

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

Oven Baked Ciabatta & Maldon Rock Salt Butter	£3.50
Soup Of The Day- with crusty ciabatta & rock salt butter	£7.00
Salt & Chilli Crispy King Prawns - avocado mousse on a bed of Chiffonaded lettuce	£9.50
Honey Glazed Bellypork Bites- pickled slaw, chilli & micro herbs	£8.50
Fresh tomatoes, basil pesto & mozzarella Bruschetta - balsamic glaze & toasted pine nuts	£8.25
Shetland Mussels - in a white wine cream & garlic sauce, toasted ciabatta & rock salt butter	£9.25

MAIN EVENT

Prime Sirloin of Beef (served pink)	£18.95
Garlic & Herb Roasted Leg of Lamb	£21.95
Pork Loin & Crackling apricot stuffing	£16.95
Thyme & Garlic Chicken Supreme apricot stuffing	£16.95

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

Homemade Chicken Parmesan - succulent chicken breast, in panko breadcrumbs, roast garlic mayo, bechamel sauce, £15.95
duo of cheddar, mozzarella, skin on fries & house salad

EXTRAS

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

DESSERTS

ALL £7.00

**Sticky Toffee Pudding - Butterscotch sauce
& Vanilla Pod Ice Cream**

**Double Chocolate Brownie - raspberry
compote & vanilla pod ice cream**

**Peach Creme Brulee - white chocolate
shortbread**

**Cheesecake Of The Day - vanilla pod ice
cream**

**Raspberry Eton mess - Chantilly cream &
crunchy meringue**

*Selection of Ice creams Available
(cocktail menu available just ask)*

All of our desserts are made on site from locally sourced ingredients

www.thevanearms.com



@TheVaneArmsTT 

Upcoming Function or celebration?

Ask to see our amazing private dining room out back and get booked in!