



# MENU

## BREAKFAST

SERVED FROM 9AM UNTIL 11.30AM

### The XL Aubrey's Breakfast

Three rashers of \*bacon, three \*sausages, two free range eggs, three hash browns, mushrooms, beans, fresh tomatoes and potatoes, plus toast and fried bread. Served with tea or filter coffee and a jug of fresh milk. **16.50**

### Traditional Breakfast

Two rashers of \*bacon, two \*sausages, free range egg, beans, mushrooms, fresh tomato, hash browns and a choice of white or brown toast or fried bread. **9.50**

### Small Breakfast

One rasher of \*bacon, \*sausage, free range egg, beans, hash brown and a choice of white or brown toast or fried bread. **7.25**

### Vegetarian Breakfast

Two Quorn Best of British sausages, free range egg, fresh tomato, beans, mushrooms, hash browns and a choice of white or brown toast or fried bread. **7.10**

### Teacake

For a lighter breakfast enjoy our toasted teacake, served with heaps of butter. **4.25**

### Eggs Benedict

A traditional English breakfast muffin topped with cured \*ham, two free range poached eggs and creamy hollandaise sauce. **7.60**

### Eggs Florentine

A traditional English breakfast muffin topped with spinach, two free range poached eggs and hollandaise sauce. **7.25**

### Eggs Royale

A traditional English breakfast muffin topped with smoked salmon, two free range poached eggs and hollandaise sauce. **7.95**

### Eggs on Toast

Two free range eggs served on two slices of brown toast. **5.00**  
*Choose from poached or scrambled.*

### Smashed Avocado

Freshly smashed avocado with a poached egg and roasted cherry vine tomatoes on sourdough bread. **7.95**

### Porridge

A pot of homemade porridge, served with a jug of fresh milk and a choice of fruit compôte or maple syrup. **5.00**

### Breakfast Hash

Sautéed potato hash, mushrooms, vine cherry tomatoes, wilted spinach and toasted ciabatta. **7.60**  
*Add an egg for 1.00*



A slice from our fresh cake range, served with tea or filter coffee with a jug of milk. **5.20**

### Granola Pot

Fruit and yoghurt bowl topped with a crunchy granola. **4.75**

### Cereal

A bowl of your favourite cereal with your choice of semi skimmed or soya milk. **2.05**

## BREAKFAST BAP - 4.50 EACH

*Choose from:*

\*Bacon

\*Sausages

Quorn Sausage

Egg

*Add an egg, tomato, mushrooms or hash browns for 1.00 each*

## AMERICAN BUTTERMILK PANCAKES

Fluffy buttermilk pancakes, topped with a choice of:

Maple Syrup **5.20**

Fruit Compôte **6.55**

Maple Syrup and \*Bacon **7.60**

## KIDS

\*Sausage, Egg and Beans **4.50**

\*Bacon, Egg and Beans **4.50**

Egg on Toast **3.10**

Beans on Toast **3.10**

Pancakes with Maple Syrup **3.10**

## LUNCH

SERVED FROM NOON UNTIL 3PM.

### FILLED SOURDOUGH CIABATTA

All served with a salad garnish.  
*Add chips for 1.85*

Pulled \*Ham and Smoked Cheddar **8.50**

BBQ \*Chicken and Mozzarella **8.50**

Tomato and Mozzarella **8.50**

\*BLT **8.95**

Garlic \*Steak **9.75**

Meatball Marinara **8.50**

### Cajun Chicken Burger

Butterflied cajun spiced \*chicken breast topped with Cheddar cheese and \*bacon, served with homemade slaw and chips. **13.95**

## SALADS

### Chicken Caesar

Sliced \*chicken breast, crispy Little Gem lettuce, boiled egg and rustic garlic croutons, coated in a Caesar dressing and topped with Italian cheese shavings. **13.25**  
*As we are in keeping with the tradition, our Caesar dressing does contain anchovies so please tell your host if you'd like it without.*

**Vegetarian option available. 12.25**

### Superfood

Falafel, smoked harissa houmous, roasted butternut squash, tenderstem broccoli, couscous, pickled red cabbage, spinach and pumpkin seeds, tossed and served with a grilled flatbread. **12.25**  
*Add \*chicken for 3.95, salmon for 4.50 or halloumi for 3.95*

### Capri

Layers of fresh mozzarella and tomato, topped with basil, drizzled with olive oil. **12.25**  
*Add \*chicken for 3.95, salmon for 4.50 or halloumi for 3.95*

## APPETISERS

### Mixed Olives

An Italian classic of mixed olives, to get your appetite going. **4.50**

### Breadsticks

Freshly baked breadsticks served warm from the oven.

