

BREAKFAST MENU

Served daily from 9am - 12pm

LORDS CUPOLA BREAKFAST	£14
Bacon - Sausages - Black pudding - Hash brown - Fried egg - Tomato - Beans - Flat mushroom - Half a griddled Derbyshire oatcake - Malted grain or sourdough toast	
LIGHTER CUPOLA BREAKFAST	£10
Bacon - Sausage - Hash brown - Fried egg - Beans - Malted grain or sourdough toast	
VEGETARIAN / VEGAN BREAKFAST	£12
Vegan (V,VE) sausages - Hash brown - Tomato - Beans - Flat mushroom - Caramelised onion wedges - Malted grain or sourdough toast. Extras (£1 each): Fried egg (v)- Half griddled oatcake	
GLUTEN FREE BREAKFAST	£14
Bacon - Gluten free sausages - Fried egg - Hash brown - Tomato - Beans - Flat mushroom - Caramelised onion wedges - Gluten free toast	
BREAKFAST SANDWICH WITH HASH BROWN	
Bacon or Sausage (GF, V/VE available)	£8
Bacon & Sausage	£8.50
Mushroom & Tomato (V, VE)	£7
Extras (£1 each): Fried egg - Black pudding - Tomato - Mushroom	
LOADED DERBYSHIRE OATCAKE	
Choose - Bacon & Fried Eggs or Sausages & Beans	£9
Choose - Beans & Cheese (V) or Mushrooms & Tomatoes (V, VE)	£7.50
SCRAMBLED EGGS ON TOAST	£7.50
On malted grain or sourdough - Chives (V)	
SCRAMBLED EGGS WITH SMOKED SALMON ON TOAST	£12
On malted grain or sourdough - Chives	
TOASTED TEACAKE OR TOASTED SOURDOUGH	£4
With butter & a jar of strawberry jam/marmalade - or swap for Hope Valley honey (extra 50p)	
CHOCOLATE OATCAKE	£4
Derbyshire oatcake - Chocolate and hazelnut Nutella.	

GF bread options available - 50p

PLEASE SEE ITEMS ON OUR DAILY SPECIALS BOARDS

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.

LUNCH MENU

Served daily from 12pm - last food orders 3pm

PIZZETTES

GARLIC (V,VE) £6.50

Garlic infused olive oil

GARLIC & CHEESE (V,VE) £7.50

Garlic infused olive oil - Fior di latte mozzarella - Vegan mozzarella £1

NEAPOLITAN MARINARA (V,VE) £7.50

San Marzano tomatoes - Fresh garlic - Oregano - Extra virgin olive oil

CHILLI (V,VE) £7

Fresh chillies - Chilli infused oil

PARMESAN & TRUFFLE OIL (V) £7.50

Parmesan shavings - Truffle oil

CHEESE & CARAMELISED ONION (V) £7.50

Caramelised onion - Fior di latte mozzarella - Olive oil

PIZZA

GARLIC BREAD (V,VE) £9

Garlic infused olive oil. Add Fior di latte mozzarella or vegan mozzarella £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

PEPPERONI £15

San Marzano tomatoes - Fior di latte mozzarella - Pepperoni - Extra virgin olive oil

THE MEATY £16

San Marzano tomatoes - Fior di latte mozzarella - Cured Meats - Olive oil

GF pizza base available - £2

SANDWICHES

*served on malted grain or sourdough bread -
Homemade coleslaw (GF bread option available
£1)*

CUPOLA CLUB £13

Flame-griddled butterflied chicken breast - Bacon - Lettuce - Mature cheddar & mozzarella cheese - Tomato - Mayonnaise

CUPOLA CLASSIC BLT £10

Flame-griddled bacon - Lettuce - Tomato - Mayonnaise

TUNA & CHEESE MELT £10

Tuna - Mayonnaise - Melted mature cheddar and mozzarella cheese

VEGGIE SPECIAL (V, VE) £9

Tomato - Basil oil - Melted vegan cheese

SPECIAL

MEATBALL MARINARA £16

Pure seasoned beef meatballs - Pizza bread bowl - Marinara tomato sauce - Skin on fries - Dressed mixed leaf salad - *Add parmesan & Truffle oil fries £1*

