

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

12pm-2.30pm/ 5:00pm - 8:30pm, Mon to Thu

12pm-2.30pm/5:00pm - 9.00pm, Fri

# TEESSIDE RESTAURANT WEEK

## TO START

**Shetland Mussels** - white wine cream sauce with onions, garlic and toasted ciabatta

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

**Garden Pea & Beetroot Risotto** - Parmesan shavings & truffle oil

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

**Fresh tomatoes, basil pesto & mozzarella Bruschetta** - balsamic glaze & toasted pine nuts

## MAIN EVENT

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

**Whitby Scampi** - served with tartar sauce, skin on  
fries and house salad

**6oz Bistro Rump Steak** - garlic and thyme infused  
field mushroom & tomato served with chunky chips  
and house salad

**Seafood Linguine**- crab, cockles, clams, mussels,  
squid, lemon, garlic, chilli & white wine cream  
reduction

**Chicken Parmesan** - succulent chicken breast, panko  
breadcrumbs, bechamel sauce, triple cheddar  
cheese, house salad & skin on fries

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

## DESSERTS

All of our desserts are made on site from locally sourced ingredients

**Sticky Toffee Pudding cream**- butterscotch sauce &  
vanilla pod

**Double Chocolate Brownie** - white chocolate sauce &  
vanilla pod ice cream

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

**Raspberry Eton mess** - Chantilly cream & crunchy  
meringue

**Selection of Ice creams Available**

**2 -COURSES**  
**£20.00**

**3 -COURSES**  
**£25.00**

