

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

Mixed Haldiki olives

Twice Baked Wild Mushroom & Parmesan Souffle- in a light truffle cream sauce & house salad

Seared King Scallops - Infused with Thai red curry, flatbread strips, samphire & citrus dressing

Riverside Pork Sausage Scotch Egg - crispy panko breadcrumbs, soft poached hens egg & burnt apple puree

Soup Of The Day - Warm bread & maldon rock salt butter

Tomato Bruschetta- tomato & basil salsa, red onion, garlic virgin olive oil, balsamic reduction on toasted ciabatta crisp breads

Sticky Honey & Chilli King Prawns - prawn cracker crisp and micro cress salad

Homemade Raviolis- smoked Applewood Cheddar & sunblushed tomato ravioli, in a pesto cream served with homemade rosemary and garlic foccacia

Shetland Mussels Bar - (choose one of the following)

-Spicy Nduja sausage in a light cream reduction

-garlic & White wine cream reduction

-Chorizo & sunblushed tomato in a basil & tomato reduction

Salmon & Leek Fishcake - on a bed of braised leeks, tartare sauce, crispy capers & micro salad

Mezze Sharing Board - baked camembert, salami, mortadella, parma ham, toasted ciabatta, mixed olives, sunblushed tomatoes, balsamic reduction & olive oil

MAINEVENT

Blackened Cajun Spiced Salmon Fillet - avocado & mango salsa, coconut rice & roasted red pepper sauce **£24.95**

Herb Infused Chicken Supreme - crispy gnocchi with a pesto & parmesan cream sauce, wilted spinach & truffle oil **£21.95**

Pan Fried White Hake - patatas bravas, tempura mussels, samphire finished with a white wine & chorizo beurre blanc **£25.95**

White Crab Linguinie- crab, lemon, garlic, chilli & white wine cream reduction **£19.95**

10oz Sirloin Steak - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips & dressed house salad **£27.95**

Pork Fillet Wrapped In Parma Ham - sweetcorn puree, kale, mash potato, caramelised mini apples & sticky cider reduction **£23.95**

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, shortcrust pastry shell, handcut chunky chips, rich red wine gravy & spring greens **£23.95**

Homemade Chicken Parmesan - succulent chicken breast, in panko breadcrumbs, roast garlic mayo, bechamel sauce, duo of cheddar, mozzarella skin on fries & house salad **£15.45**

Add hot shot - onions, jalapenos, chorizo, garlic & red chilli - £2.50

Gourmet Steak Smash Burger - jalapeno mayonnaise, smoked applewood, crispy bacon, onion ring, skin on fries & house salad **£17.95**

SIDES - £3.50

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



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DESSERTS £7.00

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

Raspberry Ripple Cheesecake - white chocolate and
raspberry ice cream & raspberry coulis

Mango & Passionfruit Eton Mess - meringue crumb and
mango and passionfruit sorbet

Sevilla Orange Creme Brulee - sugar dusted shortbread &
caramelised orange segments

Ice Cream Sundae - delicious ice cream , chocolate sauce &
brownie pieces

