

Food prepared on these premises may contain traces of nuts.

Main courses can be made into a gluten free dish upon request



*The Vane Arms*

AT THORPE THEWLES

Food served

12:00pm - 4:00pm

Head chef - Daniel Deville

Volume 1

# SUNDAY LUNCH

## TO START

**Spiced Homemade Hummus- Kalamata Olives & Lebanese FlatBread (Ve)**  
8.25

**Chef's Soup of the Day (V)- Sourdough & Maldon rock salt butter**  
7.95

**In-house Cured Salmon Gravalax- blood orange, basil, apple & fennel salad (Gf)**  
10.95

**Jambon Parma Ham Croquettes - served with saffron aioli & micro parsley**  
8.95

**Shetland Mussels - in a white wine cream & garlic sauce & sourdough**  
9.95

**Infused Basil Burrata Salad - rocket, mango and sunblushed tomatoes (Ve)**  
8.50

**Scottish King Scallops - curried cauliflower puree, chorizo cream & Parma ham crumb**  
12

## MAIN EVENT

**Over Night Roasted Beef (served pink)**  
19.95

**Garlic & Herb Roasted Leg of Lamb**  
21.95

**Pork Loin & Crackling apricot stuffing**  
17.95

**Thyme & Garlic Chicken Supreme apricot stuffing**  
17.95

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, duo of cheddar, mozzarella, skin on fries & house salad**  
17.95

### 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**

**Chocolate & Orange Brownie- chocolate sauce, vanilla ice cream & seasonal berries**

**Lemon Meringue Pie - crushed meringue & coconut ice cream**

**Selection Of Ice Creams with chocolate sauce (Gf)**

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

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

(cocktail menu available just ask)

