

PROPELLER

BAR & KITCHEN

MAIN MENU

SERVED FROM 5PM

APPETISERS

Breadsticks

Freshly baked breadsticks served warm from the oven with a garlic butter dip or balsamic vinegar and olive oil. **4.00**

Mixed Olives

An Italian classic of mixed olives, to get your appetite going. **4.00**

Trio of Hummus

Not one, not two but three different hummus dips! Enjoy roasted red pepper, harissa and traditional hummus dips, served with our classic warm breadsticks. **4.25**

Antipasti for Two

A selection of Woodall's British cured meats with hummus, mixed olives, fresh mozzarella, oil for dipping and warm breadsticks. **15.25**

Tear and Share Flatbread

Choose from:

Garlic, Red Onion Marmalade and Mozzarella  9.95

Garlic, Mozzarella and Chillies  9.95


Mediterranean Roasted Vegetable Bruschetta

Toasted bruschetta, generously topped with roasted courgettes, roasted red peppers and tomatoes, finished with mozzarella and fresh herbs. **6.50**

Baked Field Mushrooms

Field mushrooms with dolcelatte cheese, baked and served on fresh rocket with balsamic glaze and toasted pumpkin seeds. **7.25**

Spicy Meatballs

Succulent beef *meatballs in a rich and spicy tomato sauce with a slice of garlic ciabatta for dipping. **7.25**
Vegetarian option available 

Tomato and Basil Pesto Salad

A fresh salad with torn mozzarella and tomatoes, finished with rocket and fresh basil. **7.25**

Salt and Pepper Calamari

Tender calamari dusted with salt and pepper with a fresh lime, chilli and coriander mayonnaise. **7.50**

SALADS

Chicken Caesar Salad

Enjoy our scrumptious Caesar salad, made with sliced *chicken breast, a boiled egg, crispy Little Gem lettuce and rustic garlic croutons. Coated in Caesar dressing topped with Italian cheese shavings. **11.95**

As we are keeping with tradition, our Caesar salad does contain anchovies so please tell your host if you'd like it without.

Vegetarian option available 

Sun-dried Tomato, Dolcelatte and Pumpkin Seed Salad

Enjoy this refreshing salad, with mixed salad leaves roasted red peppers, olives and sun-dried tomato. Topped with sourdough croutons and pumpkin seeds. **11.95**

Superfood Salad

Feeling super? Then our superfood salad is for you. Find your zen with pea falafel, smoked harissa, hummus, roasted butternut squash, long stem broccoli, pickled red cabbage, spinach and pumpkin seeds, served with a grilled flatbread. **10.95**

*Add *chicken for 3.50, salmon for 3.95 or halloumi for 3.50*

SPECIALITIES

Cajun Chicken Burger

A delicious cajun spiced *chicken burger, served with homemade slaw, chips and a salad garnish. **9.50**
Feeling healthy? Swap your chips for a salad

Pan Fried Salmon

A stunning piece of pan fried salmon resting on a bed of rice, olives, cauliflower, chorizo, roasted red pepper, roasted red onion. A treat for the eyes and the taste buds! **15.95**

Mediterranean Chicken

*Chicken breast stuffed with sweet sun-dried tomatoes and dolcelatte cheese, wrapped in prosciutto and baked. Served with crushed new potatoes, green beans and a vibrant roasted red pepper sauce. **15.25**

Butternut Squash & Spinach Risotto

A rich and creamy risotto comprising of butternut squash, mushrooms, spinach and cress, garnished with a zing of peppery rocket and Italian cheese shavings. **11.50**
*Add *chicken or prawns for 2.25 each*

Aubergine, Mushroom, Tomato and Mozzarella Stack

A charming stack of mushroom, pepper, aubergine and tomato coated in oozing mozzarella and served with new potatoes and a fresh side salad. **12.95**

Chef's Special - with a twist!

We are giving our budding chefs the opportunity to create their own, signature dishes under the watchful eye of our Head Chef. Tantalise your taste buds and help the chefs reach new heights. They are keen to WOW you! **15.25**

Please ask your server for today's dish and who has created it!

