

EVENING MENU

Served from 5pm last food orders 8.00pm

WHILE YOU WAIT

FOCACCIA DIPPING BREAD £7
Rosemary & sea salt focaccia -
Extra virgin olive oil - Balsamic vinegar

MIXED OLIVES £3.50
Extra virgin olive oil - Garlic - Herbs

STARTERS

SHARING PLATTER £15
Cured meats - Halloumi - Olives -
Rosemary & sea salt focaccia -
Balsamic & extra virgin olive oil dip -
Artichokes - Rocket

GRIDDLED HALLOUMI (V) £6.50
Hope Valley honey - Rocket

PANKO BREADED MOZZARELLA STRIPS (V) £7.50
Italian Fior di Latte mozzarella -
Homemade marinara dipping sauce

GARLIC BREAD (V,VE) £5.50
Garlic infused olive oil
Add Fior di latte mozzarella or vegan £1

NEAPOLITAN MARINARA
BREAD (V,VE) £6.50
San Marzano tomatoes - Fresh garlic -
Oregano - Extra virgin olive oil

BURGERS

Flame-griddled, hand pressed beef patty made from our special, locally sourced beef mix. Served in a seared brioche or sourdough bun with:
Baby gem lettuce - Sliced vine tomato - Skin on fries - Homemade coleslaw (V)

The Original £15
Flame-griddled, pure seasoned beef patty

The Chicken £16
Flame-griddled, seasoned, butterflied chicken breast

THE PLANT (V,VE) £14
Flame-griddled, Vegan plant-based burger

Personalise your burger with the following extras:

Mature cheddar & Mozzarella mix £1
Bacon £2
Homemade burger sauce £1
Caramelised onions £1
Pickled gherkins £1
Vegan cheese £1
Parmesan & truffle oil fries £1

SMALL ORIGINAL BURGER £7.50
Half a flame-griddled pure seasoned beef patty - Toasted mini brioche bun -
Skin on fries - Baked beans.
Add cheese for 50p.

SMALL CHICKEN BURGER £7.50
Half a flame-griddled butterflied chicken Breast - Toasted mini brioche bun -
Skin on fries - Baked beans.

GRILLS

CHICKEN MARINARA £16
Butterflied, seasoned, flame-griddled chicken breast - Homemade marinara sauce - Melted mature cheddar and mozzarella cheese - Skin on fries -
Coleslaw - Dressed mixed leaf salad
Add bacon £2

HALLOUMI MARINARA (V) £16
Char-griddled halloumi - Homemade marinara sauce - Melted mature cheddar and mozzarella cheese -
Skin on fries - Coleslaw - Dressed mixed leaf salad

MEATBALL MARINARA £16
Pure seasoned beef meatballs -
Flatbread bowl - Marinara tomato sauce -
Parmesan & truffle oil fries - Dressed mixed leaf salad

All of our ingredients are sourced locally where possible, selected to reflect traditional quality and heritage values. **If you have any specific dietary requirements or allergies please speak to your server before ordering.**

EVENING MENU

Served from 5pm last food order 8.00pm

PIZZA

Our building is based on the Lord's Cupola and fire, this is the inspiration for our amazing wood-fired pizza oven.

Hand stretched pizzas inspired by a family trip to Naples, using the finest Italian ingredients

GARLIC BREAD (V)	£9
Garlic infused olive oil. Add Fior di latte mozzarella (or vegan) £1	
MARINARA (V,VE)	£10
San Marzano tomatoes - Fresh garlic - Oregano - Extra virgin olive oil	
MARGHERITA (V)	£13
San Marzano tomatoes - Fior di latte mozzarella - Basil - Extra virgin olive oil	
THE LORD'S CUPOLA	£16
San Marzano tomatoes - Fior di latte mozzarella - Prosciutto - Artichokes - Parmigiano shavings - Rocket- Extra virgin olive oil	
THE SPICY	£16
San Marzano tomatoes - Fior di latte mozzarella - Spicy salami - Pepperoni - Chillies - Chilli oil	
THE MEATY	£16
San Marzano tomatoes - Fior di latte mozzarella - Prosciutto - Pancetta - Salami - Olive oil	
THE FISHY	£15
San Marzano tomatoes - Fior di latte mozzarella - Tuna - Anchovies - Capers - Mixed olives - Extra virgin olive oil	
THE MUSHROOM	£14
San Marzano tomatoes - Fior di latte mozzarella - Mixed mushrooms - Rocket - Truffle oil	
The VEGGIE (V)	£14
San Marzano tomatoes - Fior di latte mozzarella - Peppers - Artichokes - Aubergine - Extra virgin olive oil	

SMALL MARGHERITA (v) £7

San Marzano - Fior di latte mozzarella.
Add any meat or vegetable toppings £1 each
Top with skin on fries (Napoli style) £1

Personalise your pizza with the following
extras:

Meat/Fish £2 each
Salami - Prosciutto - Pepperoni - Pancetta -
Anchovies - Tuna.
Vegetables/Cheese £1
Chillies
Capers
Peppers
Artichokes
Aubergines
Caramelised onions
Mushrooms
Mixed olives
Fior di latte mozzarella.
Vegan Cheese £1 (VE)
GF Pizza base option available £2

*While every effort is made to avoid cross
contamination, we cannot 100% guarantee this, due to
the pizzas being cooked in the same wood fired oven*

SIDES

SKIN ON FRIES	£4
PARMESAN & TRUFFLE OIL FRIES (V)	£5
SIDE SALAD	£4
Mixed leaves - Cherry tomatoes - Cucumber - House dressing - Parmesan shavings	
"CUPOLA GOLD" BEER BATTERED ONION RINGS (V)	£4

All of our ingredients are sourced locally where possible, selected to reflect traditional quality and heritage values. **If you have any specific dietary requirements or allergies please speak to your server before ordering.**