*Choose from:*

Garlic butter **4.50**

Oil and balsamic vinegar **4.50**

## STARTERS

### Antipasti for Two

A selection of Woodall's British cured meats with houmous, mixed olives, fresh mozzarella, warm breadsticks and oil for dipping. **16.75**

### Houmous Sharer

Classic, harissa and red pepper houmous served with a selection of breads and grilled artichoke hearts. **16.75**

### Tear and Share Flatbread

Freshly baked flatbread served warm from the oven.

*Choose from:*

Garlic, red onion marmalade and mozzarella **10.95**

Garlic, mozzarella and chillies **10.95**

### Bruschetta

Toasted ciabatta topped with tomato, red onion and pesto, finished with torn mozzarella and olive oil. **7.25**

### Baked Portobello Mushrooms

Baked portobello mushrooms and Stilton, served on a bed of fresh rocket with a balsamic glaze and pumpkin seeds. **7.95**

### Spicy Meatballs

Succulent beef meatballs in a rich and spicy tomato sauce with a slice of garlic ciabatta for dipping. **7.95**  
**Vegetarian option available. 7.95**

### Salt and Pepper Calamari

Tender calamari dusted with salt and pepper with a fresh lime, chilli and coriander mayonnaise. **8.50**

## SPECIALITIES

SERVED FROM 5PM

### Ribeye Steak

Prime ribeye \*steak grilled the way you like it and served with chips, vine roasted cherry tomatoes, flat mushrooms and a salad garnish. **23.50**  
*Surf and turf? Add a grilled king prawn skewer for 7.75, Add peppercorn or blue cheese sauce for 2.65*

### Mediterranean Chicken

A \*chicken breast wrapped in prosciutto and topped with Stilton. Served with tenderstem broccoli, crushed new potatoes and a vibrant red pepper sauce. **16.75**

### Cajun Chicken Burger

Butterflied cajun spiced \*chicken breast topped with Cheddar cheese and \*bacon, served with homemade slaw and chips. **13.95**

### Butternut Squash and 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. **12.75**  
*Add \*chicken for 2.45 or prawns for 2.65*

### Tomahawk Steak

A succulent on the bone rib steak served with chips, vine roasted cherry tomatoes, flat mushrooms and salad garnish. Due to its size it may take extra time to cook, ask a team member for more info. **45.65**  
*Add peppercorn or blue cheese sauce for 2.65*

### Chef's Special

We are giving our budding chefs the opportunity to create their own, signature dishes under the watchful eye of our Head Chef. Please ask your server for today's special and who created it! **16.75**

### Banana Blossom Paella

Plant based paella packed with savoury vegetables, rice and banana blossom. **12.95**

### Pan Fried Salmon

Pan fried salmon resting on a bed of rice, olives, cauliflower, chorizo, roasted red pepper and red onion. **17.25**

## SIDES

Seasoned Chips **3.75**

Sweet Potato Fries **4.50**

Mixed Salad **4.50**

Garlic Ciabatta **4.95**

Garlic Ciabatta with Cheese **5.95**

Onion Rings **3.95**

House Slaw **3.65**

Roasted Mediterranean Vegetables **4.75**



# MENU



## PIZZA

### King Prawn

Juicy king prawns with red onion, sun-dried tomatoes and fresh rocket. **14.65**

### Hot and Fiery

Cajun \*chicken breast slices with spicy sausage, fire-roasted red peppers, chillies, jalapeños and chipotle glaze. **14.25**

