GLUTEN INTOLERANT

NIBBLES		PASTA	SIDES		
MIXED OLIVES 146 kcal GARLIC GLUTEN FREE BREAD 409 kcal	5.25 6.60	PASTA BOLOGNESE 664 kcal Gluten-free pasta topped with a delicious homemade minced beef, tomato and garlic ragù.	SEASONED FRIES 339 kcal MILLIONAIRE FRIES 675 kcal Tossed in garlic butter, Italian cheese,		
GARLIC GLUTEN FREE BREAD WITH MOZZARELLA © 617 kcal	7.65	SPAGHETTI CARBONARA 1142 kcal 14.20 Gluten-free pasta in a creamy sauce with smoked bacon and Italian cheese.	truffle oil and garlic mayonnaise. BUTTERED GREENS © 128 kcal With garlic and lemon.		
LUNCH		SICILIAN PASTA © 601 kcal Aubergine, olives, capers, in a rich tomato and garlic sauce. Served with freshly cooked	MIXED LEAF SALAD © 49 kcal 4.50		
ROASTED MUSHROOM AND TRUFFLE 10 511 koal	8.95	gluten-free pasta.	DESSERTS		
In a toasted gluten-free roll with garlic mayonnaise, tomato and rocket.	0.30	MZZAS	AFFOGATO 193 kcal Warm espresso shot poured over two		
CHICKEN AND PESTO 832 kcal Poached chicken, homemade pesto	9.95	MARGHERITA V 1080 kcal Mozzarella and fresh basil on a gluten-free base.	scoops of dairy-free vanilla ice cream. VEGAN ICE CREAM 3.95		
and salad in a toasted gluten-free bun. ADD SEASONED FRIES 404kcal	1.70	PEPPERONI 1210 kcal 15.45 Spiced pepperoni, tomato and mozzarella on a gluten-free base.	Choose three scoops from: Chocolate 255 kcal Strawberry 241 kcal Vanilla 237 kcal		
STARTERS		HAWAIIAN 947 kcal Ham and pineapple with mozzarella and rich tomato on a gluten-free base.	SORBET © 209 kcal Choose three scoops from: Raspberry Lemon Mango		
CALAMARI 381 kcal Lightly-coated crispy squid with a zesty lemon mayonnaise.	9.45	CHICKEN AND PESTO 1177 keal Classic tomato base topped with chicken, pesto, mozzarella and fresh basil on a			
ROSEMARY AND GARLIC FRIED CHICKEN 410 kgal	8.95	gluten-free base.			
Lightly-coated crispy chicken served with marinara sauce & Axle Jack 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.				

DAIRY INTOLERANT

SUITABLE FOR VEGETARIANS SUITABLE FOR VEGANS

NIBBLES		STARTERS		SIPES	
MIXED OLIVES © 146 kcal	5.25	CALAMARI 381 kcal Lightly-coated crispy squid with	9.45	SEASONED FRIES © 339 kcal	4.20
GARLIC CIABATTA BREAD © 409 kcal	6.60	a zesty lemon mayonnaise. CAPONATA © 287 kgal	6.95	CREAMY GARLIC MASHED POTATO 437 kcal	4.50
LUNCH		A rich vegetable stew served with garlic ciabatta bread.	0.30	BUTTERED GREENS 128 koal With garlic and lemon.	4.50
ROASTED MUSHROOM AND TRUFFLE \$\infty\$ 511 kcal In a toasted ciabatta with garlic	8.95	PRAWN MARINARA 399 kcal Prawns marinated in fennel, garlic and chilli, pan fried with a spicy tomato sauce, served with toasted ciabatta.	9.45	MIXED LEAF SALAD @ 49 kcal	4.50
mayonnaise, tomato and rocket.		sauce, serveu with toasteu clabatta.		DESSERTS	
CHICKEN AND PESTO 832 kcal Poached chicken, homemade pesto and salad in a toasted ciabatta.	9.95	PASTA CONCRETE	14 20	AFFOGATO 193 kcal Warm espresso shot poured over two	5.00
ADD SEASONED FRIES @ 404kcal	1.70	SPAGHETTI BOLOGNESE 664 kcal Spaghetti pasta topped with a delicious	14.20	scoops of dairy-free vanilla ice cream.	2.05
		homemade minced beef, tomato and garlic		VEGAN ICE CREAM Choose three scoops from:	3.95
SHAREKS TOMATO BRUSCHETTA [Serves 2] \$\infty\$ 525 kcal Garlic pizza bread, topped with tomatoes marinated in garlic and basil. Served with dressed rocket.		Aubergine, olives, capers, in a rich tomato		Chocolate 255 kcal Strawberry 241 kcal Vanilla 237 kcal	
		and garlic sauce. Served with freshly cooked gnocchi.		SORBET © 209 kcal Choose three scoops from:	3.95
		PIZZAS		Raspberry Lemon Mango	
		VEGAN MARGHERITA (*) 1080 kcal Dairy-free cheese and fresh basil.	14.35		
		DF HAWAIIAN 947 kcal Ham and pineapple with dairy-free chee a rich tomato base.	15.45 ese on		

KIDS LIFESTYLE AND ALLERGEN MENU

STARTERS

Perfect for a quick nibble, or for those with a smaller appetite.

RAINBOW STICKS 34 kcal

Fresh carrot, cucumber and peppers.



GLUTEN INTOLERANT

MAINS

1.05

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

BEAR'S BANGING BEFFBURGER 564 kcal 7.00 A juicy burger, served 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.

SCRATCH'S SPAGHETTI BOLOGNESE 330 kcal 6.8 Gluten-free pasta and homemade Bolognese sauce. Scratch never shares this one!

PASTACADABRA 234 kcal 5.50
Pasta tubes in a tomato and garlic sauce.

DESSERTS

Checkly CHOCOLATE BROWNIE 327 kcal 4.75 Chocolate ice-cream, with fudgy brownie pieces and chocolate sauce.

FRESH FRUIT AND SORBET © 133 kcal 3.70 Seasonal fresh fruit with orange sorbet.

SCRATCH'S STRAWBERRY SUNDAE 255 kcal 4.75 Vanilla and strawberry ice cream with fresh strawberries, sauce and cream.

VEGAN ICE CREAM № 4.00

Choose two scoops from:

Chocolate 170 kcal Strawberry 160 kcal

Vanilla 158 kcal

DAIRY INTOLERANT

STARTERS

Perfect for a quick nibble, or for those with a smaller appetite.

RAINBOW STICKS 34 kcal
Fresh carrot, cucumber and peppers.

CRUNCHY GARLIC BREAD © 218 kcal
Crispy bread covered in garlic butter.

MAINS

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

BEAR'S BANGING BEFFBURGER 564 keal 7.00
A juicy burger, served with fries and ketchup.

2.10 SCRATCH'S SPAGHETTI BOLOGNESE 330 kcal
Pasta and homemade Bolognese sauce.
Scratch never shares this one!

PASTACADABRA © 234 kcal 5.50
Pasta tubes in a tomato and garlic sauce.

DESSERTS

FRESH FRUIT AND SORBET 133 kcal 3.70 Seasonal fresh fruit with orange sorbet.

VEGAN ICE CREAM ❖ 4.00

Choose two scoops from: Chocolate 170 kcal

Strawberry 160 kcal Vanilla 158 kcal



MAKE IT A MEAL DEAL FOR £10.45 PICK A STARTER, MAIN, DRINK AND DESSERT!

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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.

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SUITABLE FOR VEGETARIANS 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.