

PROPELLER

BAR & KITCHEN

DESSERTS

The perfect finish to every meal.

Spiced Pineapple and Coconut 544 kcal

Spiced pineapple compote with coconut biscuit and lemon sorbet.

This dish has been created by Mikey Clark, winner of Chef of The Year 2023.

7.00

Mango Cheesecake 397 kcal

An indulgent treat served with zingy mango sorbet.

8.40

Peach and Prosecco Pannacotta 760 kcal

Homemade creamy pannacotta served with peach and prosecco compote and shortbread biscuits.

7.00

Affogato 193 kcal

Warm espresso shot poured over two scoops of dairy-free vanilla ice cream.

7.35

Chocolate Hazelnut Doughnuts 830 kcal

Decadent warm chocolate fudge and hazelnut filled doughnuts, served with vanilla ice cream.

8.40

Tear and Share Nutella Doughballs 450 kcal

Doughball ring topped with Nutella and chocolate sauce, served with vanilla ice-cream.

7.95



 Suitable for vegetarians  Suitable for vegans

*Dishes from lunch section only. Small Pepsi Max, Diet Pepsi, lemonade and soda only. Calories shown are per serving. Each dish is one serving unless otherwise stated. Adults need around 2000 kcal a day. 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.



Red Tractor is an independent not-for-profit food and farm assurance scheme ensuring the food you choose is safe, traceable and farmed with care. By choosing food with the Red Tractor logo you can be sure that it has been produced in the UK to world-leading standards and is traceable back to farms. For more information, please go to redtractor.org.uk.



LUNCH

Served 12pm-3pm

Lunch Club
Any dish from our lunch menu, plus chips and a soft drink for **12.00***

Freshly toasted ciabattas bursting with delicious fillings.

Meatball Marinara 892 kcal
Meatballs coated in a rich tomato sauce, served in a toasted ciabatta with melted cheese. **9.95**

Mozzarella, Tomato and Pesto  656 kcal
Melted mozzarella with beef tomato and homemade pesto in a toasted ciabatta. **8.95**

Spicy Roasted Vegetable  807 kcal
Spicy roasted vegetables in a toasted ciabatta with vegan cheese. **8.95**

Chicken and Pesto 832 kcal
Poached chicken, homemade pesto and salad in a toasted ciabatta. **9.95**

Tuna Mayo 734 kcal
Tuna and capers in a lemon mayonnaise with cucumber in a toasted ciabatta. **9.95**

Add rosemary fries 404 kcal for only 1.60

NIBBLES

Light bites, perfect to snack on while unwinding with a drink, or waiting for your main meal.

Mixed Olives  146 kcal **5.25**

Garlic and Rosemary Pizza  686 kcal **6.95**

Garlic and Rosemary Pizza with Mozzarella  980 kcal **7.95**

SHARERS

perfect for sharing
graze away

There's nothing better than sharing a meal with friends and family - and our grazing platters are just the thing.


Cured Meat Board (Serves 2) 1217 kcal
A selection of Italian cured meats, pickles, olives, and bread with olive oil and balsamic vinegar. **21.55**

Tomato Bruschetta (Serves 2-3)  350 kcal
Garlic pizza bread, topped with tomatoes marinated in garlic and basil. Served with dressed rocket. **11.50**
Add **Mozzarella Ball**  100 kcal **4.00**

STARTERS

Get your meal off to a mouthwatering start.

Calamari 381 kcal
Lightly-coated crispy squid accompanied by a zesty lemon mayonnaise. **9.45**


Arancini  615 kcal
Basil and garlic pesto risotto balls coated with breadcrumb crumbs and deep-fried until golden, served with garlic aioli. **7.90**

Crispy Mozzarella  686 kcal
Crispy fried mozzarella with a rich marinara sauce. **8.40**

Rosemary and Garlic Fried Chicken 466 kcal
Lightly-coated crispy chicken served with marinara sauce & Axle Jack Glaze. **9.95**

Prawn Marinara 399 kcal
Prawns marinated in fennel, garlic and chilli, pan fried with a spicy tomato sauce, served with toasted ciabatta. **9.45**

Roasted Pepper and Prosciutto Salad 295 kcal
Roasted peppers topped with mozzarella, served with prosciutto and dressed rocket. **8.50**

Beetroot Houmous  643 kcal
House made beetroot houmous, served with fresh beetroot, pumpkin seeds and baked tortilla chips. **7.50**

Adults need around 2000 kcal a day.


PASTA


Fresh pasta served with a choice of mouthwatering toppings made from the finest ingredients.

