LIFESTYLE AND ALLERGEN MENU

NIBBLES Mixed Olives 146 kcal	5.25	PASTA Pasta Bolognese 664 kcal		MAINS & SALAD Italian Salad Bowl 383 kcal	
Garlic and Rosemary Pizza 680 kcal On a gluten-free base.		Gluten free pasta topped with a delicious homema minced beef, tomato and garlic ragù.	ade 14.20	Roasted peppers, rocket, charred Tenderstem broccoli, grilled pear and marinated tomatoes all tossed in a zingy lemon and herb dressing.	14.20
Garlic and Rosemary Pizza V 980 kcal with Mozzarella On a gluten-free base.	7.95	Pasta Carbonara 1142 kcal Gluten free pasta in a creamy sauce with smoked bacon and Italian cheese.	14.20	Add sliced chicken breast 259 kcal Add poached salmon 168 kcal	3.1
CIABATTAS Spicy Roasted Vegetable 807 kcal Spicy roasted vegetables in a toasted		Veganesca 657 kcal Our take on the classic Puttanesca, gluten-free partin a spicy tomato sauce with olives and capers.		Slow Cooked Beef Rib 1106 kcal Served with mashed potato, seasonal vegetables, crispy onions, and a Chianti sauce.	19.90
	8.95	PIZZA Margherita V 1080 kcal		Mushroom and Truffle Risotto (a 509 kcal Creamy risotto with chestnut and Portabello	
a toasted gluten-free bun. Tuna 734 kcal	9.95	Mozzarella and fresh basil on a gluten-free base. Pepperoni 1210 kcal Spiced pepperoni, tomato and mozzarella on a	14.20	mushrooms, topped with rocket and truffle oil. SIDES	16.4
	9.95		15.25	Rosemary Fries 😯 339 kcal	4.0
Add rosemary fries 404 kcal for only 1.6 STARTERS	30	Classic tomato base topped with chicken, pesto, mozzarella and fresh basil on a gluten-free base.	14.70	Millionaire Fries © 675 kcal Tossed in garlic butter, Italian cheese, truffle oil and garlic mayonnaise.	7.0
Calamari 381 kcal Lightly-coated crispy squid accompanied by	9.45		14.95	Buttered New Potatoes (*) 437 kcal Tenderstem Broccoli (*) 128 kcal	4.50
Rosemary and Garlic Fried Chicken 466 kcal	0.10	GRILL Garlic and Herb Chicken 579 kcal		With chilli and garlic butter. Mixed Leaf Salad 49 keal	4.50 4.50
Lightly-coated crispy chicken served with marinara sauce & Axle Jack Glaze. Roasted Pepper and	9.95	Por Ciploin Stools	16.30	DESSERTS Affogato 193 kcal	
Prosciutto Salad 295 kcal Roasted peppers topped with buffalo mozzarella, served with prosciutto and dressed rocket.	8.50	Prime 8oz sirloin steak, grilled the way you like it, served with rosemary fries,	21.60	Warm espresso shot poured over two scoops of dairy-free vanilla ice cream.	7.3
SHARERS Cured Meat Board (Serves 2) 1217 kcal		Add peppercorn sauce 171 kcal Add Axle Jack Glaze 84 kcal	3.15 3.00	Vegan Ice Cream Co Choose three scoops from: Chocolate 255 kcal Strawberry 241 kcal Vanilla :	6.3 237 ke
A selection of Italian cured meats, pickles, olives, gluten-free bread and balsamic vinegar.		nee		Sorbet © 209 kcal Three scoops of your favourite flavour or enjoy a mixture! Choose from:	a 6.3
				Raspberry Lemon Mango	
NIBBLES		SHARERS		MAINS & SALADS	
Mixed Olives 🚱 146 kcal Garlic and Rosemary Pizza 😯 580 kcal	5.25 6.95	Cured Meat Board (Serves 2) 1217 kcal A selection of Italian cured meats, pickles, olives, and bread with olive oil		broccoli, grilled pear and marinated tomatoes	GREAT VALUE
CIABATTAS Spicy Roasted Vegetable 807 kcal		and balsamic vinegar. Tomato Bruschetta (Serves 2-3) 350 Garlic Pizza bread, topped with tomatoes marinat in garlic and basil. Served with dressed rocket.	ted	all tossed in a zingy lemon and herb dressing. Add sliced chicken breast 259 kcal Add poached salmon 168 kcal Axle Jack Salmon Risotto 818 kcal	14.2 3.1 4.7
Spicy roasted vegetables in a toasted	8.95	PASTA		Salmon fillet marinated with our Axle Jack glaze, served with wilted spinach on a creamy beetroot risotto.	Axli Balack 20.9
Poached chicken, homemade pesto, salad in a toasted ciabatta. Tuna 734 kcal	9.95		14.20	Mushroom and Truffle Risotto & 50 Creamy risotto with chestnut and Portabello mushrooms, topped with rocket and truffle oil.	
Tuna and capers in a lemon mayonnaise with cucumber in a toasted ciabatta.	9.95	Mushroom Penne 🐯 885 kcal Penne pasta in a creamy sauce with mushrooms, spinach and chilli.	14.20	SIDES	
Add rosemary fries 404 kcal for only 1.6	30	Veganesca 😯 657 kcal Our take on the classice Puttanesca, Spaghetti		Rosemary Fries 😯 339 kcal Buttered New Potatoes 👽 437 kcal	4.0 4.5
STARTERS Calamari 381 kcal			12.50	Tenderstem Broccoli 28 kcal With chilli and garlic butter.	4.5
Lightly-coated crispy squid accompanied by a zesty lemon mayonnaise. Arancini (3) 615 kcal	9.45	PIZZA Vegan Margherita 925 kcal Dairy-free cheese and fresh basil.	14.20	Mixed Leaf Salad 🕏 49 kcal	4.5
Basil and garlio pesto risotto balls coated with breadcrumbs and deep-fried until golden, served with garlic aioli.	7.90	Spicy Vegetarian \$\vec{\psi}\$ 963 kcal Chilli and garlic roast vegetables on a tomato bas with dairy-free cheese, red chillies and jalapeños	е	DESSERTS Affogato 193 kcal	
Prawn Marinara 399 kcal Prawns marinated in fennel, garlic and chilli, pan fried with a spicy tomato sauce,		GRILL		Warm espresso shot poured over two scoops of dairy-free vanilla ice cream. Vegan Ice Cream 🚱	7.3
- · ·	9.45	Garlic and Herb Chicken 579 kcal Marinated chicken, roasted baby potatoes,	10.00	Choose three scoops from: Chocolate 255 kcal Strawberry 241 kcal Vanilla Sorbet © 209 kcal	6.3 237 kc
House made peetroot houmous served with fresh		seasonal vegetables and a tomato sauce.	16.30	Three scoops of your favourite flavour	
beetroot, pumpkin seeds and baked tortilla chips.	7.50	8oz Sirloin Steak 896 kcal Prime 8oz sirloin steak, grilled the way you like it, served with rosemary fries,		or enjoy a mixture! Choose from: Raspberry Lemon Mango	6.3

