

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 665 kcal

Vegan fried chick'n' with lettuce, tomato and mayo. 8.50

Cajun Chicken Ciabatta 684 kcal

Spicy Cajun chicken, mayonnaise, crispy lettuce, juicy tomato and melted cheese in a toasted ciabatta. 9.45

BLT Ciabatta 714 kcal

Crispy bacon, lettuce and juicy tomato in a toasted ciabatta with mayonnaise. 9.45

Lincolnshire Sausage Ciabatta 611 kcal

Lincolnshire sausages and sweet caramelised onions in a toasted ciabatta. 8.40

Tuna and Cucumber Ciabatta 744 kcal

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 513 kcal

Ask your server for today's flavour of homemade soup served with fresh bread. 6.00

Axle Jack Buttermilk Chicken Bites 513 kcal

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 595 kcal

Shredded lettuce topped with Atlantic prawns in a Marie Rose sauce, served with brown bread and lemon. 8.50

Garlic and Rosemary Pizza 685 kcal

6.55

Garlic and Rosemary Pizza with Cheese 980 kcal

7.50

MAINS Delicious dishes that have something for everyone.

Mushroom and Truffle Risotto 609 kcal

Creamy risotto with chestnut and Portabello mushrooms, topped with rocket and truffle oil. 15.65

Fish and Chips 1001 kcal

Hand-battered fish and chunky chips, served with peas and tartare sauce. A classic! 15.25

Add Bread and Butter 281 kcal 1.00

Add Curry Sauce 53 kcal 1.00

Cajun Chicken Linguine 1011 kcal

Linguine tossed with spicy shredded chicken, mushrooms, spinach, chilli and cream. 15.25

Butter Chicken Curry 883 kcal

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 726 kcal

Lincolnshire sausages served with mashed potatoes, seasonal vegetables and onion gravy. 10.50

Axle Jack Belly Pork 944 kcal

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! 15.50
 Vegan option available

GRILL

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




Soz Sirloin Steak 896 kcal

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 166 kcal 3.15

Add Peppercorn Sauce 171 kcal 3.15

Add Axle Jack Glaze 84 kcal  2.85




Soz Rump Steak 895 kcal

Red Tractor rump steak grilled to perfection, served with chunky chips, grilled tomato and mushroom. 17.55

Add Béarnaise Sauce 166 kcal 3.15

Add Peppercorn Sauce 171 kcal 3.15

Add Axle Jack Glaze 84 kcal  2.85

Grilled Chicken 1045 kcal

Chargrilled chicken breast with lemon and thyme gravy, garlic fries, seasonal vegetables and aioli. 14.70

House Burger 1,119 kcal

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 1427 kcal

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 1333 kcal

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 434 kcal

Freshly baked tart filled with slow-cooked balsamic onions and goat's cheese, with dressed salad leaves. 8.50

Mediterranean King Prawns 446 kcal

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 1080 kcal

Mozzarella and fresh basil. 13.65

Pepperoni 1210 kcal

Spiced pepperoni, tomato and mozzarella. 15.25

Spicy Vegetarian 963 kcal

Chilli and garlic roast vegetables on a tomato base with vegan cheese, red chillies and jalapeños. 14.70

Prosciutto and Mushroom 1137 kcal

Roasted mushrooms, prosciutto and mozzarella. 15.75

King Prawn and Chilli 1212 kcal

King prawns, red chillies and mozzarella. 17.30

SIDES

Chunky Chips  404 kcal 3.70

Onion Rings  382 kcal 3.70

Garlic Bread  685 kcal 6.55

Millionaire Fries  684 kcal

With truffle oil, Italian cheese and garlic mayo. 6.95

Side Salad  49 kcal 4.20

Rocket, Tomato and Mozzarella  313 kcal 6.30

Creamy Mashed Potato  499 kcal 4.20

Tenderstem Broccoli  128 kcal

With lemon butter and chilli. 4.75

SALADS

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

Caesar Salad 714 kcal

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 259 kcal 3.15

Add Poached Salmon 168 kcal 4.20

The Soul Bowl 401 kcal

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 259 kcal 3.15

Add Poached Salmon 168 kcal 4.20

DESSERTS

The perfect finish to every meal.

Homemade Caramel Apple Crumble 919 kcal

Served with lashings of custard. 6.60

Sticky Toffee Pudding 538 kcal

Served with dairy free vanilla ice cream. 6.60

Chocolate Brownie Sundae 760 kcal

Warm brownie squares layered with chocolate ganache, ice cream and whipped cream. 7.35

Vanilla Cheesecake 517 kcal

An all-time favourite, served with freshly whipped cream. 7.90

Strawberry Sundae 532 kcal

Layers of vanilla ice cream, fresh strawberries, whipped cream, crunchy meringue and strawberry sauce. 7.90

Spiced Pineapple and Coconut 544 kcal

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 338 kcal or Chocolate 408 kcal ice cream 3.95

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 455 kcal

Serves 2-3 people

Caramelised onion hummus, falafel, roasted aubergine dip, olives, feta cheese, cucumber and mint yoghurt. Served with freshly baked ciabatta. 20.50

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.



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.

John Paul Jones

• F O O D •



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.