

ENJOY A BOTTLE
OF A MANO OLIVE
OIL AT HOME
PRICE £7.95

(available in the restaurant)

The Mistley Thorn - Sample Menu

Colchester Native Oysters from Richard Hayward

£1.75 each

Mersea Rock Oysters served raw with ginger-shallot mignonette

£7.50 1/2 doz

Mersea Rockefeller

£7.95 1/2 doz

Housecured Organic Salmon with Celeriac Remoulade,

Buckwheat Pancakes and Sweet Mustard Dressing

£8.95

Seared Isle of Skye Diver Scallops with Chorizo and Alison's Organic Leaves

£8.95

Market Platter: Housecured Gravlax, House Smoked Salmon, Crayfish

Ceviche and choice of Peel & Eat Prawns or Two Mersea Rocks

£8.95

Smoked Haddock Chowder

£5.50

Fresh Fig, Parma Ham & Oxford Blue Salad with aged Balsamic and

A Mano Olive Oil

£6.95

**Romaine and Avocado Salad with fine beans, croutons, organic egg and
Green Goddess Dressing**

£5.50 *Add crayfish* £6.95

Roasted Butternut Squash and Sage Risotto with Parmesan

£6.95 *large* £8.95

Today's Soup

£4.50

Chargrilled South Coast Calamari with garlic, chilli and

A Mano Olive Oil, handcut fries and watercress

£10.95

**Adnams Beer Battered Local Fish with homemade tartare sauce, minty
mushy peas and handcut fries**

£10.25

**Seared Local Fish a la Nicoise with fine beans, olives, cherry tomatoes,
local new potatoes & anchovy butter**

£10.95

Mistley Fish Cakes with herb mayo, John's Coleslaw and handcut fries

£10.95

**Cioppino, a Cal-Ital seafood stew with local fresh fish, mussels and prawns
in a tomato-herb broth. Served with garlic crostini**

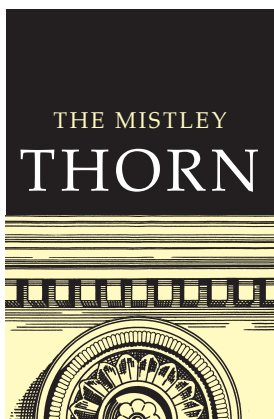
£11.95

**Grilled Harwich Lobster with garlic and herbs, served with handcut fries
and Alison's organic leaves**

1/2 £11.25 Whole £21.50

**Grilled Harwich Skate with caramelized garlic, smoked sweet paprika,
sherry vinegar and a Mano Olive Oil, with pink fir potatoes and watercress**

£12.95



The Mistley Thorn - Sample Menu

Chargrilled Local Ribeye with tempura onion rings, garlic field mushroom, grilled cherry tomatoes and handcut fries

£15.95

Chargrilled Local Leg of Lamb Steak with mint vinaigrette, rosemary roasties and spinach

£13.95

Homemade Ricotta Gnocchi with wild and tame mushrooms, Alison's organic leaves

£6.95 large £8.95

Paillard of Pheasant Breast in Grain Mustard Sauce, colcannon and roasted autumn veggies

£12.25

Sides all £2.25

Handcut Fries

Alison's Organic Leaves

Pink Fir Potatoes

Tempura Onion Rings

Bowl of Roasted Autumn Veggies

Colcannon

Dessert

Fine Cheese Selection from Hamish Johnston, with homemade chutney and Miller's Damsels Biscuits

£6.95

Homemade Ice Cream and Sorbet, flavours changing daily

£4.95

Sherri's Mom's Cheesecake with chantilly cream, toffee sauce and praline

£5.95

Warm Apple and Almond Tart with Homemade Vanilla Ice Cream

£5.95

White Chocolate and Basil Profiteroles with Hot Chocolate Sauce

£6.25

Affogato, homemade vanilla ice cream with a shot of Illy espresso

£5.50

add a shot of Baileys, amaretto, Tia Maria or Kahlua for an additional £3.00

Hazelnut Semifreddo with honey roasted pears

£5.95

Dark Chocolate Cake with Dried Cherry Compote

£6.95

On Sunday Lunch we offer our a la carte menu and a great set price menu from £12.95 that always includes:

Rib of Maldon Beef with Red Wine Gravy, Horseradish Cream, Yorkshire Pudding, Rosemary Roasties and Autumn Veggies