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



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

EARLY BIRD

TO START

Honey Glazed Bellypork Bites- pickled slaw, chilli & micro herbs

Shetland Mussels - in a white wine cream & garlic sauce, toasted ciabatta & rock salt butter

Mini Mezze Board - toasted ciabatta, mixed olives, sunblushed tomatoes, balsamic reduction & olive oil

Garden Pea & Beetroot Risotto - Parmesan shavings & truffle oil

Soup Of The Day- with crusty ciabatta & rock salt butter

MAIN EVENT

Crispy Chicken Burger - toasted brioche bun, smoked cheddar, tomato jam, baby gem lettuce, skin on fries & house salad

80z Bistro Rump Steak - flat cap mushrooms, vine tomatoes, hand cut chunky chips, onion rings & dressed house salad

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

Seafood Linguine - crab, cockles, clams, mussells squid in a garlic, chilli & white wine cream reduction.

Thai Red Chicken or Vegetable Curry - tenderstem, pak choi, mixed peppers, red onion & steamed basmati rice

Homemade Chicken Parmesan - succulent chicken breast, in panko breadcrumbs, roast garlic mayo, bechamel sauce, duo of cheddar, mozzarella, skin on fries & house 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 - raspberry compote & vanilla pod ice cream

Cheesecake of the Day - vanilla pod ice cream

Raspberry Eton Mess- Crunchy meringue shell, chantilly cream

Selection of Ice creams Available

(cocktail menu available just ask)

2-COURSES: £21.95

3-COURSES: £26.95

www.thevanearms.com

@TheVaneArmsTT **f**

Upcoming Function or celebration? Ask to see our amazing private dining room out back and get booked in!