



THE
VANE ARMS

Any allergies or dietary requirements
please let your server know in advance
of ordering

MAIN MENU

To Start

Spiced Homemade Hummus- Kalamata Olives & Lebanese FlatBread (Ve)

8.25

Chef's Soup of the Day (V)- Sourdough & Maldon rock salt butter

7.95

Queenie Scallops in shell - nduja & garlic butter, gruyere & parma ham crumb

12.95

Shetland Mussels - in a white wine cream & garlic sauce & sourdough

9.95

Infused Basil Burrata Salad - rocket, beetroot, avocado and sunblushed tomatoes (V)

8.50

Arthur haigh's Blackpudding "quail" Scotch Egg - served with wilted spinach, caramelised red onion chutney & garlic flatbread toasts

10.95

Smoked Chipotle Corn Frittas - served with homemade chilli jam & micro cress (V)

8.50

Whitby Crab Crumpet- whipped lemon butter, spring onion, mixed brown & white crab pate, apple & fennel salad

10.95

The Grill

10 oz Flat Iron Steak (Gf)

26.95

best served medium rare

8 oz Bistro Rump Steak (Gf)

24.95

All served with thick-cut chunky chips, flat cap mushrooms, tomatoes, and house salad

Add Queenie scallops in garlic butter

7.95

SIDES

All
3.95

Onion rings	Skin on fries
Truffle & parmesan fries	Chunky chips
Peppercorn sauce	Panache of vegetables
Diane Sauce	Rocket Salad
Red wine Jus	Sourdough & Butter

Mains

Hot Honey & Herb Halloumi Flatbread - served with pickled pink onions, chilli jam, cucumber, mixed salad & skin on fries (V)

18.95

Prime Diced Beef & Ale Pie - tender chunks of prime beef, carrots, onions, garlic, slowly braised in Ale, hand-cut chunky chips, rich ale jus & roasted root vegetables

19.95

Sea Bream Fillets - garlic infused crushed new potatoes, samphire, wakami seaweed, charred tenderstem broccoli, lemon beurre blanc, tobico & micro cress

22.95

Gourmet 8oz Steak Burger - toasted brioche bun, burger sauce, red onion chutney, smoked Applewood cheese, skin on fries & house salad

17.95

Buttermilk Crispy Chicken Burger- brioche bun, spiced maple mayo, skin on fries, lettuce, smoked applewood cheese & pink pickled onions

15.95

Marinated Cauliflower Steak - sweet potato puree, green beans, crispy potato straws & smoked tomato chutney (V) (Ve)

18.95

Chicken Parmesan - chicken breast, panko breadcrumbs, roast garlic mayo, bechamel sauce, duo of cheese, skin on fries & house salad

17.95

Add Hot shot- jalapenos, garlic & chorizo

£3.00

Mixed Seafood Tagliatelle- crab, cockles, mussels, squid, lemon, garlic, chilli, tomatoe & basil ragu.

22.95

Pan Roasted Chicken Supreme- sweet potato puree, fondent potato, panache of green vegetables, wilted spinach & truffle Jus (GF)

24.95

Large Fish And Chips - Hodgsons 100z cod, homemade tartar sauce, charred lemon, mushy peas & hand-cut chunky chips

17.95

Whitby Scampi - tartare sauce, hand cut chunky chips, lemon wedge and house salad

16.95

Bacon Caesar Salad -crispy bacon, baby gem lettuce, garlic croutons, parmesan & caesar dressing

16.95

Food prepared on these premises may contain traces of nuts.

(Gf)-gluten free
(V)-Vegetarian
(Ve) Vegan



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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

Chocolate Brownie- chocolate sauce, vanilla ice cream & seasonal berries

Biscoff Blondie - served with salted caramel ice cream and seasonal berries

Lemon Meringue Pie - crushed meringue & vanilla ice cream

White chocolate & Passionfruit Creme Brulee - served with homemade white chocolate shortbread

Selection Of Ice Creams with chocolate sauce

Cheesecake Of The Day - vanilla pod ice cream or pouring cream

**Upcoming Function or celebration?
Ask to see our amazing private dining room out back and
get booked in !**

