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 - 8:30pm, Mon - Thur
5:00pm - 9:00pm, Fri & Sat

MAIN MENU

TO START

Seared King Scallops - pea puree, black pudding, crispy pancetta, white truffle oil and pea shoots** — £12.00

King Prawn Pil Pil - garlic and chilli in a light lemon oil, toasted sourdough — £8.50

Wild Mushroom & White Truffle Oil Risotto - pea shoots and shaved parmesan** — £7.00

Honey Glazed Halloumi Fries - sweet chilli and house salad** — £7.00

Shetland Mussels - Shetland mussels in a creamy garlic and white wine sauce served with sourdough and Durham butter** — £7.50

Chefs Select Soup - warm ciabatta and Durham butter — £6.00

Confit Duck Croquettes - sweet pickled vegetables, salad served with hoisin sauce — £9.00

Mezze Board Sharing - baked rosemary studded camembert, sliced prosciutto ham, toasted sourdough, mixed olives, sun blushed tomatoes, balsamic and olive oil — £12.50

SIDES - £2.50

Skin on fries	Diane sauce
Chunky chips	Peppercorn sauce
Onion rings	Blue cheese sauce

MAIN EVENT

Thyme Infused Chicken Supreme - chorizo, parmesan mash, spinach, wild mushrooms and a pesto cream** — £19.00

10oz Sirloin Steak - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips and dressed house salad** — £24.00
Add succulent garlic king prawns +£6.00

Pan Fried Coley Fillet - asil pesto, potatoe pave, wilted greens and caper beurre noisette — £23.95

White Crab Linguine - spring onion, lemon crème fraiche, red chilli and grated parmesan — £12.95

Gourmet Burger with Cajun Spice - smoked cheese, brioche bun, coleslaw, house salad and skin on fries — £13.00
Add bacon +£1.00

Grilled Halloumi Burger - red onion chutney, baby gem, toasted brioche bun, house salad and skin on fries — £11.00

Battered 10oz Cod - tartar sauce, charred lemon, mushy peas and hand cut chunky chips** — £12.50

Individual Steak & Ale Pie *(cooking time 20 minutes)* - roasted root vegetables, hand cut chunky chips and red wine jus — £14.50

Chicken Parmesan - roast garlic mayo, skin on fries and house salad — £13.00
Add hot shot onions, chorizo, garlic, red chilli +£2.50

Pan Seared Gressingham Duck Breast - morello cherries, toasted pine nuts, dauphinoise potatoes, kale, heritage carrots, sweet potato puree and port wine jus** — £24.00

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DESSERTS - £7.00

Chefs Special Cheesecake
Vanilla ice cream or pouring cream

Mango Crème Brûlée**
Served with homemade shortbread

Sticky Toffee Pudding
Butterscotch sauce and salted caramel ice cream

Chocolate Brownie
Vanilla ice cream and seasonal berries

White Chocolate & Raspberry Blondie
Vanilla ice cream and seasonal berries

Sundaes Ice Cream Selection & Wafer**
Choose from: vanilla pod, salted caramel, mint choc chip

HANDMADE IN YARM
sundaes
IRRESISTIBLE ICE CREAM