

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

Cockles st jacques - succulent scallops, Gruyere cheese, garlic butter, topped with a light herb crumb
** £12.00

Thai spiced fishcakes - sweet chilli aioli, bed of pickled vegetables £8.00

Roasted Butternut Squash Risotto - with a pomegranate seed garnish, fresh parmesan ** £7.50

Honey Glazed Halloumi Fries - pomegranate seeds, mint yoghurt dipping sauce** £7.50

Shetland Mussels - Shetland mussels in a creamy garlic and white wine sauce served with white bloomer** £8.00

Chefs Select Soup - warm bloomer and Maldon rock salted butter £7.00

Sage & apricot Scotch egg - diced apple, apple and vanilla jam served with house salad £8.50

Mezze Board Sharing - baked rosemary studded camembert, sliced prosciutto ham, toasted bloomer, mixed olives, sun blushed tomatoes, balsamic and olive oil £13.50

SIDES - £3.00

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

MAIN EVENT

Chicken Supreme - Tender stem broccoli, steamed asparagus, herb mash, pancetta, wild mushrooms, port wine jus** £21.00

10oz Sirloin Steak - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips and dressed house salad** £26.00

8oz Bistro Rump Steak - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips and dressed house salad** £21.50

Honey Glazed Salmon Fillet - sautéed new potatoes, seamphire, asparagus spears, served with a chive beurre blanc £22.95

Gourmet 8oz Burger - smoked apple wood cheese, brioche bun, coleslaw, house salad and skin on fries £16.95
Add bacon +£1.00

Grilled Halloumi Burger - red onion chutney, baby gem, toasted brioche bun, house salad and skin on fries £13.50

Fish & chips - tartar sauce, charred lemon, mushy peas and hand cut chunky chips** £14.00

Individual Steak & Ale Pie (cooking time 20 minutes) - roasted root vegetables, hand cut chunky chips and red wine jus £17.00

Chicken Parmesan - roast garlic mayo, skin on fries and house salad £14.00
Add hot shot onions, chorizo, garlic, red chilli + £2.50

Pan Seared Venison Fillet - Dauphinoise potatoes, wild mushrooms, wilted spinach, toasted pine nuts & blackberry Jus ** £25.00

Seafood Linguine - spring onion, lemon crème fraiche, shallots and grated parmesan £15.95



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DESSERTS - £7.50

Banoffee Cheesecake

honeycomb ice cream, caramelized bannana or pouring cream

White Chocolate & Raspberry Crème Brûlée**

Served with homemade cinnamon shortbread

Sticky Toffee Pudding

Butterscotch sauce and salted caramel ice cream

Luxury Chocolate Brownie

Vanilla ice cream and seasonal berries

Sundaes Ice Cream Selection & Wafer**

Choose from: vanilla pod, salted caramel, mint choc chip,
honeycomb ice cream

HANDMADE IN YARM

sundaes

IRRESISTIBLE ICE CREAM

