

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 	Vegan fried chick'n' with lettuce, tomato and mayo.	8.50
Cajun Chicken Ciabatta 	Spicy Cajun chicken, mayonnaise, crispy lettuce, juicy tomato and melted cheese in a toasted ciabatta.	9.45
BLT Ciabatta	Crispy bacon, lettuce and juicy tomato in a toasted ciabatta with mayonnaise.	9.45
Lincolnshire Sausage Ciabatta	Lincolnshire sausages and sweet caramelised onions in a toasted ciabatta.	8.40
Tuna and Cucumber Ciabatta	Tuna and cucumber in a toasted ciabatta with zesty lemon mayonnaise, lettuce and tomato.	9.45

Add chips  *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 	Ask your server for today's flavour of homemade soup served with fresh bread.	6.00
Axle Jack Buttermilk Chicken Bites 	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	Shredded lettuce topped with Atlantic prawns in a Marie Rose sauce, served with brown bread and lemon.	8.50
Garlic and Rosemary Pizza		6.55
Garlic and Rosemary Pizza with Cheese		7.50

MAINS Delicious dishes that have something for everyone.

Mushroom and Truffle Risotto 	Creamy risotto with chestnut and Portabello mushrooms, topped with rocket and truffle oil.	15.65
Fish and Chips	Hand-battered fish and chunky chips, served with peas and tartare sauce. A classic!	15.25
Add Bread and Butter		1.00
Add Curry Sauce		1.00
Cajun Chicken Linguine	Linguine tossed with spicy shredded chicken, mushrooms, spinach, chilli and cream.	15.25
Butter Chicken Curry	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 	Lincolnshire sausages served with mashed potatoes, seasonal vegetables and onion gravy.	10.50
Axle Jack Belly Pork 	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

GRILL

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

 Soz Sirloin Steak	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		3.15
Add Peppercorn Sauce		3.15
Add Axle Jack Glaze 		2.85
 Soz Rump Steak	Red Tractor rump steak grilled to perfection, served with chunky chips, grilled tomato and mushroom.	17.55
Add Béarnaise Sauce		3.15
Add Peppercorn Sauce		3.15
Add Axle Jack Glaze 		2.85
Grilled Chicken	Chargrilled chicken breast with lemon and thyme gravy, garlic fries, seasonal vegetables and aioli.	14.70
House Burger	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	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	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








Goat's Cheese and Balsamic Onion Tart 	Freshly baked tart filled with slow-cooked balsamic onions and goat's cheese, with dressed salad leaves.	8.50
Mediterranean King Prawns	Baked in a tomato and herb sauce with feta cheese.	9.00

PIZZAS

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


Margherita 	Mozzarella and fresh basil.	13.65
Pepperoni	Spiced pepperoni, tomato and mozzarella.	15.25
Spicy Vegetarian 	Chilli and garlic roast vegetables on a tomato base with vegan cheese, red chillies and jalapeños.	14.70
Prosciutto and Mushroom	Roasted mushrooms, prosciutto and mozzarella.	15.75
King Prawn and Chilli	King prawns, red chillies and mozzarella.	17.30

SIDES

Chunky Chips 	3.70
Onion Rings 	3.70
Garlic Bread 	6.55
Millionaire Fries 	6.95
Side Salad 	4.20
Rocket, Tomato and Mozzarella 	6.30
Creamy Mashed Potato 	4.20
Tenderstem Broccoli 	4.75

SALADS

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

Caesar Salad	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		3.15
Add Poached Salmon		4.20
The Soul Bowl 	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		3.15
Add Poached Salmon		4.20

DESSERTS

The perfect finish to every meal.

Homemade Caramel Apple Crumble 	Served with lashings of custard.	6.60
Sticky Toffee Pudding 	Served with dairy free vanilla ice cream.	6.60
Chocolate Brownie Sundae 	Warm brownie squares layered with chocolate ganache, ice cream and whipped cream.	7.35
Vanilla Cheesecake	An all-time favourite, served with freshly whipped cream.	7.90
Strawberry Sundae 	Layers of vanilla ice cream, fresh strawberries, whipped cream, crunchy meringue and strawberry sauce.	7.90
Spiced Pineapple and Coconut 	Spiced pineapple compote with coconut biscuit and lemon sorbet.	6.65

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

Ice Cream
Choose 3 scoops of Vanilla 338kcal or Chocolate 408kcal 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.

Adults need around 2000 kcal a day.



SHARERS

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

Mezze Sharing Board 	Serves 2-3 people	20.50
Caramelised onion hummus, falafel, roasted aubergine dip, olives, feta cheese, cucumber and mint yoghurt. Served with freshly baked ciabatta.		

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 Lookout

• BAR AND EATERY •



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.