

Food prepared on these premises  
may contain traces of nuts.



# The Vane Arms

AT THORPE THEWLES



Head chef - Vanessa Allinson

## MAIN MENU

### TO START

- Oven baked Ciabatta & Maldon Rock Salt Butter** £3.50
- Smoked Applewood & Red Onion Souffle**- red onion marmalade and micro cress salad £8.50
- Soup Of The Day**- with garlic & thyme croutons & sliced bloomer bread £7.00
- Fig, Mozzarella and Parma Ham Bruschetta**- virgin olive oil, balsamic reduction on toasted Pine nuts £8.25
- Succulent King Prawns** - garlic & chilli oil, sun blushed tomatoes, herb crustini & micro cress £10.45
- Black-pudding & Pancetta Bonbons** - burnt apple puree & micro cress salad £8.25
- Butternut Squash & Red Pepper Risotto** - Toasted Pine nuts & Parmesan Shavings £7.45
- Shetland Mussels** - in a garlic & White wine cream reduction, toasted ciabatta & rock salt butter £8.45
- Smoked Mackerel Pate** - toasted crumpets topped with pickled radish & cucumber salad £8.25
- Hoisin Belly pork Bites**- topped with toasted sesame seeds and spring onion on a bed of Asian slaw £8.45
- Mezze Sharing Board** - baked Camembert, salami, mortadella, parma ham, toasted ciabatta, mixed olives, sunblushed tomatoes, balsamic reduction & olive oil £16.45

### SIDES - £3.50

- |               |                   |
|---------------|-------------------|
| Skin on fries | Diane sauce       |
| Chunky chips  | Peppercorn sauce  |
| Onion rings   | Blue cheese sauce |

## MAINEVENT

- Chicken Ballontine Wrapped in Parma ham Stuffed with Mushroom Duxelle** - white bean & merquez casserole, wilted spinach, Chicken stock Jus and white truffle oil £25.95
- Marinated Lamb Rump** - truffle & parmesan pomme puree, red wine jus, cavolo nero, mint oil & honey roast carrots £28.95
- White Crab Linguinie**- crab, lemon, garlic, chilli & white wine cream reduction £14.95
- 10oz Sirloin Steak** - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips & dressed house salad £27.95
- Pan Fried Seabass Fillets**- Potato rosti, baby gem, crispy pancetta & pea fricasse, crab bisque & white crab bon-bon £26.95
- 8oz Bistro Rump Steak** - flat cap mushrooms, thyme dried tomatoes, hand cut chunky chips & dressed house salad £23.95
- Large Fish And Chips** - Hodgsons 10 oz cod, homemade tartar sauce, charred lemon, mushy peas & hand cut chunky chips £15.95
- Individual Steak & Guinness Pie** (20 minute cooking time) - tender chunks of beef slowly braised in guinness, shorterust pastry shell, handcut chunky chips, rich red wine gravy & roasted root vegetables £23.95
- Homemade Chicken Parmesan** - succulent chicken breast, in panko breadcrumbs, roast garlic mayo, bechamel sauce, duo of cheddar, mozzarella skin on fries & house salad £15.95
- Add hot shot - onions, jalapenos, garlic & red chilli** - £2.50
- Gourmet Double Steak Smash Burger** -Burger relish, smoked applewood, crispy bacon, onion ring, skin on fries & house salad £18.95
- Tomato & Basil Orzo Pasta**-homemade basil pesto, confit garlic croutons & toasted pine nuts £13.45



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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, white chocolate & marshmallow shard and  
Seasonal berries

**Orange Curd Posset** - served with mandarin gel, white  
chocolate chip shortbread

**Caramelised rice pudding** - black cherry compote &  
clotted cream ice cream

**Rhubarb & Apple Creme Brulee**-homemade apple spiced  
shortbread

**Blackberry ripple Cheesecake**- gingernut biscuit base,  
clotted cream ice cream & blackberry textures

Selection of Ice creams Available

(cocktail menu available just ask)

Upcoming Function or celebration?

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