Spaghetti Bolognese 664 kcal
Spaghetti topped with a delicious homemade minced beef, tomato and garlic ragù. **14.20**

Spaghetti Carbonara 1142 kcal
Spaghetti in a creamy sauce with smoked bacon and Italian cheese. **14.20**

Spicy Prawn Linguine 609 kcal
Linguine with prawns, chilli, tomato, garlic, lemon and parsley. **18.40**

Mushroom Penne  885 kcal
Penne pasta in a creamy sauce with mushrooms, spinach and chilli. **14.20**

Veganesca  657 kcal
Our take on the classic Puttanesca. Spaghetti in a spicy tomato sauce with olives and capers. **12.50**

Chicken Alfredo 947 kcal
Linguine, tossed with spinach, pesto, cream and mushrooms with a crispy pepperoni crumb. **16.95**

PIZZAS

A choice of hand-stretched pizzas smothered in a delicious fresh tomato base and covered with a choice of tasty toppings.


Margherita  1080 kcal
Mozzarella and fresh basil. **14.20**

Vegan Margherita  925 kcal
Vegan cheese and fresh basil. **14.20**

Pepperoni 1210 kcal
Spiced pepperoni, tomato and mozzarella. **15.25**

Spicy Hot Vesuvius 1219 kcal
Meatballs, pepperoni, jalapeños, fresh red chilli and chilli flakes on a rich tomato base with mozzarella. **16.30**

Chicken and Pesto 1177 kcal
Classic tomato base topped with chicken, pesto, mozzarella and fresh basil. **14.70**

Spicy Vegetarian  963 kcal
Chilli and garlic roast vegetables on a tomato base with vegan cheese, red chillies and jalapeños. **15.25**

Hawaiian 947 kcal
Ham and pineapple with mozzarella on a rich tomato base. **14.95**


Calzone 1190 kcal
A folded pizza filled with mozzarella, pepperoni, jalapeños, Bolognese, chillies and ham. Served with dressed rocket and a rich tomato and herb sauce on the side. **16.95**

GRILL

Straight from the grill to your table, bursting with smoky flavours.

 **8oz Sirloin Steak** 896 kcal
Prime 8oz sirloin steak, grilled the way you like it, served with rosemary fries, roasted tomato and flat mushroom. **21.60**

Add **peppercorn sauce** 171 kcal **3.15**

Add **Axle Jack Glaze** 84 kcal  **3.00**

Garlic and Herb Chicken 579 kcal
Marinated chicken, roasted baby potatoes, seasonal vegetables and a tomato sauce. **16.30**

Mozzarella and Prosciutto Burger 1574 kcal
Chargrilled beef burger topped with mozzarella and prosciutto in a toasted bun with garlic mayonnaise, lettuce and tomato, served with fries. **16.30**

Grilled Chicken and Pesto Burger 1327 kcal
Tender chicken breast and zesty pesto in a toasted bun with mayonnaise, lettuce and tomato, served with fries. **16.30**

NEW for 2024

Try our deliciously moreish and sticky glaze made with our very own Axle Jack gin.



Look out for the Axle Jack symbol throughout our menus and tuck into an irresistible selection of iconic dishes featuring our special smoky and sweet glaze.

MAINS AND SALADS


Combining the finest ingredients into vibrant dishes filled with flavour.

Slow-cooked Beef Rib 1106 kcal
Served with mashed potato, seasonal vegetables, crispy onions, and a Chianti sauce. **19.90**

Axle Jack Salmon Risotto 818 kcal
Salmon fillet marinated with our Axle Jack glaze, served with wilted spinach on a creamy beetroot risotto. **20.95**

Mushroom and Truffle Risotto  509 kcal
Creamy risotto with chestnut and Portabello mushrooms, topped with rocket and truffle oil. **16.45**

Grilled Chicken Caesar Salad 945 kcal
Crispy baby gem lettuce, rustic croutons, anchovies and Italian cheese, drizzled in a delicious Caesar dressing and topped with grilled chicken **16.30**


Italian Salad Bowl  363 kcal
Roasted peppers, rocket, charred tenderstem broccoli, grilled pear and marinated tomatoes all tossed in a zingy lemon and herb dressing. **14.20**

Add **sliced chicken breast** 259 kcal **3.15**

Add **poached salmon** 168 kcal **4.75**

SIDES

Rosemary Fries  339 kcal **4.00**

Millionaire Fries  675 kcal
Tossed in garlic butter, Italian cheese, truffle oil and garlic mayonnaise **7.05**

Buttered New Potatoes  437 kcal **4.50**

Tenderstem Broccoli  128 kcal
With chilli and garlic butter. **4.50**

Mixed Leaf Salad  49 kcal **4.50**

If you have a food allergy, intolerance or coeliac disease, please speak to a team member about the ingredients in your food and drink before you order. Thank you.