

Any allergies or dietary requirements
please let your server know in advance
of ordering



THE
VANE ARMS

Head chef - Daniel Deville

Volume 1

MAIN MENU

To Start

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

8.25

Chef's Soup of the Day (V)- Sourdough & Maldon
rock salt butter

7.95

In-house Cured Salmon Gravalax- blood orange, basil,
apple & fennel salad (Gf)

10.95

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

8.95

Shetland Mussels - in a white wine cream & garlic
sauce & sourdough

9.95

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

8.50

Scottish King Scallops - curried cauliflower puree,
chorizo cream & Parma ham crumb

12

Vegan King Oyster Scallops - garden pea, edamame,
samphire & cauliflower puree (V) (Gf)

10.25

The Grill

8 oz Fillet Steak (Gf)

34.95

10 oz Ribeye Steak (Gf)

28.95

8 oz Bistro Rump Steak (Gf)

24.95

*All served with thick-cut chunky chips, flat cap mushrooms,
tomatoes, pink peppercorn whipped butter and house salad*

Add 3 king Scallops in garlic & chilli butter

7.95

SIDES

All
3.95

Onion rings

Truffle & parmesan fries

Peppercorn sauce

Diane Sauce

Red wine Jus

Skin on fries

Chunky chips

Panache of vegetables

Rocket Salad

Sourdough & Butter

*Food prepared on these premises
may contain traces of nuts.*

(Gf)-gluten free
(V)-Vegetarian
(Ve) Vegan

Mains

10 Hour Slow Braised Belly pork- Pomme puree, doreen's
black pudding crumb, seasonal vegetables & cider jus

26

Prime Shin of Beef & Ale Pie (cooking time 20 minutes) -
tender chunks of beef shin, carrots, sliverskin onions,
pancetta, slowly braised in Ale, hand-cut chunky chips, rich
ale jus & roasted root vegetables

19.95

Smoked Haddock - garden pea, arborio risotto, soft poached
hen's egg & parmesan tuile

18.25

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

17.95

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

16.95

Marinated Cauliflower Steak - sweet potato puree, maple
glazed carrots & smoked tomato chutney (Ve)

18.95

Chicken Parmesan - chicken breast, panko breadcrumbs,
roast garlic mayo, bechamel sauce, duo of cheese, skin on fries
& house salad

17.95

Add Hot shot, onions, chilli, garlic & chorizo

£3.00

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

22.95

Confit Gressingham Duck Leg - Leek Fondue, Duck fat Potato
fondant, seasonal vegetables & rosemary Jus (GF)

25

Large Fish And Chips - Hodgsons 100z cod, homemade tartar
sauce, charred lemon, mushy peas & hand-cut chunky chips

17.95

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

16.95



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The Vane Arms

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

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

Lemon Meringue Pie - crushed meringue & coconut ice cream

Selection Of Ice Creams with chocolate sauce

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

Upcoming Function or celebration?

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

