

Food prepared on these premises
may contain traces of nuts.

**Can be made into a gluten free
dish upon request



The Vane Arms

AT THORPE THEWLES

Food served
5.00pm- 9:00pm

NEW YEARS EVE

£16 choose 3

£25 choose 5

TAPAS

Hoisin glazed bellypork with spring onion

Spinach & Sweet potato tortillas

Gambas con gabardina (lightly battered king prawns with sweet chilli)

Ham & cheese croquettes

Merquez sausages (Lamb sausages, tangy citrus slaw, flatbread strips)

Potatas bravas (Cubes of white potatoes, fried with spicy bravas sauce)

Moules marinere (traditional mussels in a white wine cream garlic sauce)

Padron peppers (blistered padron peppers with buttermilk aioli)

Pollo con chorizo (chicken & chorizo stew)

Albondiglas (traditional spanish meatballs in a tomato based sauce)

Salmon con puerros (roasted salmon chunks, in a creamy leek sauce)

Champinones al ajillo (spanish garlic mushrooms in herbs on crouton)

Estofado de ternera con patatas (slow roast beef hot pot and vegetables)

EXTRAS/SIDES

Warm bread & aioli	£3.00
Parmesan truffle sauteed potatoes	£4.00
piri piri fries	£3.50
House spanish dressed salad	£3.00
Roasted mediteranian vegetables	£3.00
mixed pitted olives	£3.00



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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

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

(Festive cocktail menu available just ask)

