

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 Wild Mushroom & Parmesan Souffle**- truffle cream sauce & house salad £8.45
- Smoked Salmon Parcel**- filled with Crayfish tails & Atlantic Prawns, baby gem, paprika, grey goose vodka mary Rose £12.45
- Honey Roast Parsnip & Apple Veloute**- with garlic & thyme croutons & sliced bloomer bread £7.50
- Tomato Bruschetta**- tomato & basil salsa, red onion, garlic virgin olive oil, balsamic reduction on toasted ciabatta crisp breads £7.50
- Sticky Honey & Chilli King Prawns** - prawn cracker crisp and micro cress salad £10.45
- Chicken Liver Parfait** - caramelized red onion chutney with toasted bloomer bread & maldon rock salt butter £8.50
- Butternut Squash & Sage Oil Risotto** - Toasted Pine nuts & parmesan Shavings £7.45
- Shetland Mussels** - in a garlic & White wine cream reduction, toasted ciabatta & rock salt butter £8.45
- Salmon & Leek Fishcake** - on a bed of braised leeks, tartare sauce, crispy capers & micro salad £8.25
- Mezze Sharing Board** - baked camembert, salami, mortadella, parma ham, toasted ciabatta, 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

- Pan Roasted Venison Fillet** - Fondant potato, celeriac puree, confit chantenay carrots, Crispy Kale with a sloe Gin sticky jus £25.45
- Monkfish Tail Wrapped in Parma Ham** - Dauphinoise potato, wilted spinach, samphire, crispy tempura oyster & sunblushed tomato infused beurre blanc £28.45
- White Crab Linguinie**- crab, lemon, garlic, chilli & white wine cream reduction £14.45
- 10oz Sirloin Steak** - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips & dressed house salad £27.45
- 8oz Bistro Rump Steak** - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips & dressed house salad £23.45
- 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, shorterust pastry shell, handcut chunky chips, rich red wine gravy & roasted root vegetables £24.45
- Homemade Chicken Parmesan** - succulent chicken breast, in panko breadcrumb, 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 £18.45
- Roasted Cauliflower & caramelised onion Gnocchi** -served in a rich creme fraiche sauce & herb infused panko crumb £18.50



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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 ice cream & Seasonal berries

Traditional Christmas Pudding - brandy sauce
& redcurrants

Millionaire Shortcake Cheesecake - Salted caramel
& hazelnut ganache, vanilla ice cream

Spiced Poached Pear & Frangipane Tartlet -
Homemade custard

Baileys/White Chocolate Bread & Butter Pudding - Served
with vanilla ice Cream

(Festive cocktail menu available just ask)

