

SNACKS

(Ideal for Sharing)

'World Champ' Pickled Egg 1.95.
Mixed Olives 4.75. Smoked Almonds 4.75
Focaccia Toast With Tapenade or Muhammara 4.95
Mussel 'Popcorn' With Jalapeno Aioli 5.50

SMALL PLATES

Venison Carpaccio with Crispy Capers,
Zucchini, Shaved Parmesan, Rocket, Lemon &
Le Ferre Olive Oil 9.50

Salt Cod Croquette, Tomato Vinaigrette, Aioli
& Micro Herbs 3.75 each

Salmon Trio: House Cured Hot Smoked, Pastrami
& Potted Salmon, Cwikla & Seeded Rye
Sourdough 10.95

Whipped Mackerel on Toasted Focaccia,
Watercress & Horseradish 7.95

Nicoise Salad: Green Bean, Cherry Tomato,
Black Olive, White Anchovy, New Potato, Boiled
Egg 8.95

Add House Cured Hot Smoked Salmon 4.50

Black Tomato Salad, Torn Buffalo Mozzarella,
Rocket, Basil & Balsamic Vinaigrette 8.95

SIDES

Hand Cut Skin On Fries
Buttered New Potatoes with Parsley
Seaweed Crushed New Potatoes
Garlic Mash
Cajun Spiced Sweet Potato Fries
Mixed Leaf Salad with Vinaigrette
Today's Local Veg
Tempura Onion Rings

-All 4.95

Additional Bowl of Housemade Bread 3.25

OYSTERS & SHELLFISH

Maldon Rock Oysters, Shallot & Ginger
Mignonette 3.20 each

Maldon Rock Oysters Rockefeller Baked With
Spinach, Pernod, Parmesan & Breadcrumbs 3.40
each

Wood Griddled Scallop on the Shell, Roast Garlic
& Seaweed Butter 4.95 each

Shetland Mussels Steamed With White Wine,
Garlic & Herbs
Regular 9.25/Large 17.50

Gambas Al Ajillo, King Prawns Cooked Over
Coals, Garlic, Chilli, White Wine, Le Ferre Olive Oil
& Lemon
Regular 9.50/ Large 17.95

SEA

Crispy Fried Spiced Salt & Pepper Squid, Spring
Onion, Chilli & Sriracha Mayo
Regular 9.95/ Large 18.50

Battered Haddock Fillet
Housemade Tartare Sauce, Minted Mushies &
Hand Cut Skin On Fries 17.50

Mixed Grilled Seafood Plate
Today's Catch, Wood Grilled Scallop On The
Shell, King Prawns, Mussels, Roast Garlic &
Seaweed Butter 25.00

Fish Tacos Rosarita Style - 2 Soft Corn Tortillas,
Spiced Fried Local Fish, Shredded Cabbage,
Tomato Salsa, Jalapeno Aioli, Coriander, Black
Beans & Guacamole 17.50



Chicken Schnitzel, Caesar Salad, Baby Gem,
Pumpkin Seeds, Croutons, Parmesan & Anchovy
Dressing 18.95

Roasted Local Rump of Beef, Yorkshire Pudding,
Rosemary Roast Potatoes, Seasonal Vegetables,
Roasted ½ Shallot, Red Wine Gravy & Creamed
Horseradish 19.50

Extra Jug Of Gravy 1.50
Extra Rosemary Roast Potatoes 3.50

Sunday Guest Meat (please see set menu) 18.50

PLANT

Today's Soup 6.50

Fritto Misto, Crispy Sage & Smoked Garlic
Veganise 7.95 Add Parmesan 0.75

Chickpea Arrabbiata on Chickpea Panisse &
Sauteed Spinach 7.95/15.95

Mushroom, Wild Rice, Linseed & Walnut Burger in
a Brioche Bap (Vegan Bap Available), Sriracha
Veganise, all the Fixings & Cajun Spiced Sweet
Potato Fries 15.50

Baja Style Cauliflower Tacos, Shredded Cabbage,
Tomato Salsa, Cashew Crema, Black Beans,
Guacamole, Pepitas & Pickled Pink Shallots 15.50

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.

SOFT DRINKS

Bottles

Fentimans Ginger Beer	3.55
Folkington's Fruit Juices	3.45
Sparkling Elderflower	3.75
Still Water	2.65
Sparkling Water	2.65
Coke	3.40
Diet Coke	3.40
Coke Zero	3.40
Fevertree Mixers	2.70

Indian / Slimline
Mediterranean / Ginger Ale

LOW & NO ALCOHOL

Virgin Mary - 6.30

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

Cherry & Hibiscus Mule - 6.30

Mr Fitzpatrick's Cherry & Hibiscus Cordial with
Lime Juice & Ginger Ale.

Just The Tonic - 6.30

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

Elderflower Mojito - 6.65

Elderflower, Mint, Lime & Soda Water

Seedlip 0% Gin - 4.00

Spiced 94 / Garden 108 / Grove 42

Beer

Ghost Ship 0.5%	4.65
Peroni Libera 0.0%	4.25
Lucky Saint 0.5%	4.25

THE MISTLEY THORN

RESTAURANT & ROOMS

Cocktails

Old Fashioned - 9.50

Bulleit Bourbon, Angostura bitters, a cube of sugar,
splash of water and an orange slice.

MT Margarita - 9.95

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

Cherry Bakewell - 9.50

Disaronno, Mr Fitzpatricks Cherry & Hibiscus Cordial &
Lemon Juice.

Negroni - 9.95

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

The Spritz - 10.50

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

Vanilla Espresso Martini - 9.95

Vanilla Vodka, Mr Black Coffee Liqueur, Monmouth
Espresso Shot & Vanilla Syrup.

Make it a **Classic Espresso Martini** - 8.95

Long Island Iced Tea - 11.95

A heady mix of Vodka, Gin, Rum, Tequila, Cointreau &
Lemon Juice, shaken & topped with Coca-Cola.

Hedgerow Royale - 8.95

A summery mix of prosecco and Sloe Gin, makes for a
lovely pre dinner aperitif.

Vesper Martini - 10.50

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

Mistley Mojito - 9.95

Mount Gay Rum, Mint, Lime & Soda Water

Gins

Dry Gins

	25ml / 50ml
Tanqueray No10	5.25 / 10.05
Gin Mare	4.85 / 9.25
Adnams Copper House	4.55 / 8.65
Haymans London Dry	3.95 / 7.45
Bombay Sapphire	3.85 / 7.25
Hendricks	4.65 / 8.85

Flavoured Gins

	25ml / 50ml
Adnams Pink Gin	4.95 / 9.45
Tangueray Sevilla Gin	4.65 / 8.85
Monkey 47	4.55 / 8.65
Whitley Neil Rhubarb & Ginger	4.55 / 8.65

Beer & Cider

Draught

	Half / Pint
Peroni	3.50 / 6.80
Adnams Dry Hopped	2.85 / 5.50
Ease Up	2.80 / 5.40
Adnams Wild Wave Cider	2.75 / 5.30
Guest Ale	2.80 / 5.40
Southwold Bitter	2.50 / 4.80

Bottles

Rekorderlig	5.35
Moretti	4.75
Peroni Gluten Free	4.75
Guinness	5.35

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