

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
Honey Roast Parsnip & Apple Veloute - with garlic & thyme croutons & sliced bloomer bread	£7.50
Sticky Honey & Chilli King Prawns - prawn cracker crisp and micro cress salad	£10.95
Butternut Squash & Sage Oil Risotto - Toasted Pine nuts & parmesan Shavings	£7.95
Salmon & Leek Fisheake - on a bed of braised leeks, tartare sauce, crispy capers & micro salad	£8.25
Chicken Liver Parfait - caramelized red onion chutney with toasted bloomer bread & maldon rock salt butter	£8.50

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 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 ice cream & Seasonal berries**
 - Traditional Christmas Pudding - brandy sauce & redcurrants**
 - Millionaire Shortcake Cheesecake - Salted caramel & hazelnut ganache, vanilla ice cream**
 - Baileys/White Chocolate Bread & Butter Pudding - Served with vanilla ice Cream**
- (Festive cocktail menu available just ask)

