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



Food served 5:00pm - 6:00pm, Mon to Sat

EARLY BIRD

TO START

Onion Bhaji Scotch Egg - mango chutney & tendril pea shoots

Shetland Mussels - in a chorizo & tomato raqu, toasted ciabatta & rock salt butter

Mini Mezze Board - toasted ciabatta, mixed olives, sunblushed tomatoes, balsamic reduction & olive oil

Homemade Blackpudding, Chorizo & Vine Tomato Bruschetta - micro cress salad

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

2-COURSES: £21.95

3-COURSES: £26.95

MAIN EVENT

Gourmet Double Steak Smash Burger - chimichurri, garlic aioli, caramelised red onions, skin on fries & house salad

80z Bistro Rump Steak - flat cap mushrooms, vine tomatoes, hand cut chunky chips, onion rings & dressed house salad

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

White Crab Tagliatelle- crab, lemon, garlic, chilli & white wine cream reduction

Thai Red Chicken or Vegetable Curry - baby corn, bok choi, mixed peppers, red onion, basmati rice & prawn crackers

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

Shetland Mussels & Fries - chorizo and tomato raqu, garlic and toasted ciabatta

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

Summer Berry Panacotta - summer fruit reduction

Sicilian Lemon Cheesecake - white chocolate & lemon shard and vanilla pod ice cream

White Chocolate & Pistachio Tart - homemade creme anglais

Selection of Ice creams Available

(cocktail menu available just ask)

www.thevanearms.com

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