STEAKS

Ribeye Steak

Prime *ribeye steak grilled the way you like it and served with chips, vine roasted cherry tomatoes, flat mushrooms and salad garnish. **21.25**

Add peppercorn, blue cheese or Diane sauce for 2.25. Feeling healthy? Swap your chips for a salad

Tomahawk Steak

If you like our rib eye steak you will love our one kilo of Tomahawk steak. A succulent on the bone rib steak that will leave you breathless, served with chips, vine roasted cherry tomatoes, flat mushrooms and salad garnish. Please be aware due to the gigantic size of this beauty it may take some time to perfect, ask your host for more info. **42.50**

Add peppercorn, blue cheese or Diane sauce for 2.25. Feeling healthy? Swap your chips for a salad

SIDES

Seasoned Chips	3.25
Mixed Salad	3.95
Rocket and Olive Salad	4.25
Garlic Ciabatta	4.50
Garlic Ciabatta with Cheese	5.50
Mediterranean Roasted Veg	4.25
Herb Roasted New Potatoes	4.25
House Slaw	3.25

PASTA

Cajun Chicken Pappardelle

Cajun spiced *chicken, gently sautéed with chestnut mushrooms, spinach and a touch of chilli, served in a garlic, white wine and cream sauce. **12.95**

Wild Mushroom Ravioli

Filled fresh pasta tossed with rocket, toasted pumpkin seeds, sautéed chestnut mushrooms and Italian hard cheese shavings, finished with balsamic glaze. **11.75**

Chilli King Prawns

Plump king prawns sautéed in fresh garlic and chilli, tossed with pappardelle pasta and spinach. **12.95**

Spaghetti Meatballs

Succulent beef *meatballs cooked in a delicious herby tomato sauce tossed with spaghetti. **10.95**
Vegetarian option available 

Spaghetti Carbonara

An Italian classic. Spaghetti in a silky carbonara sauce, made with smoked pancetta, garlic, cheese, cream and a free range egg. **11.25**
*Add *chicken for 2.25*

Spaghetti Bolognese

Just like Nonna used to make, this favourite sauce is made with prime *lean beef, red wine, Italian herbs, garlic and tomatoes. **10.95**

Penne Arrabiata

Penne pasta tossed in a spicy tomato sauce infused with garlic and fresh chilli, Mama mia! **9.75**
*Add *chicken or prawns for 2.25 each*

Homemade *Lasagne

Our own delicious bolognese sauce layered with sheets of pasta and creamy béchamel sauce, topped with mozzarella and baked. Served hot from the oven with a slice of garlic ciabatta. **12.25**

DESSERTS

Chocolate Melt

Indulgent and rich with a gooey chocolate middle, served with vanilla ice cream. **6.95**

Salted Caramel Chocolate Tart

A decadent chocolate tart filled with a layer of salted caramel and dark chocolate, served with vanilla ice cream. **6.95**

Eton Mess

Our sassy update on the traditional English dessert. Smashed meringues topped with fresh cream and fruits of the forest. **6.95**

Ice Cream

Three scoops of your favourite flavour, choose from chocolate, strawberry, vanilla, salted caramel or mint choc chip. **4.95**

Gluten Free Cherry Bakewell Tart

An almond sponge filled with cherry sauce and topped with flakes almonds. **6.95**

Vegan Chocolate and Coconut Tart

A vegan chocolate and coconut tart served with vanilla ice cream and chocolate sauce with a side of raspberries. **6.95**

Gin Fizz, Lime and Elderflower Cheesecake

Gin, lime and elderflower flavoured cheesecake on a gluten free biscuit base, topped with lime flavoured glaze and golden flakes. **6.95**

PIZZA

King Prawn Pizza

Juicy king prawns with red onion, sun-dried tomatoes, and fresh rocket. **13.25**

Hot and Fiery

Brace yourself! Cajun *chicken breast slices with spicy sausage, fire-roasted red peppers, chillies, jalapeños and chipotle glaze - not for the faint hearted. **12.95**

3 Little Piggies

The meat lovers' favourite - a tasty pile-up of *bacon, mouth-watering pulled *ham and spicy pepperoni. **13.25**

BBQ Chicken

Another classic with a twist - a BBQ sauce based pizza topped with tender *chicken breast slices, roasted peppers and sweetcorn. **12.50**

Mediterranean Vegetable

A delicious tomato base drizzled with basil pesto, roasted peppers, aubergines and courgettes, red onion and sun-dried tomatoes, topped with crushed root vegetable crisps. **11.50**

Hawaiian

Sunshine in a pizza! Generously topped with *ham and pineapple. **11.50**


Pepperoni

This iconic favourite is topped with a rich tomato sauce and spiced up with pepperoni slices. **10.95**

Classic Margherita

Fresh tomatoes, mozzarella and basil leaves, made the traditional Italian way and bursting with flavour. **9.95**

Meatball Pizza

*Meatballs and pizza in one delicious meal. What could be better? With roasted red onions, jalapeños and cheese. **11.50**
Vegetarian option available 

*Add your own toppings for only 1.50 each, choose from king prawns, red onion, sun-dried tomato, cajun *chicken, chillies, red pepper, jalapeños, *bacon, *ham, pepperoni, sweetcorn, pineapple, anchovies.*



*Red Tractor is an independent not-for-profit food and farm assurance scheme that ensures the food and drink you choose is Safe, Traceable and Farmed with Care. By choosing food or drink 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

Food allergies and intolerances:


We have allergen menus available, please ask your server.  Suitable for vegetarians.


