

## DESSERTS

End your meal with a treat - or skip the other dishes completely and go straight to dessert! You could even share one - but why halve the enjoyment?

### Millionaire's Sundae 814 kcal

A showpiece dessert of vanilla ice cream layered with shortbread, chocolate sauce, salted caramel, flaked chocolate and cream.

**7.35**

### Key Lime Pie 314 kcal

Served with lemon sorbet.

**7.00**

### Salted Caramel Waffle 772 kcal

A caramelised, toasted Belgian waffle with vanilla ice cream, salted caramel sauce, biscuit crumb and a sugar cone.

**7.90**

### 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**

### Chocolate Fudge Brownie 690 kcal

Goosey chocolate brownie with a delicious melt-in-the-middle centre, served with vanilla ice cream.

**7.90**

### Sticky Toffee Pudding 538 kcal

Warm sponge drenched in toffee sauce, served with dairy free ice cream.

**6.95**

### Red Velvet Sharing Sundae

(Serves 2) 434 kcal per person

This showstopper of a dessert is made up with red velvet cake, ice cream, meringue, raspberry and strawberry sauces, whipping cream, chocolate flake, cherries and sprinkles.

**11.00**

### Knickerbocker Sundae 657 kcal

Vanilla ice cream layered with raspberry, strawberry, meringue and whipped cream, with a flake and a cherry on the top. A true classic!

**7.90**



### 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](http://redtractor.org.uk).

