

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 ciabatta

Soup of the Day - served with bloomer bread and butter

Honey Glazed Halloumi Fries (v)- sweet chilli dipping sauce & house salad

Braised Beef Cheek Croquette - crispy wild mushrooms & devilled mushroom ketchup

Mini Mezze Board- olives, sun-blushed tomatoes, toasted ciabatta, olive oil & balsamic

Salmon & Leek Fisheake - on a bed of braised leeks, tartare sauce, crispy capers & micro salad

Wild Mushroom & Truffle Risotto - with a parmesan shavings & micro cress

MAIN EVENT

Gourmet Steak Smash Burger- bacon & tomatoe relish, smoked applewood, onion ring, skin on fries & house salad

6oz sirloin Steak - mushroom, garlic & thyme infused tomato, house salad & thick-cut chips

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

Steak & kidney suet Pudding - hand cut chunky chips, spring greens & rich red wine jus

Seafood Linguini - lemon, garlic, chilli & white wine cream mixed seafood, cockles, clams & crab

Chicken Parmesan - succulent chicken breast, panko breadcrumbs, bechamel sauce, triple cheddar cheese, house salad & skin on fries

Salmon & Leek Fisheake Main - on a bed of braised leeks, tartare sauce, crispy capers, skin on fries & micro salad

DESSERTS

All of our desserts are made on site from locally sourced ingredients

Sticky Toffee Pudding - butterscotch sauce & vanilla pod ice cream

Double Chocolate Brownie - chocolate sauce, vanilla pod ice cream

White chocolate & Orange Cheesecake - orange curd & vanilla pod ice cream

Banoffee Creme Brulee - Caramelised bannana, cinnamon, vanilla sugar dusted shortbread

Lemon Posett - light lemon set cream, lemon gel & home baked shortbread

2-COURSES:
£19.95

3-COURSES:
£25.00