We use allergens in our kitchens as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Full allergen information from items on our menu is available on request. Should you require more detailed information related to any 'may contain' or cooking process, please discuss with your server. To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize. All menu items may contain ingredients not listed in the menu description. All menu items are subject to availability. Some meat/fish dishes may contain small bones. All prices include VAT. Weights are approximate and uncooked.

LUNCH MENU

SERVED 12PM - 3PM

STARTERS APPETISERS

Mixed Olives  An Italian classic of mixed olives to get your appetite going. **4.00**

Trio of Hummus  Not one, not two but three different hummus dips! Enjoy roasted red pepper, harissa and traditional hummus dips, served with our classic warm breadsticks. **4.25**

Mediterranean Roasted Vegetable Bruschetta  Toasted bruschetta, generously topped with roasted courgettes, roasted red peppers and tomatoes, finished with mozzarella and fresh herbs. **6.50**

Salt and Pepper Calamari Tender calamari dusted with salt and pepper with a fresh lime, chilli and coriander mayonnaise. **7.50**

CIABATTAS

Filled Sourdough Ciabatta
All served with salad garnish. Choose from:

Pulled *Ham and Smoked Cheddar **7.75**

BBQ *Chicken and Mozzarella **7.75**

Mushroom, Pepper and Rocket **7.75**

Tomato and Mozzarella **7.75**


***BLT** **8.25**

Garlic *Steak **8.95**

***Meatballs** **7.75**

Add chips for 1.65

PASTA

Wild Mushroom Ravioli  Filled fresh pasta tossed with rocket, toasted pumpkin seeds, sautéed chestnut mushrooms and Italian hard cheese shavings, finished with balsamic glaze. **11.75**

Chilli King Prawns Plump king prawns sautéed in fresh garlic and chilli, tossed with pappardelle pasta and spinach. **12.95**

Spaghetti Bolognese Just like Nonna used to make, this favourite sauce is made with prime lean *beef, red wine, Italian herbs, garlic and tomatoes. **10.95**


Penne Arrabiata  Penne pasta tossed in a spicy tomato sauce infused with garlic and fresh chilli, Mama mia! **9.75**
*Add *chicken or prawns for 2.25 each*

We are committed to the code of best practice on service charges, tips, gratuities and cover charges. All card and cash tips are shared out to all staff through a system controlled by a team representative. No monies are deducted by Away Resorts. If you have any further queries about how tips are distributed in this restaurant, please ask to speak to one of our team leaders or managers. Tips are paid on top of a team members wage and do not affect their wage.

SPECIALITIES

***Ham, Double Egg and Chips 8.75**

Cajun Chicken Burger A delicious cajun spiced *chicken burger, served with homemade slaw, chips and a salad garnish. **10.50**
Feeling healthy? Swap your chips for a salad

Aubergine, Mushroom, Tomato and Mozzarella Stack  A charming stack of mushroom, pepper, aubergine and tomato coated in oozing mozzarella, served with new potatoes and a fresh side salad. **12.95**


PIZZA

King Prawn Pizza Juicy king prawns with red onion, sun-dried tomatoes, and fresh rocket. **13.25**

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Pepperoni This iconic favourite is topped with a rich tomato sauce and spiced up with pepperoni slices. **10.95**

Classic Margherita  Fresh tomatoes, mozzarella and basil leaves, made the traditional Italian way and bursting with flavour. **9.95**

Meatball Pizza *Meatballs and pizza in one delicious meal. What could be better? With roasted red onions, jalapeños and cheese. **11.50**
Vegetarian option available 

*Add your own toppings for only 1.50 each, choose from king prawns, red onion, sun-dried tomato, cajun *chicken, chillies, red pepper, jalapeños, *bacon, *ham, pepperoni, sweetcorn, pineapple, anchovies.*

SIDES

Seasoned Chips **3.25**

Mixed Salad **3.95**

Rocket and Olive Salad **4.25**

Garlic Ciabatta **4.50**

Garlic Ciabatta with Cheese **5.50**

House Slaw **3.25**

TO SHARE


Calabrese Fantastically indulgent pizza to share, or tackle alone if you're hangry! Simply choose three toppings from pepperoni, *bacon, king prawns, *chicken, pulled *ham, mozzarella or sweetcorn and enjoy! **17.25**

