LUNCH C Any disl	nch lub n from ou nenu, plus
Enjoy a light lunch chips a	and a soft or 12.00
Soup and Sandwich	GREAT
Soup of the day served alongside half of any sandwich.	9.40
Crispy Chick'n' Ciabatta 🐼 565 kcal	
Vegan fried Chick'n' with lettuce, tomato and mayo.	9.45
Cheese and Ham Sandwich 703 keal	GREAT
Served on brown bread with salad and a mustard mayonnaise.	8.35
Cajun Chicken Ciabatta 684 kcal	
Spicy Cajun chicken, mayonnaise, crispy lettuce, juicy tomato and melted cheese in a toasted ciabatta.	10.50
BLT Ciabatta 714 kcal	
Crispy bacon, lettuce and juicy tomato in a toasted ciabatta with mayonnaise.	10.50
Lincolnshire Sausage Ciabatta 611	kcal
Lincolnshire sausages and sweet caramelised onions in a toasted ciabatta.	9.45
Tuna and Cucumber Ciabatta 744	kcal
Tuna and cucumber in a toasted ciabatta wi zesty lemon mayonnaise, lettuce and tomato	

Add chips 405 kcal

for only 1.60

8111/81

19.95

SHARERS

Cured Meat Board 582 kcal Serves 2-3 people

A selection of Italian cured meats, pickled red onion, olives, bread, with balsamic vinegar and olive oil for dipping. 22.50

Mezze Sharing Board V 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.

NEW for 2024

Try our deliciously moreish and sticky glaze made with our very

Look out for the Axle Jack symbol throughout our menus and tuck into an our special smoky and sweet glaze

STARTERS

Get your meal off to a mouthwatering start.

Soup Of The Day 😿 515 kcal

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

Axle Jack Buttermilk Chicken Bites 513 kcal

Mushroom and

rocket and truffle oil.

sauce. A classic!

Truffle Risotto 😯 509 kcal

Creamy risotto with chestnut and

Haddock and Chips 1001 kcal

Hand-battered haddock and chunky

chips, served with peas and tartare

Cajun Chicken Linguine 1011 kcal

mushrooms, spinach, chilli and cream.

Butter Chicken Curry 883 kcal

A mildly spiced tomato curry served

802 Sirloin Steak 896 kcal

tomato and flat mushroom.

Add béarnaise sauce 166 kcal

Add peppercorn sauce 171 kcal

Add Axle Jack Glaze 84 kcal

802 Rump Steak 835 kcal

served with chunky chips, grilled

Red Tractor prime sirloin steak, grilled the way

you like it, served with chunky chips, roasted

with fluffy rice and mini naan.

GRILL

Linguine tossed with spicy shredded chicken,

Portabello mushrooms, topped with

Tender chicken breast marinated in buttermilk, topped with red chillies and spring onions, served with Axle Jack Glaze and yoghurt dip.

Prawn Cocktail 595 keal Shredded lettuce topped with Atlantic prawns in a Marie Rose sauce, served with brown bread and lemon.

Homemade Scotch Egg 513 kcal Coated with breadcrumbs and deep-fried until golden, served with a curried mayonnaise.

6.50

9.40

MAINS Delicious dishes that have something for everyone.

17.30

17.30

17.30

14.65

Garlic and Rosemary 9.45

Garlic and Rosemary

Vegetable Tempura 🐼 403 kcal

Seasonal vegetables in a crispy tempura batter with sweet chilli dipping sauce.

Pizza Vo 685 kcal

Pie of the Day

Lincolnshire

Ask your server about today's

seasonal vegetables and gravy.

Sausage and Mash 897 kcal

delicious pie, served with potatoes,

Pizza with Cheese V 980 kcal

7.90

7.50

7.30

8.35

Goat's Cheese

Mediterranean King Prawns 266 kcal Baked in a tomato and herb sauce with feta cheese.

PIZZAS

Freshly baked tart filled with

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.

Pepperoni 1210 kcal

Spiced pepperoni, tomato and mozzarella.

GREAT

14.70

17.85

15.75

16.75

Lincolnshire sausages served with mashed potatoes, seasonal 11.50 vegetables and onion gravy.

Axle Jack Belly Pork 944 kcal Tender pork belly in an Axle Jack glaze with mashed potato, buttered kale and black pudding bon bon.

