

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 and warm bloomer	£8.95
Chefs Select Soup - warm bloomer and maldon rock salted butter	£7.50
Honey Glazed Halloumi Fries - sweet chilli dipping sauce & house salad	£7.95
Braised Beef Cheek Croquette - crispy wild mushrooms & devilled mushroom ketchup	£8.95
Salmon & Leek Fishcake - on a bed of braised leeks, tartare sauce, crispy capers & micro salad	£8.25

MAIN EVENT

Prime Sirloin of Beef roasted overnight**	£18.95
Pork Loin & Crackling apricot stuffing**	£16.95
Thyme & Garlic Chicken Supreme apricot stuffing	£17.50

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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

Mediterranean Vegetable Risotto - courgette, aubergine, mixed peppers & red onion (small or large)	£12.95
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EXTRAS

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

DESSERTS

ALL £7.50

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 pod ice cream
White chocolate & Orange Cheesecake - orange curd & vanilla pod ice cream
Banoffee Creme Brulee - Caramelised bannana, cinnamon, vanilla sugar dusted shortbread
Lemon Posett - light lemon set cream, lemon gel & home baked shortbread

HANDMADE IN YARM
sundaes
IRRESISTIBLE ICE CREAM

