

BREAKFAST MENU

Served daily from 9am - 12pm

- BREAKFAST AT THE CUPOLA -

All our cooked breakfasts are griddle-cooked for a lighter, healthier bite. We use lightly smoked bacon and sausages made just for us by our local butcher, village-made Derbyshire oatcakes, and fresh bloomer bread baked locally – good, honest ingredients that make all the difference

LORDS CUPOLA BREAKFAST (DF option) £14

Bacon - Sausages - Black pudding - Hash brown - Fried egg - Tomato - Beans - Flat mushroom - Half a griddled Derbyshire oatcake - Malted grain or sourdough toasted Bloomer

LIGHTER CUPOLA BREAKFAST (DF option) £11

Bacon - Sausage - Hash brown - Fried egg - Beans - Malted grain or sourdough toasted Bloomer

VEGETARIAN/VEGAN BREAKFAST (DF option) £12.50

Vegan sausages - Hash brown - Tomato - Beans - Flat mushroom - Caramelised onion wedges - Malted grain or sourdough toasted Bloomer
Extras (£1 each) Fried egg v - Half griddled oatcake

GLUTEN FREE BREAKFAST (DF option) £14

Bacon - Gluten free sausages - Fried egg - Hash brown - Tomato - Beans - Flat mushroom - GF toasted brioche bun

BLOOMER BREAKFAST SANDWICH WITH HASH BROWN

Bacon, Sausage or 2 fried eggs (GF/V/VG/DF options) £8.50
Bacon & Sausage £9.00

Mushroom & Tomato V (VG option spread) £7.50

Extras (£1 each): Fried egg - Black pudding - Tomato - Mushroom

LOADED DERBYSHIRE OATCAKE

Choose - 2 Bacon & 2 Fried Eggs DF or 2 Sausages & Beans DF £10

Choose - Beans & Cheese V or Mushrooms & Tomatoes V/VG/DF £9

SCRAMBLED EGGS ON TOAST V (GF option) £9

On malted grain or sourdough toasted Bloomer - Chives

SCRAMBLED EGGS WITH SMOKED SALMON ON TOAST (GF option) £12

On malted grain or sourdough toasted Bloomer - Chives

TOASTED TEACAKE OR THICK CUT TOASTED BLOOMER V/VG (DF option) £4.75

Toasted sourdough or multigrain Bloomer bread with Netherend farm butter and a jar of Tiptree strawberry jam/marmalade +£1

Add Local Artisan Hope Valley honey +£2

CHOCOLATE OATCAKE v £6

Derbyshire oatcake - Chocolate and hazelnut Nutella

* GF bread option available +£1 - DF spread option available

*V = vegetarian VG = vegan GF = gluten free DF = dairy free

All of our ingredients are sourced locally where possible, selected to reflect traditional quality
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

PÍZZA Authentic Neapolitan Wood-fired PÍZZA

Our building is home to a beautifully crafted wood-fired pizza oven. We serve authentic Neapolitan-style pizzas with hand-stretched bases, made using the finest San Marzano tomatoes and Fior di Latte mozzarella, imported directly from Napoli

See our full pizza menu

PÍZZETTES

Rustic, traditional small pizzas, Inspired by Italian street food, our pizzettes are hand-stretched and wood-fired until crisp and golden

GARLIC V/VG/DF £9

Garlic – Garlic infused olive oil

GARLIC & CHEESE V (VG/DF option) £10

Garlic – Garlic infused olive oil – Fior di latte mozzarella
(plant based cheese +£1)

NEAPOLITAN MARINARA V/VG/DF £9

San Marzano tomatoes – Garlic – Oregano – Extra virgin olive oil

CHILLI & CHEESE V (VG/DF options) £10

Fior di latte – Chilli infused oil – Fresh chillies
(plant based cheese +£1)

PARMESAN & TRUFFLE OIL V £10

Parmesan shavings – Truffle oil

CHEESE & CARAMELISED ONION V £10

(VG/DF options)
Caramelised onion – Fior di latte mozzarella – Olive oil
(plant based cheese +£1)

CUPOLA CLASSICS SANDWICHES

All served on locally baked griddled malted grain or sourdough bloomer accompanied by chefs coleslaw – Pipers sea salt crisps
(GF bread option available)

CUPOLA CLUB £14

Flame-griddled butterflied chicken breast – Lightly smoked bacon – Crisp gem lettuce – Vine ripened tomato – Grated cheddar & mozzarella mix – Classic mayonnaise

CUPOLA CLASSIC BLT DF £12

Lightly smoked flame-griddled bacon – Crisp gem lettuce – Vine ripened tomato – Classic mayonnaise

TUNA & CHEESE MELT (DF option) £12

Lightly seasoned tuna folded through classic mayonnaise – Topped with a delicious cheddar & mozzarella golden cheese melt
(plant based cheese +£1)

VEGETARIAN CLUB V (VG/DF options) £12

Flame griddled Halloumi – Slow roasted peppers – Rich sundried tomatoes – Luxurious chilli jam mayo
(VG/DF options available with plant based cheese +£1/ chilli jam)

CRISPY CHICKEN STRIPS DF £15

Exceptionally indulgent melt-in-the-mouth tender beneath its delicate crunch

Strips of premium chicken breast – Coated in chefs own signature batter – Cooked until perfectly crisp and golden – Served with salad and skin-on-fries