SIDES

SKIN ON FRIES £4.50

PARMESAN & TRUFFLE OIL FRIES (V) £5

SIDE SALAD £4

Dressed mixed leaves - Cherry tomatoes - Cucumber - Basil Oil

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EVENING MENU

Served Fri - Sat from 4pm 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	
ROASTED ALMONDS	£3.00
Olive oil - Paprika - Sea salt flakes	

STARTERS

SHARING PLATTER	£15
Cured meats - Halloumi - Olives - Rosemary & sea salt focaccia - Balsamic & extra virgin olive oil dip - Artichokes - Rocket	
SALT & PEPPER CALAMARI	£8.50
Garlic & Lemon Allioli dip	
HALLOUMI FRIES (V)	£7.50
Chilli jam dipping sauce - Rocket	
GARLIC BREAD PIZZETTE (V,VE)	£6.50
Garlic infused olive oil Add Fior di latte mozzarella or vegan £1	
NEAPOLITAN MARINARA PIZZETTE (V,VE)	£7.50
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 - Pizza bread bowl - Marinara tomato sauce - Skin on fries - Dressed mixed leaf salad - Add parmesan & Truffle oil fries £1	

**PLEASE SEE ITEMS ON OUR DAILY
SPECIALS BOARD**

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 Fri – Sat from 4pm 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 – Salami – Pepperoni – Chillies – Chilli oil

THE MEATY £16

San Marzano tomatoes – Fior di latte mozzarella – Cured Meats – 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 – Mushrooms – Extra virgin olive oil

THE GREEK (V) £14

San Marzano tomatoes – Fior di latte mozzarella – Feta cheese –

Caramelised onions – Olives – Oregano – 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) £2

Personalise your pizza with the following extras:

Meat/Fish £2 each

Salami – Prosciutto – Pepperoni – Pancetta – Anchovies – Tuna.

Vegetables/Cheese £1

Chillies

Capers

Peppers

Artichokes

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 £4.50

PARMESAN & TRUFFLE OIL FRIES (V) £5

SIDE SALAD £4

Mixed leaves – Cherry tomatoes – Cucumber –

House dressing – Mixed seeds

“CUPOLA GOLD” BEER BATTERED ONION

RINGS (V) £4

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PIZZA MENU Take out or dine in

Served Mon - Thu from 4pm last order 8.00pm

Authentic Neapolitan Wood-fired

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 - Salami - Pepperoni - Chillies - Chilli oil

THE MEATY £16
San Marzano tomatoes - Fior di latte mozzarella - Cured Meats - 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

THE GREEK (V) £14
San Marzano tomatoes - Fior di latte mozzarella - Feta cheese - Caramelised onions - Olives - Oregano - Extra virgin olive oil

ADDITIONS

Meat/Fish £2 each
Salami - Prosciutto - Pepperoni - Pancetta - Anchovies - Tuna.
Vegetables/Cheese £1
Chillies
Capers
Peppers
Artichokes
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
Standard £4.50
Large £6
ADD CHEESE £1



BEER

Cupola Gold £4.50 (500ml ABV 4.6%) Rich golden ale
Swift Nick £4 (500ml ABV 4.0%) Traditional English
Bakewell Best £4 (500ml ABV 4.2%) A robust classic best bitter
Black Stag £4 (500ml ABV 4.8%) Rich dark bitter
Baladin Wayan £4 (330ml ABV 5.8%) Sweet, citrusy, malt flavours

LAGER & CIDER

MENABREA BIONDA £4 (330ml ABV 4.8%) Full-bodied, bottom fermentation
MENABREA Zero Zero £4 (330ml ABV 0.0%)
Baladin Nora £4 (330ml ABV 6.8%) Deep golden, slightly hazy, woody notes, with a subtle touch of incense
Baladin Cidro £4 (330ml ABV 5.5%) A fresh, fragrant Italian cider

MEALS *Our recommendations*

A MEAL FOR ONE: £20

Any Pizza
1 x Skin-Standard skin on fries
A drink of your choice

A MEAL FOR TWO: £35

Garlic bread
Any Pizza
1 x Large skin-on fries
2 x Drinks of your choice

A FEAST FOR TWO: £48

Garlic bread
Any 2 Pizzas
1 x Large skin-on fries
2 x Bottles of your choice

TO ORDER Call: 01433 627526

The Cupola
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www.thecupola.uk