

SNACKS

Marinated Mixed Olives	£2.95
Salted Marcona Almonds	£2.95
Wasabi Peas	£1.95
Sourdough Toast & Black Olive Tapenade	£1.95
Award Winning Aspull Pickled Egg	£0.75

STARTERS

Today's Soup - £5.75

Smoked Fish Trio: Smoked Prawns, Smoked Mackerel Pate & House Smoked Salmon with Mustard Dill Sauce	£8.95
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Seared Local Pigeon Breast, Roasted Butternut Squash, Beetroot, Wilted Spinach & Bacon Lardons with Balsamic	£7.95
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House Smoked Chicken Breast, Carrot, Green Beans, Red Onions & Mango with Crushed Nuts & Asian Flavours	£6.95
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Oak Smoked Peel & Eat Prawns with Mayonnaise	£6.95
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House Terrine, Home Made Chutney & Toast	£7.95
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Twice Baked Blue Cheese Souffle, Pickled Pear, Spiced Walnuts & Mixed Leaves	£7.95
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Upcoming Events

Join us for
'Moules Madness'
every Thursday evening!
Mussels, Fries and a drink
£10.95

OYSTER BAR

Mersea Rock Oysters
Three – £7.20 Six – £14.50 Dozen – £28.80

Hot Mersea Rock Oysters:
Rockefeller baked with Spinach, Pernod & Sourdough Crumbs
Three – £7.50 Six – £15.00 Dozen – £30.00

or

Aspull Cyder Battered with Homemade Tartare Sauce
Three – £7.50 Six – £15.00 Dozen – £30.00

Steamed Scottish Mussels with either:
wine, garlic & herbs

or

coconut, lemongrass ginger and coriander

Medium £7.95 or large with hand cut skin on fries - £13.95

Chargrilled Dayboat Squid 'a la plancha', chilli, garlic,
lemon oil & herbs

Medium £7.95 or large with hand cut skin on fries - £14.50

Seafood Platter, ask your server for today's selection- £11.95

Lunch



THE MISTLEY
THORN
RESTAURANT & ROOMS

MAIN COURSES

Cioppino
a 'Cal-Ital' Seafood Stew, tomatoes, local fresh fish,
shellfish, local new potatoes & crostini £14.95

Adnams Beer Battered Local Haddock Fillet served with
Home Made Tartare Sauce, Mushy Peas & Hand-Cut
Skin on Fries £13.95

Please see our Specials Menu
or today's fresh fish and other dishes

Chargrilled Suffolk Red Poll Beef
(from Kevin Stannard) hand cut skin on fries,
Tempura Onion rings, roast Tomato & field Mushroom
10oz Rib Eye Steak - £20.95
10oz Skirt Steak - £15.95
With choice of fresh horseradish cream or garlic butter

Seared Duck Breast, Port & Orange Sauce, Red
Cabbage & Parsnip & Potato Pancake £16.95

Homemade Potato Gnocchi with Spinach, Hazelnut
Pesto & Pinenuts £7.45 /or large with mixed leaves
£11.95

Red Poll Burger on Homemade Bun
With all the fixings and Hand Cut Skin on Fries £11.95
Add, Cheese, Smoked Bacon £1.00

House made Veggie Burger, As above but with Chipotle
Chilli Mayo

Sides - all £3.10

- Local Mixed Leaves
- Hand Cut Local Skin on Fries,
- Buttered New Potatoes
- Today's Local Vegetables
- Tempura Onion Rings

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 with you.