Sunday Roast Ask us about our tasty Sunday 😼 Vegan option available

Grilled Chicken 1045 kcal

and thyme gravy, garlic fries, seasonal

Chargrilled beef burger topped with melted cheddar cheese, crispy bacon, caramelised onions, crispy lettuce, beef tomato and burger sauce. Served with chips.

Buttermilk Chicken Burger 1333 kcal

Fried chicken breast man buttermilk with a season with melted cheese and bun with garlic aioli, lettu Served with Cajun spiced chip and a yoghurt dip.

slow-cooked balsamic onions and goat's cheese, with dressed salad leaves. 9.45

and Balsamic Onion Tart V 434 kcal

9.95

17.30

18.90

14.70

Spicy Vegetarian 🕜 963 kcal Chilli and garlic roast vegetables on a tomato base with vegan cheese, red chillies and jalapeños. 15.75

Prosciutto Axle Balack

and Mushroom 1137 kcal Roasted mushrooms, prosciutto 17.85 and mozzarella.

King Prawn and Chilli 1212 kcal King prawns, red chillies and mozzarella.

SIDES

Chunky Chips 🐼 404 kcal	4.20
Onion Rings 🕐 382 kcal	4.20
Garlic Bread 🐼 685 kcal	7.30
Millionaire Fries 🕑 684 keal With truffle oil, Italian cheese and garlic mayo.	7.30
Side Salad 🚱 49 kcal	4.75
Rocket, Tomato and Mozzarella 🕐 313 kcal	6.85
Creamy Mashed Potato 🛈 499 kcal	4.20
Tenderstem Broccoli 🐼 128 kcal With lemon butter and chilli.	4.75

tomato and mushroom. Add béarnaise sauce 166 keal Add peppercorn sauce 171 keal Add Axle Jack Glaze 84 kcal 📀

Axle Jack Salmon 663 kcal

Grilled salmon served with new potatoes and seasonal vegetables, with Axle Jack glaze.

3.15 Red Tractor rump steak grilled to perfection,

22.75

3.15

3.15

19.45

3.15 3.15



3.15



22.50





vegetables and aioli.

Ultimate Bacon Cheeseburger 1427 kcal



rinated in	
ned crumb, topped	
bacon in a toasted	
uce and tomato.	1
dehine	-50%

15.75

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

Chargrilled chicken breast with lemon

SALADS	
Our fresh salads are ideal for those wanting a lighter bite or if you're leaving room for dessert!	Adults need around 2000 kcal a day.
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.	11.05
Add sliced chicken breast 259 keal	3.15
Add poached salmon 168 kcal	4.75
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.	11.05
Add sliced chicken breast 259 kcal	3.15
Add poached salmon 168 kcal	4.75

DESSERTS

The perfect finish to every meal.	
Spiced Pineapple and Coconut 😨 544 kcal	
Spiced pineapple compote with coconut biscuit and lemon sorbet.	
This dish has been created by Mikey Clark, winner of Chef of The Year 2023.	7.35
Chocolate and Raspberry Crème Brûlée 🕐 517 kcal	
Creamy chocolate custard set with raspberries, with burnt sugar top and shortbread biscuits.	7.90
Homemade Vanilla Cheesecake 622 kcal	
An all-time favourite, served with freshly whipped cream.	8.40
Homemade Chocolate and Orange Torte 🕐 818 kcal	
Served with whipped cream.	7.90
Homemade Sticky Toffee Pudding 😯 728 kcal	
Served with vanilla ice cream.	7.30
Chocolate Brownie Sundae 💟 760 kcal	
Warm brownie squares layered with chocolate ganache, ice cream and whipped cream.	7.90
Strawberry Sundae 🕐 532 kcal	·
Layers of vanilla ice cream, fresh strawberries, whipped cream, crunchy meringue and strawberry sauce.	8.40
Yarde Farm Ice Cream 🕐	
Choose from: Vanilla and Clotted Cream 127/kcal. Salted Caramel 111kcal, Chocolate 132/kcal, Strawberry 113/kcal.	
One scoop	3.15
Two scoops	4.75
Three scoops	5.80

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.

FAIRMAYS Destaurant AND KEEPERS



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.

