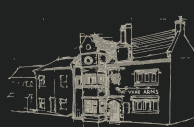


Food prepared on these premises
may contain traces of nuts.



The Vane Arms

AT THORPE THEWLES

hodgsonfish
Delivering the freshest fish

Head chef - Vanessa Allinson

MAIN MENU

TO START

Oven Baked Ciabatta & Maldon Rock Salt Butter £3.50

Roasted Celeriac Veloute (V)- truffle & thyme croutons & sliced bloomer bread £7.00

Garlic & Chilli Pan Fried King Prawns - toasted dipping bread & house salad £10.95

Sautéed Wild Mushroom Souffle (V) - truffle & parmesan cream reduction £8.95

Shetland Mussels - in a white wine cream & garlic sauce, toasted ciabatta & rock salt butter £9.95

Cranberry, Red onion & Brie Bruschetta (V) - rocket and parmesan salad £8.25

Chicken Liver Parfait - caramelized red onion & cranberry chutney, toasted bloomer bread & whiskey jelly £8.25

The Grill

10oz Sirloin Steak £27.95

8oz Bistro Rump Steak £24.95

Grilled Butterflied Chicken Supreme £19.95

All served with thick cut chunky chips, flat cap mushrooms, tomatoes and dressed house salad

Add 3 king Prawns In garlic & chilli butter £4.50

SIDES - £3.50

Skin on fries

Diane sauce

Peppercorn sauce

Chunky chips

Blue cheese sauce

Truffle & parmesan Fries

Onion rings

Classics

Homemade Chicken Parmesan - succulent chicken breast, in panko breadcrumbs, roast garlic mayo, bechamel sauce, duo of cheddar and mozzarella, skin on fries & house salad £17.95

Add Hot shot, onions, jalopenos, garlic and chilli £3.00

Prime Beef & Ale Pie (cooking time 20 minutes) - tender chunks of beef slowly braised in Ale, handcut chunky chips, rich ale jus & roasted root vegetables £20.95

Gourmet Double Smash Burger - toasted brioche bun, red onion chutney, smoked Applewood cheese, skin on fries & house salad. £16.95

Roasted Cauliflower & Caramelised Onion Gnocchi (V)- served in a rich creme fraiche sauce & herb infused panko crumb £15.95

From The Sea

Seafood Linguine- crab, cockles, mussels, squid, lemon, garlic, chilli & white wine cream reduction £21.95

Fillet of Stonebass -crushed potato pave, wilted spinach, samphire, seared chorizo, sunblushed tomatoes & lemon beurre blanc £25.95

Large Fish And Chips - Hodgsons 10oz cod, homemade tartar sauce, charred lemon, mushy peas & hand cut chunky chips £16.95

Whitby Scampi - tartare sauce, hand cut chunky chips, lemon wedge and house salad £16.50

Chef Recommends

Pan Roasted Duck Breast (served pink) - dauphinoise potatoes,blackberry puree, baby carrots & leeks finished with blackberry Jus £26.95

www.thevanearms.com



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AT THORPE THEWLES

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 & seasonal berries

Traditional Christmas Pudding - brandy sauce & redcurrants

White Chocolate & Basil Creme Brulee - homemade shortbread

Raspberry Eton Mess - Baileys Chantilly cream, meringue crumb & raspberry compote

Spiced Poached Pear Cheesecake - vanilla pod ice cream

Upcoming Function or celebration?

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

