\*\*Can be made into a gluten free dish upon request



Food served 12:00pm - 5:00pm

# **SUNDAY LUNCH**

### TO START

Shetland Mussels – garlic and white wine cream sauce and warm bloomer	£8.95
Soup Of The Day- with garlic & thyme croutons & sliced bloomer bread	£7.00
Succulent King Prawns - garlic & chilli oil, sun blushed tomatoes, herb crustini & micro cress	£10.95
Butternut Squash & Red Pepper Risotto - Toasted Pine nuts & Parmesan Shavings	£7.95
Black-pudding & Pancetta Bonbons - burnt apple puree & micro cress salad	£8.25
g, Mozzerella and Parma Ham Bruschetta- virgin olive oil, balsamic reduction on toasted Pine nuts	£8.25

## **MAIN EVENT**

Fig

		£18.95
Drime Sirlain of Reef	(cerved nink)	210.10

£16.95 Pork Loin & Crackling apricot stuffing 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

Tomato & Basil Orzo Pasta-homemade basil £12.95 pesto, confit garlic croutons & toasted pine nuts

#### **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, white chocolate & marshmallow shard and Seasonal berries

Orange Curd Posset - served with mandarin gel, white chocolate chip shortbread

Rhubarb & Apple Creme Brulee-homemade apple spiced shortbread

Blackberry ripple Cheesecake- gingernut biscuit base, clotted cream ice cream & blackberry textures

Selection of Ice creams Available

(cocktail menu available just ask)

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Upcoming Function or celebration? Ask to see our amazing private dining room out back and get booked in!