		We have been been been been been been been be		
NIBBLES		SHARERS	SALAD	
Garlic and Rosemary Pizza 🚱 580 kcal On a gluten-free base.		Cured Meat Board (Serves 2) 1217 kcal A selection of Italian cured meats, pickles, olives, gluten-free bread and balsamic vinegar. 20.50	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.  13.	.65
Garlic and Rosemary Pizza 👽 980 kcal with Mozzarella On a gluten-free base.	7.55	PASTA	Add sliced chicken breast 259 kcal	3.15
CIABATTAS		Pasta Bolognese 664 kcal Gluten free pasta topped with a delicious homemade	SIDES	
Spicy Roasted Vegetable 😯 807 kcal		minced beef, tomato and garlic ragù. 13.65		.80
Spicy roasted vegetables in a toasted gluten-free bun with vegan mozzarella.	8.40	Pasta Carbonara 1142 kcal Gluten free pasta in a creamy sauce with smoked bacon and Italian cheese. 13.65	Millionaire Fries V 675 kcal  Tossed in garlic butter, Italian cheese, truffle oil and garlic mayonnaise.  6.	.95
Chicken and Pesto 832 kcal Poached chicken, homemade pesto, salad in		Veganesca 🚱 657 kcal	Buttered New Potatoes V 437 kcal 4.	.30
a toasted gluten-free bun.	9.45	Our take on the classic Puttanesca, gluten-free pasta		50
Tuna 734 kcal Tuna and capers in a lemon mayonnaise with		in a spicy tomato sauce with olives and capers. 11.90		.30
cucumber in a toasted gluten free bun	9.45	DICCA	Mixed Leaf Salad & 49 kcal 4.	.30
Add rosemary fries 404 kcal for only 1.6	60	PIZZA  Margherita V 1080 kcal	DESSERTS	
STARTERS		Mozzarella and fresh basil on a gluten-free base. 13.65	Affogato 193 kcal	
Calamari 381 kegl		Pepperoni 1210 kcal	Warm espresso shot poured over two scoops of	00
Lightly-coated crispy squid accompanied by	8.95	Spiced pepperoni, tomato and mozzarella on a gluten-free base 14.70	dairy-free vanilla ice cream. 5.0  Vegan Ice Cream Ve	.00
Rosemary and Garlic		Chicken and Pesto 1177 kcal Classic tomato base topped with chicken, pesto,	Choose three scoops from: 3.	.95
Fried Chicken 466 kcal		mozzarella and fresh basil on a gluten-free base. 14.20	Chocolate 255 keal   Strawberry 241 keal   Vanilla 237 k	ccal
Lightly-coated crispy chicken served with marinara sauce & Axle Jack Glaze.	9.45	Hawaiian 947 koal	Sorbet VG 209 kcal	
Roasted Pepper and	5.10	Ham and pineapple with mozzarella and rich	Three scoops of your favourite flavour or enjoy a	05
Prosciutto Salad 295 kcal		tomato on a gluten-free base. 14.20	mixture! Choose from: 3.  Raspberry   Lemon   Mango	.95
Roasted peppers topped with buffalo mozzarella, served with prosciutto and dressed rocket.	8.05		Raspuerry   Lemon   Mango	

NIBBLES	SHARERS	SALADS
Mixed Olives 146 kcal 5.25 Garlic and Rosemary Pizza 1580 kcal 7.55	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	Roasted peppers, rocket, charred tenderstem broccoli, grilled pear and marinated tomatoes all tossed in a zingy lemon and herb dressing.  13.65
CIABATTAS	Tomato Bruschetta (Serves 2-3) 🔞 350 kcal	Add sliced chicken breast 259 kcal 3.15
Spicy Roasted Vegetable 🕡 807 kcal Spicy roasted vegetables in a toasted	Garlic Pizza bread, topped with tomatoes marinated in garlic and basil. Served with dressed rocket. 10.90	SIDES
ciabatta with vegan mozzarella. 8.40	D. C. C.	Rosemary Fries 😯 339 kcal 3.80
Chicken and Pesto 832 kcal Poached chicken, homemade pesto,	PASTA	Buttered New Potatoes V 437 kcal 4.30
salad in a toasted ciabatta. 9.45	Spaghetti Bolognese 664 kcal	Tenderstem Broccoli 😵 128 kcal
Tuna 734 kcal	Spaghetti topped with a delicious homemade minced beef, tomato and garlic ragù. 13.65	With chilli and garlic butter. 4.30  Mixed Leaf Salad & 49 kcal 4.30
Tuna and capers in a lemon mayonnaise with cucumber in a toasted ciabatta. 9.45	Mushroom Penne & 885 kcal Penne pasta in a creamy sauce with	Wilked Leaf Salad & 49 Real 4.30
Add rosemary fries 404 kcal for only 1.60	mushrooms, spinach and chilli. 13.65	DESSERTS
STARTERS	<b>Veganesca</b> 😯 657 kcal Our take on the classic Puttanesca, Spaghetti	Affogato 193 kcal Warm espresso shot poured over
Calamari 381 kcal	in a spicy tomato sauce with olives and capers. 11.90	two scoops of dairy-free vanilla ice cream. 5.00
Lightly-coated crispy squid accompanied		Mango Cheesecake 😯 397 kcal
by a zesty lemon mayonnaise. 8.95	PIZZA	An indulgent treat served with zingy mango sorbet. 7.90
Prawn Marinara 399 kcal	Vegan Margherita 😯 925 kcal	Vegan Ice Cream 🚱
Prawns marinated in fennel, garlic and chilli, pan fried with a spicy tomato sauce,	Dairy-free cheese and fresh basil. 13.65	Choose three scoops from: 3.95  Chocolate 255 kcal   Strawberry 241 kcal   Vanilla 237 kcal
served with toasted ciabatta.  9.00	Spicy Vegetarian ® 963 kcal Chilli and garlic roast vegetables on a tomato	Sorbet © 209 kcal
Beetroot Houmous 🚱 643 kcal	base with dairy-free cheese, red chillies and	Three scoops of your favourite flavour
House made beetroot houmous, served with fresh beetroot, pumpkin seeds and baked tortilla chips. 7.15	jalapeños. 14.70	or enjoy a mixture! Choose from: 3.95  Raspberry   Lemon   Mango



# 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 34 keal Fresh carrot, cucumber and peppers. 1.05

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

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

Cracking Carbonara 539 kcal 7.00 Gluten-free pasta in a creamy sauce with smoked bacon and Italian cheese.

Aloha Hawaiian Pizza 595 kcal 7.35 Mozzarella, tomato sauce, ham and pineapple on a gluten-free base.

Pastacadabra 😯 234 kcal 5.50 Gluten-free pasta tubes in a tomato and garlic sauce.

**Scratch's** Spaghetti Bolognese 330 kcal 6.85 Gluten-free pasta and homemade Bolognese sauce.

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

4.75

3.70

Fizzy Fruit and Sorbet 133 kcal

Seasonal fresh fruit with orange sorbet. 370

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 2.10 Freshly baked dough balls with garlic butter.

### Mains

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

Bear's Banging Beefburger 673 kcal 7.00 A juicy burger, served with fries and ketchup.

Scratch's Spaghetti Bolognese 330 kcal 6.85 Pasta and homemade Bolognese sauce.

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

Fizzy Fruit and Sorbet 133 kcal

Seasonal fresh fruit with orange sorbet.

Vegan Ice Cream 🕜

Choose two scoops from 370

Chocolate 170 kcal | Strawberry 160 kcal | Vanilla 158 kcal

Scratch never shares this one!

5.50





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.