### Three Little Piggies

A tasty pile-up of \*bacon, pulled \*ham and spicy pepperoni. **14.65**

### BBQ Chicken

BBQ base, topped with tender \*chicken breast slices, roasted peppers and sweetcorn. **13.95**

### Mediterranean Vegetable

A tomato base drizzled with basil pesto, topped with roasted peppers, aubergines, courgettes, red onion and sun-dried tomatoes. **12.55**

### Hawaiian

Tomato base, generously topped with \*ham and pineapple. **12.55**

### Pepperoni

Rich tomato sauce and spiced up with plenty of pepperoni slices. **11.95**

### Margherita

*Choose from:*

A tomato sauce base with grated mozzarella. **10.95**

A sauce base with slices of beef tomato and fresh mozzarella slices, topped with basil. **10.95**

### Meatball

Whole meatballs, roasted red onions, jalapeños and cheese. **12.55**

*Vegetarian option available.*

### Calabrese

A large, rectangular pizza, with a tomato base, shredded and sliced mozzarella and topped with three of your favourite toppings. **19.95**

*Choose from; pepperoni, \*bacon, king prawns, \*chicken, \*pulled ham or sweetcorn.*

*Add extra toppings for 1.85 each. Choose from anchovies, \*bacon, cajun \*chicken, chillies, \*ham, jalapeños, king prawns, pineapple, pepperoni, red onion, red pepper, sun-dried tomato, sweetcorn*

## PASTA

### Cajun Chicken Linguine

Cajun spiced \*chicken, gently sautéed with chestnut mushrooms, spinach and a touch of chilli, served in a garlic, white wine and cream sauce. **14.25**

### Wild Mushroom Ravioli

Wild mushroom ravioli with mushrooms, peppers, rocket and toasted pumpkin seeds, finished with parmesan shavings and a balsamic glaze. **12.85**

### Chilli King Prawns

King prawns cooked in a chilli and garlic butter sauce, tossed with linguine and finished with spinach and sun-dried tomatoes. **14.25**

### Spaghetti Carbonara

Spaghetti in a carbonara sauce, made with smoked pancetta, garlic, cheese, cream and a free range egg. **11.95**  
*Add \*chicken for 2.45*

### Spaghetti Meatballs

Succulent beef meatballs cooked in a delicious herby tomato sauce and tossed with spaghetti. **11.75**

*Vegetarian option available.*

### Spaghetti Bolognese

This favourite sauce is made with prime lean \*beef, red wine, Italian herbs, garlic and tomatoes, tossed in spaghetti. **11.75**

### Penne Arrabiata

Penne pasta tossed in a spicy tomato sauce infused with garlic and fresh chilli. **10.50**  
*Add \*chicken or prawns for 2.45*

### Lasagne

Prime lean \*beef, homemade with our delicious bolognese sauce. Layered with sheets of pasta and creamy béchamel sauce, topped with mozzarella and baked. Served with a slice of garlic ciabatta. **13.50**

### *Suitable for vegetarians.*

Allergen and lifestyle 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.

## DESSERTS

### Chocolate Melt

Indulgent and rich with a gooey chocolate middle, served with vanilla ice cream. **7.60**

### Salted Caramel Chocolate Tart

A decadent chocolate tart filled with a layer of salted caramel and dark chocolate, served with vanilla ice cream. **7.60**

### Eton Mess

Smashed meringues topped with cream and fresh fruits. **7.60**

### Ice Cream

Three scoops of your favourite flavour or enjoy a mixture! Choose from chocolate, strawberry, vanilla, salted caramel or mint choc chip. **5.50**

### Sorbet

Three scoops of your favourite flavour or enjoy a mixture! Choose from mango, lemon or raspberry. **5.50**

### Chocolate and Orange Tart

A vegan chocolate and orange tart, served with vanilla ice cream, chocolate sauce and a side of raspberries. **7.60**

### Tiramisu

Coffee flavoured mousse set on a sponge base, with sponge fingers and dusted with cocoa powder. **7.60**

### Lemon Posset

Our homemade sweet and zingy lemon posset served with shortbread biscuit. **7.60**

