

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	£8.45
Chefs Select Soup - warm bloomer and maldon rock salted butter	£7.00
Sweet Potato, Pepper & Cajun Risotto - with fresh parmesan**	£7.50
Honey Glazed Halloumi Fries - sweet chilli & house salad**	£7.45

MAIN EVENT

Prime Sirloin of Beef roasted overnight**	£18.45
Pork Loin & Crackling apricot stuffing**	£16.45
Thyme & Garlic Chicken Supreme apricot stuffing**	£17.50

Please ask for sauces when ordering

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

Sweet Potato, Pepper & Cajun Risotto - with fresh parmesan**	£13.00
--	--------

EXTRAS

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

DESSERTS

Banoffee Eton Mess- Crunchy meringue, chantilly cream, toffee reduction & fresh banana	£7.50
Chefs Selection Cheesecake - Vanilla ice cream & seasonal berries	£7.50
Sticky Toffee Pudding - Butterscotch sauce & salted caramel ice cream	£7.50
Luxury Chocolate Brownie- Vanilla ice cream & seasonal berries	£7.50
Toffee & Apple Crumble - Rich creamy custard & caramelised apple	£7.50

HANDMADE IN YARM

sundaes

IRRESISTIBLE ICE CREAM

