

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

Shetland mussels - garlic and white wine cream sauce, warm bloomer	£8.50
Chefs Select Soup - warm bloomer and maldon rock salted butter	£7.00
Roasted Butternut Squash Risotto - with a pomegranate seed garnish, fresh parmesan**	£7.50
Honey Glazed Halloumi Fries - pomegranite seeds and mint yoghurt dipping sauce**	£7.50

## MAIN EVENT

Prime Sirloin of Beef roasted overnight**	£18.00
Pork Loin & Crackling apricot stuffing**	£15.00
Thyme & Garlic Chicken Supreme apricot stuffing**	£15.00

*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**	£13.00
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### EXTRAS

Cauliflower cheese	£3.50
Extra vegetables	£2.50
Extra Yorkshire	£1.00

## FOR AFTERWARDS

Chefs Special Cheesecake - vanilla ice cream or pouring cream	£7.50
White chocolate & raspberry Creme Brulee - served with homemade shortbread**	£7.50
Sticky Toffee Pudding - butterscotch sauce and salted caramel ice cream	£7.50
Chocolate Brownie - vanilla pod ice cream and seasonal berries	£7.50
Sundaes Ice Cream selection, choc sauce and wafer** Choose from: vanilla pod, salted caramel, mint choc chip	£7.50

HANDMADE IN YARM

sundaes

IRRESISTIBLE ICE CREAM