## WINE

### WHITE

#### Aimery Chardonnay *IGP Pays d'Oc, France*

This white has fragrant, lively fruit on the nose and a good balance of weight and acidity.  
Bottle **24.95** | 125ml **4.75** | 175ml **6.25** | 250ml **8.75**

#### Las Ondas Sauvignon Blanc *Chile*

A ripe and fruity white wine but with enough acidity to give a crisp, dry finish.  
Bottle **20.25** | 125ml **3.75** | 175ml **5.25** | 250ml **7.25**

#### O&E Pinot Grigio *Italy*

Fresh and zesty with citrus and ripe pear flavours.  
Bottle **20.25** | 125ml **3.75** | 175ml **5.25** | 250ml **7.25**

#### Ren Sauvignon Blanc *New Zealand*

Zesty white with ripe tropical notes and a smooth palate.  
Bottle **25.75**

#### Gavi Terre del Barolo *Piedmont, Italy*

Light yellow and green hues. Fine fresh wine, with aromas of green apple and pineapple.  
Bottle **28.95**

### ROSÉ

#### To Be Continued Zinfandel Rosé *California*

Light and sweet with loads of juicy strawberry fruits and a refreshing finish.  
Bottle **20.25** | 125ml **3.75** | 175ml **5.25** | 250ml **7.25**

#### Zimor Pinot Grigio Blush *Italy*

Fresh and youthful dry rosé.  
Bottle **20.75** | 125ml **3.80** | 175ml **5.25** | 250ml **7.35**

## BEER + CIDER

### DRAUGHT

Tetley's	Half <b>2.45</b>   Pint <b>4.75</b>
San Miguel	Half <b>2.70</b>   Pint <b>5.25</b>
Bad Apple	Half <b>2.65</b>   Pint <b>5.25</b>

### BOTTLES

Peroni	330ml <b>4.75</b>
Corona	330ml <b>4.75</b>
Old Speckled Hen	500ml <b>5.95</b>
Kopparberg Mixed Fruit or Strawberry & Lime	500ml <b>5.95</b>
Crabbie's Ginger Beer	500ml <b>5.95</b>

### RED

#### Clockwork Raven Merlot *Chile*

Rich, spicy & full of berry flavours.  
Bottle **20.25** | 125ml **3.75** | 175ml **5.25** | 250ml **7.25**

#### Spearwood Shiraz *Australia*

Juicy red with plum and pomegranate flavours.  
Bottle **21.50** | 125ml **3.95** | 175ml **5.50** | 250ml **7.75**

#### Chianti Vernaiolo, Rocca delle Macie *Italy*

A mid-bodied warming red with damson and spice aromas.  
Bottle **21.95**

#### Vinas de Mendoza Malbec *Mendoza, Argentina*

A supple mid-bodied Malbec that has plenty of crunchy dark berry fruit flavours.  
Bottle **27.50**

### SPARKLING

#### Prosecco Viticoltori Ponte *Italy*

Dry and crisp with a creamy finish.  
Bottle **27.25** | 125ml **7.25**

#### Ponte Aurora Rosé *Italy*

Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé.  
Bottle **26.50** | 125ml **7.10**

#### H Lanvin & Fils Brut NV Champagne *France*

Golden in colour, fresh with a toasty palate.  
Bottle **48.95**

## SOFT DRINKS

J20 Orange and Passion Fruit	<b>3.50</b>
J20 Apple and Raspberry	<b>3.50</b>
Britive 55 Apple	<b>3.25</b>
Pepsi Bottle	<b>3.50</b>
Pepsi Max	Child <b>1.65</b>   Small <b>3.25</b>   Reg. <b>3.75</b>
Diet Pepsi	Child <b>1.65</b>   Small <b>3.25</b>   Reg. <b>3.75</b>
Lemonade	Child <b>1.65</b>   Small <b>3.25</b>   Reg. <b>3.75</b>
Orange/Apple Juice	Reg. <b>1.95</b>   Large <b>3.25</b>
Fever-Tree <i>Ask us what flavours we have!</i>	<b>2.25</b>
Strathmore Stil or Sparkling Water	Small <b>2.50</b>   Large <b>4.75</b>



\*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](http://redtractor.org.uk).

