

Food prepared on these premises
may contain traces of nuts.



The Vane Arms

AT THORPE THEWLES

Head chef - Vanessa Allinson

MAIN MENU

TO START

- Oven baked Ciabatta & Maldon Rock Salt Butter** £3.50
- Twice Baked Smoked Applewood Souffle**- in a light truffle cream sauce & house salad £8.50
- Baked King Prawn & Scallop Gratin** - Toasted Ciabatta & garlic butter £10.45
- Riverside Pork & Doreen Blackpudding Scotch Egg** - crispy panko breadcrumbs, soft poached hens egg & burnt apple puree £8.25
- Soup Of The Day** - Warm bread & maldon rock salt butter £7.50
- Honey Glazed Halloumi Fries (v)**- sweet chilli dipping sauce & house salad £7.50
- Braised Beef Cheek Croquette** - crispy wild mushrooms & devilled mushroom ketchup £8.45
- Wild Mushroom & Truffle Risotto (v)**- arborio risotto rice, sauteed wild mushrooms, parsley & freshly grated parmesan £7.45
- Shetland Mussels**- shetland mussels in a creamy garlic & white wine sauce served with crusty ciabatta and maldon salted butter £8.50
- Salmon & Leek Fishcake** - on a bed of braised leeks, tartare sauce, crispy capers & micro salad £8.25
- Mezze Sharing Board** - baked camembert, sliced prosciutto ham, toasted bloomer, mixed olives, sunblushed tomatoes, balsamic reduction & olive oil £16.45

SIDES - £3.50

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

MAINEVENT

- Curried Norwegian Skrei Cod Fillet**- Thai red curry & coconut broth, pak choi, jasmine rice, Mango & lime caviar £24.45
- Slow Braised Beef Cheek**- caramelised shallots, honey roasted chantenay carrots, potato puree & rich red wine jus £23.45
- Maple Glazed Chicken Supreme** - Rosemary & garlic buttered potato fondant, coq au vin sauce, fine green beans & tenderstem broccoli £21.45
- Seafood Linguini**- mixed seafood, cockles, clams, squid, clams. crab, lemon, garlic, chilli & white wine cream £18.45
- 10oz Sirloin Steak** - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips & dressed house salad £27.45
- Large fish and chips** - Hodgsons 10 oz cod, homemade tartar sauce, charred lemon, mushy peas & hand cut chunky chips £15.25
- Individual Steak & Guinness Pie (20 minute cooking time)**- tender chunks of beef slowly braised in guinness, short crust pastry shell, handcut chunky chips, rich red wine gravy & spring greens £22.45
- Homemade Chicken Parmesan** - succulent chicken breast, in panko honey breadcrumbs, roast garlic mayo, bechamel sauce, three cheese cheddar, skin on fries & house salad £15.45
- Add hot shot - onions, chorizo, garlic & red chilli - £2.50*
- Gourmet Steak Smash Burger** - bacon & tomato relish, smoked applewood, crispy bacon, onion ring, skin on fries & house salad £17.45



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DESSERTS £7.50

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

Black cherry & frangipane Tartlet - Cherry textures &
pouring cream

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

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

HANDMADE IN YARM

sundaes

IRRESISTIBLE ICE CREAM