Finished with your choice of classic house sauces:
Hot honey & fresh chillies
Teriyaki with mixed seeds
Smoky BBQ with chives

SIDES

SKIN ON FRIES STANDARD £4.50

SKIN ON FRIES LARGE £6

(Add cheddar & mozzarella mix or plant based cheese +£1)

PARMESAN & TRUFFLE OIL FRIES V £5

SIDE SALAD £4

Mixed leaves – Cherry tomatoes
Cucumber – Balsamic glaze

DESSERTS

Traditional Bakewell pudding
Peak District Dairy ice-cream
Indulgent Chocolate or
Treacle Pudding
Served with Peak District Dairy vanilla ice-cream – double cream or custard

Cakes of the day
(VG/DF ice-cream available)

See our full dessert menu

SPECIALS

Please ask about specials of the day and our “Just for kids” menu (10 years & under)

If you have any specific dietary requirements or allergies please speak to your server before ordering

*V = vegetarian VG = vegan GF = gluten free DF = dairy free

EVENING MENU Monday - Thursday

Served from 4pm last food orders 8.00pm

PÍZZA

Authentic Neapolitan Wood-fired PÍZZA

Our building is home to a beautifully crafted wood-fired pizza oven. We serve authentic Neapolitan-style pizzas with hand-stretched bases, made using the finest San Marzano tomatoes and Fior di Latte mozzarella, imported directly from Napoli

See our full pizza menu

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 SMOKED ALMONDS £3.00

Smoky Paprika & black pepper seasoning

PASTA

Fresh al dente Penne pasta with your choice of sauce - prepared in-house by our chefs

MARGHERITA MARINARA V (VG/DF/GF options available) £15

Marinara tomato sauce - Fior di latte mozzarella - Basil

Kids option available

(10 years and under) £8

MEATBALL MARINARA (DF/GF options available) £16

Marinara tomato sauce - Pure seasoned beef meatballs - Garlic - Oregano - Basil - Parmesan side

VEGETABLE MARINARA V (VG/DF/GF options available) £15

Marinara tomato sauce - Caramelised onions - Roasted peppers - Sun dried tomatoes - Olives - Basil - Parmesan side

If you have any specific dietary requirements or allergies please speak to your server before ordering

BURGER

OUR LEGENDARY SMASH BURGER £19

Hand-pressed pure beef patties - smashed hard and seared hot for maximum flavour - made from our own special blend of locally sourced beef - Each day our kitchen designs a seriously indulgent creation - layered with bold flavours and premium ingredients - crafted fresh to impress

Served in a toasted brioche bun with skin-on fries and our chef's homemade coleslaw (GF/DF brioche option available)

SIDES

SKIN ON FRIES STANDARD £4.50

SKIN ON FRIES LARGE £6

(Add cheddar & mozzarella mix or plant based cheese +£1)

PARMESAN & TRUFFLE OIL FRIES V £5

SIDE SALAD £4

Mixed leaves - Cherry tomatoes

Cucumber - Balsamic glaze

DESSERTS

THE ORIGINAL BAKEWELL PUDDING V £7.50

Served warm with Peak District Dairy vanilla ice-cream double cream or custard

PEAK DISTRICT DAIRY ICE-CREAM V £4

3 scoops - choose from:

Vanilla - Chocolate - Strawberry - Honeycomb
(DF/VG ice-cream options available)

Add dessert sauce + £1

Bottega liqueur shot + £3.50

INDULGENT CHOCOLATE OR

TREACLE PUDDING £7.50

Served with Peak District Dairy vanilla ice-cream double cream or custard

CAKES

We have a selection of cakes and tray bakes, to suit all dietary requirements, please ask your server for today's choices

*V = vegetarian VG = vegan GF = gluten free DF = dairy free

EVENING MENU Friday & Saturday

Served 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 SMOKED ALMONDS £3.00
Smokey Paprika & black pepper seasoning

STARTERS

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

SALT & PEPPER CALAMARI DF £8.50
Garlic & Lemon Allioli dip - Mixed leaf salad -
Balsamic glaze

HALLOUMI FRIES V £7.50
Chilli jam dipping sauce - Rocket

CHEESY NEAPOLITAN DOUGHBALLS V £7.50
Fior di latte mozzarella
Choose from: Marinara dip - Garlic Butter dip

NEAPOLITAN WOOD-FIRED PIZZA
See our full pizza menu

BURGERS

*Made from our special, locally sourced beef mix. All
Served in a seared brioche bun with skin on fries &
chefs homemade coleslaw*

THE ORIGINAL (DF/GF options) £16
A 7oz (200g) flame-griddled, pure seasoned beef
patty - Baby gem lettuce - Sliced vine tomato
Pickled Gherkins - Homemade burger sauce
Add Cheddar & Mozzarella mix +£1 - Bacon +£2 -
Caramelised onions +£1

THE SMASH BURGER OF THE WEEK £19
Our ultimate burger - 2 x 3½oz (100g) smashed pure
seasoned beef patties - Layered with bold flavours
and premium ingredients - Crafted fresh to impress

THE CHICKEN (DF/GF options) £16
Flame-griddled, seasoned, butterflied
chicken breast - Baby gem lettuce - Sliced vine
tomato - chilli jam mayonnaise

THE VEGGIE V (GF option) £16
Garlic mushroom stack - