

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 - 6:30pm, Mon to Sat

## EARLY BIRD

### TO START

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

butter

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

Infused Basil Burrata Salad - rocket, mango and sunblushed tomatoes (Ve)

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

Jambon Parma Ham Croquettes - served with saffron aioli & micro parsley

### DESSERTS

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

Sticky Toffee Pudding butterscotch sauce &  
vanilla pod ice cream

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

Selection Of Ice Creams with chocolate  
sauce (Gf)

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

**2- COURSES:**

£21.95

**3- COURSES:**

£26.95

### MAIN EVENT

Moules & Frites - Shetland mussels in a white  
wine cream & garlic sauce, skin on fries &  
sourdough slice

Pork & Blackpudding Burger - Saxon cheese,  
brioche bun, purple slaw & skin on fries

Mini Scampi - 5 pieces of succulent scampi,  
chunky chips & homemade tartare sauce

Mini Fish & Chips - 6oz cod fillet, chunky chips,  
mushy peas & homemade tartare sauce

Marinated Chicken Shawarma Flat bread -  
garlic mayo, rocket, pickled vegetables, finished  
with pomegranate seeds & skin on fries

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

[www.thevanearms.com](http://www.thevanearms.com)



@TheVaneArmsTT 

Upcoming Function or celebration?

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