Add Axle Jack Glaze 84 kcal 🮇

3.00

KIDS LIFESTYLE AND ALLERGEN MENU



MAKE IT A MEAL DEAL WITH A MAIN, DRINK AND DESSERT!

Choose a side: peas, beans or sweetcorn. Now pick your drink: Pip Organic Juice, orange juice, apple juice, milk, Pepsi Max, Diet Pepsi, or lemonade.

Rainbow Sticks **3**4 kcal Fresh carrot, cucumber and peppers. 1.05

Yummy meals for rumbly tummys! Served with a side of peas, beans or sweetcorn.

6.65 Bear's Banging Beefburger 673 kcal A juicy burger served in a gluten-free bun, with fries and ketchup.

Cracking Carbonara 539 kcal 6.65 Gluten-free pasta in a creamy sauce with smoked bacon and Italian cheese.

Aloha Hawaiian Pizza 595 kcal 7.00 Mozzarella, tomato sauce, ham and pineapple on a gluten-free base.

Pastacadabra 😯 234 kcal 5.20 Gluten-free pasta tubes in a tomato and garlic sauce.

Scratch's Spaghetti Bolognese 330 kcal 6.50 Gluten-free pasta and homemade Bolognese sauce.

Cheeky Chocolate Brownie 327 kcal Chocolate and vanilla ice-cream, with fudgy brownie pieces and chocolate sauce.

Fizzy Fruit and Sorbet 133 kcal

Seasonal fresh fruit with orange sorbet. 3.15

4.75

Scratch's Strawberry Sundae 255 kcal 4.75 Vanilla and strawberry ice cream with fresh

Vegan Ice Cream 🕼

strawberries, sauce and cream.

3.70 Choose two scoops from Chocolate 170 kcal | Strawberry 160 kcal | Vanilla 158 kcal

DAIRY INTOLERANT



MAKE IT A MEAL DEAL WITH A MAIN, DRINK AND DESSERT!

Choose a side: peas, beans or sweetcorn. Now pick your drink: Pip Organic

Juice, orange juice, apple juice, Pepsi Max, Diet Pepsi, or lemonade.

Starters

Perfect for a quick nibble, or for those with a smaller appetite.

Scratch never shares this one!

Rainbow Sticks **3**4 kcal Fresh carrot, cucumber and peppers.

1.05 Garlic Dough Balls 🕡 325 kcal 1.60

Freshly baked dough balls with garlic butter.

Yummy meals for rumbly tummys! Served with a side of peas, beans or sweetcorn.

Bear's Banging Beefburger 673 kcal 6.65 A juicy burger, served with fries and ketchup.

Scratch never shares this one!

Pastacadabra 🕏 234 kcal Pasta tubes in a tomato and garlic sauce.

Desserts

Fizzy Fruit and Sorbet 133 kcal

Seasonal fresh fruit with orange sorbet. 3.15

Vegan Ice Cream 🕜

Choose two scoops from 370

Chocolate 170 kcal | Strawberry 160 kcal | Vanilla 158 kcal



Pasta and homemade Bolognese sauce.

5.20





Suitable for vegetarians Vo Suitable for vegans



Calories shown are per serving. Each dish is one serving unless otherwise stated. Allergen menus are available on request. Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchens. All menu items may contain ingredients not listed in the menu description. Weights are approximate and uncooked. Some meat/fish dishes may contain small bones. Menu items are subject to availability. All prices include VAT. All card and cash tips are shared out to all employees through a system controlled by a team representative. No monies are deducted by Away Resorts. Tips are paid on top of a team member's wage. If you have any queries about how tips are distributed, please ask.