Food prepared on these premises may contain traces of nuts.

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



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

# **MAIN MENU**

### **TO START**

Pan Fried Black-Pudding- apple puree, caramelized apple & poached hens egg	£8.25
<b>Salt &amp; Chilli Chicken Fillets</b> - roasted garlic aioli & house salad	£7.95
<b>King Scallops</b> - pickled asian vegetables, lime aioli, black LR caviar	£12.95
<b>Sweet Potato, Pepper &amp; Cajun Risotto</b> - with fresh parmesan	£7.50
Honey Glazed Halloumi Fries – sweet chilli and house salad**	£7.95
<b>Shetland Mussels</b> - Shetland mussels in a creamy garlic and white wine sauce served with bloomer and maldon salted butter**	£8.95
Chefs Select Soup - warm ciabatta and salted butter	£7.00
<b>Mezze Board Sharing</b> - baked rosemary studded camembert, sliced prosciutto ham, toasted Bloomer, mixed olives, sun blushed tomatoes, balsamic and olive oil	£13.50
SIDES - £3.00	

#### **SIDES - £3.00**

Skin on fries

Diane sauce

Chunky chips

Peppercorn sauce

#### Onion rings

Blue cheese sauce

### **MAIN EVENT**

<b>Chicken Supreme-</b> Pine nuts, chorizo, wild mushroom fricasse, pak choi & pesto mash	£22.00
<b>10oz Sirloin Steak</b> - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips and dressed house salad**	£27.95
<b>8oz Bistro Rump Steak</b> – flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips and dressed house salad**	£22.95
<b>Gourmet Double Smash Burger</b> – smoked apple wood cheese, brioche bun, coleslaw, house salad and skin on fries	£16.95
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
<b>Chicken Parmesan</b> – roast garlic mayo, skin on fries and house salad <i>Add hot shot onions, chorizo, garlic, red chilli</i> +£2.50	£14.00
<b>Pan Seared Venison Fillet</b> - Butttered fondant potato, curley kale, tenderstem broccoli, blackberries & port wine jus <b>**</b>	£26.00
<b>Pan Fried Seabass Fillets,</b> marinaded in lemon & thyme oil, garden pea, Wild mushroom fricasse &	£22.95

galic buttered crushed new potatoes



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AT THORPE THEWLES

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## **DESSERTS** -£7.50

### FOR AFTERWARDS

**Chefs Selection Cheesecake** - vanilla ice cream & seasonal berries

**Banoffee Eton Mess,** crunchy meringue, chantilly cream, toffee reduction & fresh banana

Sticky Toffee Pudding - butterscotch sauce and salted caramel ice cream

Luxury Chocolate Brownie - vanilla ice cream and

seasonal berries

**Caramelized Rice Pudding**- served with shortbread crumb

Toffee & Apple crumble - rich creamy custard &

caramelized apples



