

Food prepared on these premises
may contain traces of nuts.



The Vane Arms

AT THORPE THEWLES

hodge son fish
Delivering the freshest fish

Head chef - Vanessa Allinson

MAIN MENU

TO START

Oven Baked Ciabatta & Maldon Rock Salt Butter £3.50

Soup Of The Day - with crusty ciabatta & rock salt butter £7.00

Blackpudding Scotch Egg - soft boiled hens egg in a case of blackpudding & sausage meat finished with tomato reduction £8.45

Salt & Chilli Crispy King Prawns - avocado mousse on a bed of Chiffonaded lettuce £9.50

Garden Pea & Beetroot Risotto - Parmesan shavings & truffle oil £7.45

Fresh tomatoes, basil pesto & mozzarella £8.25

Bruschetta - balsamic glaze & toasted pine nuts

Shetland Mussels - in a white wine cream & garlic sauce, toasted ciabatta & rock salt butter £9.25

Honey Glazed Bellypork Bites - pickled slaw, chilli & micro herbs £8.50

Caramleised onion & Goats Cheese Bon-Bons - sweet chilli jam, tendrill peashoots £8.50

Mezze Sharing Board - baked Camembert, salami, mortadella, parma ham, toasted ciabatta, mixed olives, sunblushed tomatoes, balsamic reduction & olive oil £16.45

SIDES - £3.50

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

MAINEVENT

Braised Pressed Bellypork - sweetcorn puree, salt & chilli crispy new potatoes, baby corn, pak choi, hoi sin & plum Jus £25.45

Gourmet Double Bacon Smash Burger - garlic aioli, Burger relish, smoked applewood cheese, skin on fries & house salad. £14.95

Seafood Linguine - crab, cockles, clams, mussells, squid, lemon, garlic, chilli & white wine cream reduction £20.45

10oz Sirloin Steak - flat cap mushrooms, vine tomatoes, hand cut chunky chips & dressed house salad £27.45

Oven Roasted Duck Breast - bombay potatoes, wilted spinach, mini onion bhaji, mild curry & mango reduction £25.45

Seared Sea Bream Fillets - shaved fennel & Apple salad, roasted new potatoes, applewood cheese & chive reduction £24.45

8oz Bistro Rump Steak - flat cap mushrooms, vine tomatoes, hand cut chunky chips & dressed house salad £24.45

Large Fish And Chips - Hodgsons 10oz cod, homemade tartar sauce, charred lemon, mushy peas & hand cut chunky chips £15.45

Prime Diced Beef & Ale Pie (cooking time 20 minutes) - tender chunks of beef slowly braised in Ale, handcut chunky chips, rich ale jus & roasted root vegetables £18.45

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

- £3 Add Hot shot, onions, jalopenos, garlic and chilli

Thai Red (King Prawn, chicken or Vegetable) Curry - pak choi, Tenderstem broccoli, mixed peppers, red onion, steamed basmati & prawn crackers £22.45

Crispy Basil Gnocchi - in a pesto & white wine cream finished with toasted pine nuts. £16.45



*Food prepared on these premises
may contain traces of nuts.*



The Vane Arms

AT THORPE THEWLES

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 – raspberry compote & vanilla pod
ice cream**

**Creme Brulee – white Peach infused creme brulee with white
chocolate shortbread**

Cheesecake of the day (please ask) – vanilla pod ice cream

Raspberry Eton mess – Chantilly cream & crunchy meringue

Selection of Ice creams Available

(cocktail menu available just ask)

Upcoming Function or celebration?

Ask to see our amazing private dining room out back and get booked in !

