

Food prepared on these premises
may contain traces of nuts.



The Vane Arms

AT THORPE THEWLES

hodge son fish
Delivering the freshest fish

Head chef - Stephen Brown

MAIN MENU

TO START

Oven Baked Ciabatta & Maldon Rock Salt Butter £3.50

Soup Of The Day- with crusty ciabatta & rock salt butter £7.00

Homemade Blackpudding, Chorizo & Vine Tomato Bruschetta - micro cress salad £8.25

Onion Bhaji Scotch Egg - mango chutney & tendril pea shoots £8.50

Crayfish Salad - baby gem , mixed peppers, red onion, cucumber & thai lemon dressing £7.45

Homemade Chicken Liver Parfait - clarified cranberry butter, caramelised red onions & toasted ciabatta £8.25

Shetland Mussels - in a chorizo & tomato ragu, toasted ciabatta & rock salt butter £9.25

BBQ Smoked Belly pork Bites- topped with toasted sesame seeds and spring onion on a bed of Asian slaw £8.50

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

Crispy Braised Belly pork - apple pomme puree, pig cheek lasagna, roasted thyme infused root vegetables & cider Jus £25.45

Gourmet Double Steak Smash Burger - chimichurri, garlic aioli, caramelised red onions, Smoked Applewood cheese, onion ring, skin on fries & house salad £19.45

White Crab Tagliatelle- crab, lemon, garlic, chilli & white wine cream reduction £20.45

10oz Ribeye Steak - flat cap mushrooms, vine tomatoes, hand cut chunky chips, onion rings & dressed house salad £27.45

Slow Braised Shoulder of Beef - Roasted thyme infused root vegetables, garlic roasted potatoes & port wine Jus £23.45

Seared Sea bream Fillets- shaved fennel & Apple salad, roasted new potatoes, gruyere cheese & chive reduction £24.45

8oz Bistro Rump Steak -flat cap mushrooms, vine tomatoes, hand cut chunky chips, onion rings & dressed house salad £24.45

Large Fish And Chips - Hodgsons 10oz cod, homemade tartar sauce, charred lemon, mushy peas & hand cut chunky chips £15.45

Braised Shin of Beef & Ale Pie - tender chunks of beef shin slowly braised in Ale, handcut chunky chips, rich ale jus & roasted root vegetables £16.45

Homemade Chicken Parmesan - succulent chicken breast, in panko breadcrumbs, roast garlic mayo, bechamel sauce, duo of cheddar, mozzarella, skin on fries & house salad £15.45

Add hot shot - onions, jalapenos, garlic & red chilli - £2.50

Trio of Chicken Parmos - hot shot, plain & bbq pulled pork

succulent half chicken breast, in panko breadcrumbs, roast garlic mayo, bechamel sauce, duo of cheddar, mozzarella, skin on fries & house salad £19.45

Thai Red Chicken or Vegetable Curry - baby corn, bok choy, mixed peppers, red onion, basmati rice & prawn crackers £22.45



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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 – 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

Orange & Passionfruit Eton mess – Chantilly cream
crunchy meringue

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 !

