

THE MISTLEY THORN

SNACKS

(Ideal for Sharing)

'World Champ' Pickled Egg 2.15 Mixed Olives 5.50 Smoked Almonds 5.50 Focaccia Toast With Tapenade 5.80
Tempura Battered Mussel Popcorn & Garlic Aioli 6.25 House Guacamole & Tortilla Chips 6.25

SMALL PLATES

Local Venison Carpaccio, Rocket, Parmesan
& Lilliput Capers 10.95

Scotch Squid Cooked Over Coals
Romesco Sauce & Parsley, Chilli & Lemon
Gremolata 13.00

New England Clam Chowder
with or without Smokey Bacon 9.95/17.95

Whipped Smoked Mackerel on Toasted
Focaccia, Watercress & Horseradish Cream 10.00

Severn & Wye Smoked Salmon, Roasted Beets,
Cwikla, Horseradish & Dill Yoghurt 12.00

SIDES

Hand Cut Skin On Fries
Rosemary & Maldon Sea Salt, New
Potatoes & Garlic Aioli
Seaweed Crushed New Potatoes
Garlic Mash
Creamed Leeks
Mixed Leaf Salad & Vinaigrette
Today's Local Veg
Tempura Onion Rings

-All 5.75

Additional Bowl of Housemade Bread 3.95

OYSTERS & SHELLFISH

Mersea Rock Oysters, Shallot & Ginger
Mignonette 3.30 each

Grilled Mersea Rock Oysters with a choice of
Curry, Smoked Tomato or Miso Butter 3.80 each

Wood Griddled Scallop on the Shell, Cafe de
Paris Butter 5.80 each

Shetland Mussels Steamed, White Wine,
Garlic & Herbs
Regular 10.50/Large 20.00

Gambas Al Ajillo, King Prawns Cooked Over
Coals, Garlic, Chilli, White Wine, Le Ferre Olive Oil
& Lemon
Regular 11.00/ Large 20.50

SEA

Battered Haddock Fillet
Housemade Tartare Sauce, Minted Mushies &
Hand Cut Skin On Fries 21.50

Mixed Grilled Seafood Plate
Today's Catch, Wood Grilled Scallop On The
Shell, King Prawns, Mussels, Cafe de Paris Butter
29.95

Fish Tacos Rosarita Style - 2 Soft Corn Tortillas,
Spiced Fried Local Fish, Shredded Cabbage,
Tomato Salsa, Jalapeno Aioli, Coriander, Black
Beans & Guacamole 21.50

LAND

Pork Tomahawk Steak Cooked over Coals
Hand Cut Skin On Fries, Tenderstem Broccoli,
Smoked Almonds & Chimichurri Sauce 24.50

Confit Chicken Leg, with Lemon & Fennel Cream
Sauce, Wet Polenta, Bitter Leaves 22.00

Thorn Burger, 6oz Beef Patty, MT Secret Sauce, All
The Fixings Including House Pickles on a Toasted
Brioche Bun & Hand Cut Skin On Fries 20.00
Add Cheese or Bacon 1.85 each
(Can be GF)

PLANT

Today's Soup 8.25

Fritto Misto, Crispy Sage & Smoked Garlic
Veganise 8.95 Add Parmesan 1.25

Roast Crown Prince Squash, Beetroot,
Winter Leaves, Walnuts & Walnut Vinaigrette 8.50
add Blue Cheese 2.25

Mushroom, Wild Rice, Linseed & Walnut Burger in a
Brioche Bap (Vegan Bap Available), Sriracha
Veganise, all the Fixings
& Hand Cut Skin on Fries 19.50

Baja Style Cauliflower Tacos, Shredded Cabbage,
Tomato Salsa, Cashew Crema, Black Beans,
Guacamole, Pepitas & Pickled Pink Shallots 19.50

Prices include VAT at 20%. A 10% discretionary service charge will be added to the bill & all gratuities go to our team. All allergen information available upon request.

Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness. All our food is prepared in a kitchen where all allergens are being handled but we try our best to keep things separate. Any food processed elsewhere may contain traces of all allergens. We are not responsible for any personal items that may be lost or damaged during your visit.

THE MISTLEY THORN

RESTAURANT & ROOMS

Soft Drinks

Bottles

Fentimans Ginger Beer	3.70
Folkington's Fruit Juices	3.60
Sparkling Elderflower	3.90
Still Water	2.80/4.40
Sparkling Water	2.80/4.40
Coke	3.60
Diet Coke	3.60

Feverfree Mixers

Indian / Slimline	2.85
Mediterranean / Ginger Ale	

Low & No Alcohol

Virgin Mary - 6.60

Tomato Juice, Tabasco, Worcestershire Sauce, Salt & Pepper & a Lemon Slice

Cranberry & Pomegranate Mule - 6.60

Mr Fitzpatrick's Cranberry & Pomegranate Cordial with Lime Juice & Ginger Ale.

Just The Tonic - 6.60

Mr Fitzpatrick's Lemon, Cucumber & Mint Cordial, Apple Juice & Fever Tree Tonic Water.

Seedlip 0% Gin - 4.20

Spiced 94 / Garden 108 / Grove 42

Beer

Ghost Ship 0.5%	4.90
Peroni Libera 0.0%	4.45
Lucky Saint 0.5%	4.45

Cocktails

Manhattan - 10.40

Bulleit Bourbon, Sweet Vermouth, and a dash of Angostura bitters.

MT Margarita - 10.45

Jose Cuervo Gold Tequila, Lime Juice, Cointreau & Chilli Salt Rim.

Dark & Stormy - 9.95

Kraken Dark Spiced Rum, Lime Juice & Ginger Ale.

Negroni - 10.45

Equal parts Gin, Campari and Vermouth.
Swap out the Gin for Prosecco & make it a Sbagliato for £1 extra!

The Spritz - 11.00

Prosecco, Soda, with your choice of Aperol, Campari or St.Germain Elderflower Liqueur.

Classic Espresso Martini - 9.95

Mr Black Coffee liqueur, Vodka, Monmouth Espresso Shot & Sugar Syrup.

Paloma - 10.40

A summery mix of Tequila, Grapefruit Juice, and Sugar Syrup.

Hedgerow Royale - 9.40

A mix of Prosecco & Sloe Gin, makes for a lovely pre dinner aperitif.

Vesper Martini - 10.90

Feel like Mr Bond with a punchy martini featuring Gin, Vodka, & Lillet. Shaken, not stirred.

Gins

Dry Gins

	25ml / 50ml
Tanqueray No10	5.50 / 10.90
Gin Mare	5.10 / 10.10
Adnams Copper House	4.75 / 9.40
Haymans London Dry	4.15 / 8.20
Bombay Sapphire	4.05 / 8.00
Hendricks	4.90 / 9.70

Flavoured Gins

	25ml / 50ml
Adnams Pink Gin	5.20 / 10.30
Tangeray Sevilla Gin	4.90 / 9.70
Monkey 47	4.75 / 9.40
Whitley Neil Rhubarb & Ginger	4.75 / 9.40

Beer & Cider

Draught

	Half / Pint
Peroni	3.70 / 7.20
Adnams Dry Hopped	3.00 / 5.75
Ease Up	3.00 / 5.70
Adnams Wild Wave Cider	2.80 / 5.50
Guest Ale	3.00 / 5.70
Southwold Bitter	2.60 / 5.05
Blackshore Draught Stout	3.20 / 6.30

Bottles

Rekorderlig	5.60
Moretti	5.00
Peroni Gluten Free	5.00
Adnams Blackshore Stout	5.60

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