

LUNCH

Served 12pm-3pm

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.	9.45
Mozzarella, Tomato and Pesto V 556 kcal	
Melted mozzarella with beef tomato and homemade pesto in a toasted ciabatta.	8.40
Spicy Roasted Vegetable Vg 807 kcal	
Spicy roasted vegetables in a toasted ciabatta with vegan cheese.	8.40
Chicken and Pesto 832 kcal	
Poached chicken, homemade pesto and salad in a toasted ciabatta.	9.45
Tuna Mayo 734 kcal	
Tuna and capers in a lemon mayonnaise with cucumber in a toasted ciabatta.	9.45
Pizza Margherita 713 kcal	8.95
Pepperoni Pizza 821 kcal	9.95
Spaghetti Bolognese 591 kcal	9.95

Add rosemary fries 404 kcal
or mixed leaf salad 49 kcal
for only 1.60

Lunch Club

Any ciabatta, pasta or pizza plus fries or salad and your choice of 175ml wine, bottle of Peroni or soft drink. **12.00***

STARTERS

Get your meal off to a mouthwatering start.

Calamari 381 kcal	
Lightly-coated crispy squid accompanied by a zesty lemon mayonnaise.	8.95
Crispy Mozzarella V 686 kcal	
Crispy fried mozzarella with a rich marinara sauce.	7.90
Rosemary and Garlic Fried Chicken 466 kcal	
Lightly-coated crispy chicken served with marinara sauce & Axle Jack Glaze.	9.45
Prawn Marinara 399 kcal	
Prawns marinated in fennel, garlic and chilli, pan fried with a spicy tomato sauce, served with toasted ciabatta.	9.00
Roasted Pepper and Prosciutto Salad 295 kcal	
Roasted peppers topped with mozzarella, served with prosciutto and dressed rocket.	8.05
Beetroot Houmous Vg 643 kcal	
House made beetroot houmous, served with fresh beetroot, pumpkin seeds and baked tortilla chips.	7.15

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 ragu.	13.65
Spaghetti Carbonara 1142 kcal	
Spaghetti in a creamy sauce with smoked bacon and Italian cheese.	13.65
Spicy Prawn Linguine 609 kcal	
Linguine with prawns, chilli, tomato, garlic, lemon and parsley.	17.30
Mushroom Penne Vg 885 kcal	
Penne pasta in a creamy sauce with mushrooms, spinach and chilli.	13.65
Veganesca Vg 657 kcal	
Our take on the classic Puttanesca, spaghetti in a spicy tomato sauce with olives and capers.	11.90
Chicken Alfredo 947 kcal	
Linguine, tossed with spinach, pesto, cream and mushroom with a crispy pepperoni crumb.	16.10

PIZZAS

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

Margherita V 1080 kcal	
Mozzarella and fresh basil.	13.65
Vegan Margherita Vg 925 kcal	
Vegan cheese and fresh basil.	13.65
Pepperoni 1210 kcal	
Spiced pepperoni, tomato and mozzarella.	14.70
Spicy Hot Vesuvius 1219 kcal	
Meatballs, pepperoni, jalapeños, fresh red chilli and chilli flakes on a rich tomato base with mozzarella.	15.25
Chicken and Pesto 1177 kcal	
Classic tomato base topped with chicken, pesto, mozzarella and fresh basil.	14.20
Spicy Vegetarian Vg 963 kcal	
Chilli and garlic roast vegetables on a tomato base with vegan cheese, red chillies and jalapeños.	14.70
Hawaiian 947 kcal	
Ham and pineapple with mozzarella on a rich tomato base.	14.20

MAINS

Combining the finest ingredients into vibrant dishes filled with flavour.

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.	15.25
Italian Salad Bowl Vg 363 kcal	
Roasted peppers, rocket, charred Tenderstem broccoli, grilled pear and marinated tomatoes all tossed in a zingy lemon and herb dressing.	13.65
Add Sliced Chicken Breast 259 kcal	3.15
Add Poached Salmon 168 kcal	4.20
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.	15.50
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	2.85
Garlic and Herb Chicken 579 kcal	
Marinated chicken, roasted baby potatoes, seasonal vegetables and a tomato sauce.	15.25



SIDES

Rosemary Fries Vg 339 kcal	3.80
Millionaire Fries V 675 kcal	
Tossed in garlic butter, Italian cheese, truffle oil and garlic mayonnaise	6.95
Buttered New Potatoes V 437 kcal	4.30
Tenderstem Broccoli Vg 128 kcal	
With chilli and garlic butter.	4.30
Mixed Leaf Salad Vg 49 kcal	4.30

DESSERTS

The perfect finish to every meal.

Spiced Pineapple and Coconut Vg 544 kcal	
Spiced pineapple compote with coconut biscuit and lemon sorbet. <i>This dish has been created by Mikey Clark, winner of Chef of The Year 2023.</i>	6.65
Mango Cheesecake Vg 397 kcal	
An indulgent treat served with zingy mango sorbet.	7.90
Affogato Vg 193 kcal	
Warm espresso shot poured over two scoops of dairy-free vanilla ice cream.	5.00
Chocolate Hazelnut Doughnuts V 830 kcal	
Decadent warm chocolate fudge and hazelnut filled doughnuts, served with vanilla ice cream.	7.90
Tear and Share Nutella Doughballs (Serves 2) V 460 kcal	
Doughball ring topped with Nutella and chocolate sauce, served with vanilla ice-cream.	7.55
Peach and Prosecco Crumble 519 kcal	
Served warm with ice cream.	6.00

NIBBLES

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

Mixed Olives Vg 146 kcal	5.25
Garlic and Rosemary Pizza Vg 685 kcal	6.60
Garlic and Rosemary Pizza with Mozzarella V 980 kcal	7.55

SHARERS

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.	20.50
Tomato Bruschetta (Serves 2-3) Vg 350 kcal	
Garlic pizza bread, topped with tomatoes marinated in garlic and basil. Served with dressed rocket.	10.90
Add Mozzarella Ball V 100 kcal	3.80



V Suitable for vegetarians Vg 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. 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.