Seafood Platter We've really pushed the boat out with this one! A fine selection of mouth-watering seafood including cod goujons, filo coated king prawns, calamari and scampi. Enjoy with our seasoned fries, homemade tartare sauce and lemon. **17.25**

SALADS

Chicken Caesar Salad Enjoy our scrumptious Caesar salad, made with sliced *chicken breast, a boiled egg, crispy Little Gem lettuce and rustic garlic croutons. Coated in Caesar dressing topped with Italian cheese shavings. **11.95**
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*Add *chicken for 3.50, salmon for 3.95 or halloumi for 3.50*

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WINE LIST

SERVED FROM NOON

WHITE

Ponte Giò Bianco *Italy*
Very light and neutral, revealing just a hint of green fruit.
Bottle **17.80** | 125ml **3.50** | 175ml **4.95** | 250ml **6.45**

Las Ondas Sauvignon Blanc *Chile*
A ripe and fruity white wine but with enough acidity to give a crisp, dry finish.
Bottle **17.95** | 125ml **3.30** | 175ml **4.50** | 250ml **6.35**

O&E Pinot Grigio *Italy*
Fresh and zesty with citrus and ripe pear flavours.
Bottle **18.50** | 125ml **3.40** | 175ml **4.65** | 250ml **6.55**

Pocket Watch Chardonnay *Australia*
A light and vibrant Chardonnay that is fruit-led, showing citrus and yellow plum aromas.
Bottle **21.95** | 125ml **4.00** | 175ml **5.55** | 250ml **7.75**

Ren Sauvignon Blanc *New Zealand*
Zesty white with ripe tropical notes and a smooth palate.
Bottle **22.50**

ROSÉ

To Be Continued Zinfandel Rosé *California*
Light and sweet with loads of juicy strawberry fruits and a refreshing finish.
Bottle **17.75** | 125ml **3.25** | 175ml **4.45** | 250ml **6.25**

Lyric Pinot Grigio Blush *Italy*
Fresh and youthful dry rosé.
Bottle **17.95** | 125ml **3.30** | 175ml **4.50** | 250ml **6.35**

BEER + CIDER

DRAUGHT

San Miguel Half **2.45** | Pint **4.65**

Carlsberg Half **2.25** | Pint **4.25**

Somersby Cider Half **2.30** | Pint **4.35**

BOTTLES

Peroni 330ml **4.25**

Corona 330ml **4.25**

Old Speckled Hen 500ml **5.45**

Kopparberg Mixed Fruit or Strawberry & Lime 500ml **5.35**

Crabbie's Ginger Beer 500ml **5.50**

RED

Ponte Giò Rosso *Italy*
Fruity and spicy with a nice balance of tannin.
Bottle **17.25** | 125ml **3.15** | 175ml **4.35** | 250ml **6.10**

Clockwork Raven Merlot *Chile*
Rich, spicy & full of berry flavours.
Bottle **17.95** | 125ml **3.30** | 175ml **4.50** | 250ml **6.35**

Spearwood Shiraz *Australia*
Juicy red with plum and pomegranate flavours.
Bottle **19.25** | 125ml **3.55** | 175ml **4.85** | 250ml **6.80**

Chianti Vernaiolo, Rocca delle Macie *Italy*
A mid-bodied warming red with damson and spice aromas.
Bottle **20.25**

Dead Man's Dice Malbec *Argentina*
Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas.
Bottle **22.50**

SPARKLING

Prosecco Viticoltori Ponte *Italy*
Dry and crisp with a creamy finish.
Bottle **24.25** | 125ml **6.50**

Ponte Aurora Rosé *Italy*
Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé.
Bottle **24.25** | 125ml **6.50**

H Lanvin & Fils Brut NV Champagne *France*
Golden in colour, fresh with a toasty palate.
Bottle **46.25**

SOFT DRINKS

J20 Orange and Passion Fruit **3.10**

J20 Apple and Raspberry **3.10**

Britive 55 Apple **2.80**

Pepsi Bottle **3.10**

Pepsi Max Child **1.40** | Small **2.75** | Reg **3.15**

Diet Pepsi Child **1.40** | Small **2.75** | Reg **3.15**

Lemonade Child **1.40** | Small **2.75** | Reg **3.15**

Orange/Apple Juice Reg **1.65** | Large **2.80**

TONIC WATER

Fever-Tree *Ask us what flavours we have!* **1.95**

Strathmore Still Small **2.20** | Large **4.10**

Strathmore Sparkling Small **2.20** | Large **4.10**

