

Food prepared on these premises
may contain traces of nuts.

**Can be made into a gluten free
dish upon request



The Vane Arms

AT THORPE THEWLES

Food served
5:00pm - 6:00pm, Mon to Sat

EARLY BIRD

TO START

Shetland Mussels - white wine cream sauce with onions, garlic and toasted sourdough**

Soup of the Day - served with bloomer bread and butter**

Roasted Butternut Squash Risotto - with a pomegranate seed garnish

Mezze Board - toasted bloomer, Mélange olives, sun-blushed tomatoes, olive oil balsamic**

Glazed Halloumi Fries - pomegranate seeds and mint yogurt dipping sauce**

MAIN EVENT

8oz Gourmet Burger - smoked cheese, brioche bun, fries, coleslaw and house salad

Roasted Butternut Squash Risotto - with a pomegranate seed garnish

Whitby Scampi - served with tartar sauce, skin on fries and house salad

Grilled Halloumi Burger - red onion chutney, baby gem, brioche bun, skin on fries, house salad and coleslaw**

Chicken Parmesan - skin-on fries, Garlic sauce, bistro salad

Fish & Chips - thick-cut chips, mushy peas, homemade tartare sauce, charred lemon**

Chef's Bistro Rump Steak 8oz - thick-cut chips, field mushroom, garlic & thyme infused tomato and house salad**

FOR AFTERWARDS

Banoffee Cheesecake - vanilla ice cream or pouring cream

White Chocolate and Raspberry Crème Brûlée - served with homemade shortbread**

Sticky Toffee Pudding - butterscotch sauce and salted caramel ice cream

Luxury Chocolate Brownie - vanilla ice cream and seasonal berries

Sundaes Ice Cream selection and wafer**
Choose from: vanilla pod, salted caramel, mint choc chip

2-COURSES:
£19.95

3-COURSES:
£25.00

