

LUNCH

Served 12pm-3pm

Enjoy a light lunch with our tempting choices.

Soup and Sandwich 	Soup of the day served alongside half of any sandwich.	8.50
Crispy Chick'n' Ciabatta  <small>565 kcal</small>	Vegan fried chick'n' with lettuce, tomato and mayo.	8.50
Cajun Chicken Ciabatta <small>684 kcal</small>	Spicy Cajun chicken, mayonnaise, crispy lettuce, juicy tomato and melted cheese in a toasted ciabatta.	9.45
BLT Ciabatta <small>714 kcal</small>	Crispy bacon, lettuce and juicy tomato in a toasted ciabatta with mayonnaise.	9.45
Lincolnshire Sausage Ciabatta <small>611 kcal</small>	Lincolnshire sausages and sweet caramelised onions in a toasted ciabatta.	8.40
Tuna and Cucumber Ciabatta <small>744 kcal</small>	Tuna and cucumber in a toasted ciabatta with zesty lemon mayonnaise, lettuce and tomato.	9.45

Add chips 405 kcal for only 1.60

MEAL DEAL 12.00

Any lunch item, plus chips and your choice of 175ml wine, bottle of Peroni or soft drink.*

STARTERS


Get your meal off to a mouthwatering start.

Soup Of The Day  <small>513 kcal</small>	Ask your server for today's flavour of homemade soup served with fresh bread.	6.00
Axle Jack Buttermilk Chicken Bites <small>513 kcal</small> 	Tender chicken breast marinated in buttermilk, topped with red chillies and spring onions, served with Axle Jack Glaze and yoghurt dip.	8.50
Prawn Cocktail <small>595 kcal</small>	Shredded lettuce topped with Atlantic prawns in a Marie Rose sauce, served with brown bread and lemon.	8.50
Garlic and Rosemary Pizza  <small>685 kcal</small>		6.55
Garlic and Rosemary Pizza with Cheese  <small>980 kcal</small>		7.50
Goat's Cheese and Balsamic Onion Tart  <small>434 kcal</small>	Freshly baked tart filled with slow-cooked balsamic onions and goat's cheese, with dressed salad leaves.	8.50
Mediterranean King Prawns <small>446 kcal</small>	Baked in a tomato and herb sauce with feta cheese.	9.00









MAINS

Delicious dishes that have something for everyone.

Mushroom and Truffle Risotto  <small>609 kcal</small>	Creamy risotto with chestnut and Portabello mushrooms, topped with rocket and truffle oil.	15.65
Fish and Chips <small>1001 kcal</small>	Hand-battered fish and chunky chips, served with peas and tartare sauce. A classic!	15.25
Add Bread and Butter <small>281 kcal</small>		1.00
Add Curry Sauce <small>53 kcal</small>		1.00
Cajun Chicken Linguine <small>1011 kcal</small>	Linguine tossed with spicy shredded chicken, mushrooms, spinach, chilli and cream.	15.25
Butter Chicken Curry <small>883 kcal</small>	A mildly spiced tomato curry served with fluffy rice and mini naan.	13.20
Pie of the Day	Ask your server about today's delicious pie, served with potatoes, seasonal vegetables and gravy.	13.65
Lincolnshire Sausage and Mash  <small>726 kcal</small>	Lincolnshire sausages served with mashed potatoes, seasonal vegetables and onion gravy.	10.50
Axle Jack Belly Pork <small>944 kcal</small> 	Tender pork belly in our Axle Jack glaze with mashed potato, buttered kale and black pudding bon bon.	16.25

Sunday Roast
Ask us about our tasty Sunday roasts with all the trimmings!
 Vegan option available 15.50

SIDES

Chunky Chips  <small>404 kcal</small>	3.70
Onion Rings  <small>382 kcal</small>	3.70
Garlic Bread  <small>685 kcal</small>	6.55
Millionaire Fries  <small>684 kcal</small>	6.95
With truffle oil, Italian cheese and garlic mayo.	
Side Salad  <small>49 kcal</small>	4.20
Rocket, Tomato and Mozzarella  <small>313 kcal</small>	6.30
Creamy Mashed Potato  <small>499 kcal</small>	4.20
Tenderstem Broccoli  <small>128 kcal</small>	4.75
With lemon butter and chilli.	

