

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
Sticky Honey & Chilli King Prawns - prawn cracker crisp and micro cress salad	£9.95
Tomato Bruschetta - tomato & basil salsa, red onion, garlic virgin olive oil, balsamic reduction on toasted ciabatta crisp breads	£7.95
Riverside Pork Sausage Scotch Egg - crispy panko breadcrumbs & burnt apple puree	£8.50
Salmon & Leek Fisheake - on a bed of braised leeks, tartare sauce, crispy capers & micro salad	£8.25

MAIN EVENT

Prime Sirloin of Beef (served pink)	£18.95
Pork Loin & Crackling apricot stuffing	£16.95
Thyme & Garlic Chicken Supreme apricot stuffing	£16.95

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

Wild Mushroom & Tenderstem Broccoli Alfredo - served with pesto cream & parmesan shavings	£12.95
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EXTRAS

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

DESSERTS

ALL £7.00

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
Raspberry Ripple Cheesecake - white chocolate and raspberry ice cream & raspberry coulis
Mango & Passionfruit Eton Mess - meringue crumb and mango and passionfruit sorbet
Sevilla Orange Creme Brulee - sugar dusted shortbread & caramelised orange segments
Ice Cream Sundae - delicious ice cream & chocolate sauce

