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
12:00pm - 5:00pm

SUNDAY LUNCH

TO START

King Prawn Pil-Pil - garlic and chilli in a light lemon oil, toasted sourdough **£8.50**

Chefs Select Soup - warm ciabatta and Durham butter **£6.00**

Wild Mushroom & White Truffle Oil Risotto - pea shoots and shaved parmesan** **£7.00**

Honey Glazed Halloumi Fries - sweet chilli and house salad** **£7.00**

Mezze Board - sharing baked rosemary studded camembert, sliced prosciutto ham, toasted sourdough, mixed olives, sun blushed tomatoes, balsamic and olive oil **£12.50**

MAIN EVENT

Prime Sirloin of Beef roasted overnight** **£17.00**

Pork Loin & Crackling apricot stuffing** **£14.00**

Thyme & Garlic Chicken Supreme apricot stuffing** **£14.00**

All served with a large Yorkshire pudding, goose fat roast potatoes, honey-glazed parsnips, carrot & swede, buttered mash, seasonal vegetables and red wine gravy

Wild Mushroom & White Truffle Oil Risotto with Parmesan shavings** **£11.50**

EXTRAS

Cauliflower cheese	£2.50
Extra vegetables	£2.50
Extra Yorkshire	£1.00

FOR AFTERWARDS

Chefs Special Cheesecake - vanilla ice cream or pouring cream **£7.00**

Mango Crème Brûlée - served with homemade shortbread** **£7.00**

Sticky Toffee Pudding - butterscotch sauce and salted caramel ice cream **£7.00**

Chocolate Brownie - vanilla ice cream and seasonal berries **£7.00**

White Chocolate & Raspberry Blondie - vanilla ice cream and seasonal berries **£7.00**

Sundaes Ice Cream selection and wafer** **£7.00**
Choose from: *vanilla pod, salted caramel, mint choc chip*

HANDMADE IN YARM
sundaes
IRRESISTIBLE ICE CREAM