GRILL

Sizzling steaks and burgers brought to you straight from the grill.

 8oz Sirloin Steak <small>896 kcal</small>	Red Tractor prime sirloin steak, grilled the way you like it, served with chunky chips, roasted tomato and flat mushroom.	20.50
Add Béarnaise Sauce <small>166 kcal</small>		3.15
Add Peppercorn Sauce <small>171 kcal</small>		3.15
Add Axle Jack Glaze <small>84 kcal</small> 		2.85
 8oz Rump Steak <small>895 kcal</small>	Red Tractor rump steak grilled to perfection, served with chunky chips, grilled tomato and mushroom.	17.55
Add Béarnaise Sauce <small>166 kcal</small>		3.15
Add Peppercorn Sauce <small>171 kcal</small>		3.15
Add Axle Jack Glaze <small>84 kcal</small> 		2.85
Grilled Chicken <small>1045 kcal</small>	Chargrilled chicken breast with lemon and thyme gravy, garlic fries, seasonal vegetables and aioli.	14.70
House Burger <small>1,119 kcal</small>	A juicy, 100% British beefburger served in a tasty brioche bun with crispy lettuce, sliced beef tomato, burger sauce and chips.	13.65
Ultimate Bacon Cheeseburger <small>1427 kcal</small>	Chargrilled beef burger topped with melted Cheddar cheese, crispy bacon, caramelised onions, lettuce, beef tomato and burger sauce. Served with chips.	14.70
Buttermilk Chicken Burger <small>1333 kcal</small>	Fried chicken breast marinated in buttermilk with a seasoned crumb, topped with melted cheese and bacon in a toasted bun with garlic aioli, lettuce and tomato. Served with Cajun spiced chips and a yoghurt dip.	14.30

SALADS






Our fresh salads are ideal for those wanting a lighter bite or if you're leaving room for dessert!

Adults need around 2000 kcal a day.

Caesar Salad  <small>714 kcal</small>	Crispy little gem lettuce, tomato and rustic garlic croutons, drizzled in a delicious Caesar dressing, topped with anchovies and Italian cheese shavings.	9.95
Add Sliced Chicken Breast <small>259 kcal</small>		3.15
Add Poached Salmon <small>168 kcal</small>		4.20
The Soul Bowl  <small>401 kcal</small>	A colourful bowl of mixed beans, Tenderstem broccoli, roasted vegetables, giant cous cous, fresh spinach with a basil and lemon dressing.	9.95
Add Sliced Chicken Breast <small>259 kcal</small>		3.15
Add Poached Salmon <small>168 kcal</small>		4.20

DESSERTS

The perfect finish to every meal.

Homemade Caramel Apple Crumble  <small>919 kcal</small>	Served with lashings of custard.	6.60
Sticky Toffee Pudding  <small>538 kcal</small>	Served with dairy free vanilla ice cream.	6.60
Chocolate Brownie Sundae  <small>760 kcal</small>	Warm brownie squares layered with chocolate ganache, ice cream and whipped cream.	7.35
Vanilla Cheesecake <small>517 kcal</small>	An all-time favourite, served with freshly whipped cream.	7.90
Strawberry Sundae  <small>532 kcal</small>	Layers of vanilla ice cream, fresh strawberries, whipped cream, crunchy meringue and strawberry sauce.	7.90
Spiced Pineapple and Coconut  <small>544 kcal</small>	Spiced pineapple compote with coconut biscuit and lemon sorbet.	6.65
<i>This dish has been created by Mikey Clark, winner of Chef of The Year 2023.</i>		
Ice Cream	Choose 3 scoops of Vanilla <small>338 kcal</small> or Chocolate <small>408 kcal</small> ice cream	3.95

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.



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.

THE TATTERSHALL PARK

Pub & Kitchen



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.

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.