

## OYSTERS

### RAW MERSEA ROCK

Served with Shallot & Ginger Mignonette  
Three / Six / Dozen. 7.25 / 14.50 / 28.80

### HOT MERSEA ROCK

Grilled with Smoked Tomato Butter and  
Crispy Bacon.

or

Grilled with Seaweed Butter and Sourdough  
Crumbs.

Three / Six / Dozen. 7.50 / 15.00 / 30.00

## SOUPS SMALL PLATES & SALADS

TODAY'S SOUP 5.75

SMOKED HADDOCK CHOWDER & ROAST PEPPERS  
7.25

### HOUSE SMOKED SALMON

With Avocado & Radish Salad with  
Horseradish cream & Crispy Buckwheat.  
8.95

### SEARED PIGEON BREAST SALAD

With Smokey Bacon, Butternut Squash,  
Beetroot & Balsamic Glaze. 7.50

### CHARCUTERIE PLATE

with Sourdough Toast and Housemade  
Pickles, ask your server for today's  
offering. 8.95

### TWICE BAKED CAULIFLOWER CHEESE SOUFFLE

With Pickled Quince, Binham Blue & Chicory  
Salad. 7.95

## LAND

### CREEDY CARVER DUCK BREAST

Celeriac Cake, Cavolo Nero &  
Marmalade Sauce. 15.95

Roasted Suffolk Rump of Beef (from Kevin  
Stannard)

Served with Yorkshire Pudding, Roasted  
Rosemary Potatoes, Seasonal Vegetables, Red  
Wine Gravy & Fresh Creamed Horseradish -  
13.95

Also available Nut Roast with all the  
trimmings - 11.95

Sunday Guest Meat (Please see set menu) -  
12.95

### HALOUMI, PEPPER, COURGETTE & AUBERGINE SKEWERS

Parmentier Potatoes & Romesco Sauce. 11.95

### PUMPKIN, CHESTNUT & FARRO 'RISOTTO'

With Grated Ticklemore, Crispy Sage & Winter  
Leaves. 11.95

## SNACKS TO SHARE

MARINATED MIXED OLIVES 2.95

SALTED MARCONA ALMONDS 2.95

SOURDOUGH TOAST WITH BLACK OLIVE

TAPENADE OR MUHAMMARA 3.10

ZUCCHINI FRITTI 4.25

THE MISTLEY  
**THORN**  
RESTAURANT & ROOMS

## SEA

### BATTERED LOCAL HADDOCK FILLET

Served with Homemade Tartare Sauce  
Minted Mushies &  
Hand-Cut Skin-on Fries. 13.50  
(Now Gluten Free!)

### STEAMED SCOTTISH MUSSELS

Wine, Garlic & Herbs.

Or

Coconut, Lemongrass Ginger  
and Coriander.

7.95 / Main Size with Hand-cut  
Skin-on Fries. 13.95

### BRODETTO

Local Fish and Shellfish in a Tomato,  
Saffron & Fennel Broth. Served with Fregola  
and Garlic Crostini.  
14.95

### LINGUINE VONGOLE

With Clams, White Wine, Garlic &  
Parsley. 8.95/14.95

### CRISPY CALAMARI (GF)

With Preserved Lemon Mayo.  
8.95

As Main with Hand-cut Skin-on Fries.  
16.95

## SIDES

LOCAL MIXED LEAVES.

HAND-CUT SKIN-ON FRIES.

BUTTERED NEW.

SEAWEED CRUSHED NEW POTATOES.

TODAY'S LOCAL VEGETABLES.

TEMPURA ONION RINGS.

All 3.10

Prices include VAT at 20% - Gratuities at your discretion, all gratuities go to our team. A discretionary 10% service may be added to parties of 8 or more. Ask any member of staff and they will be happy to discuss any information about food allergens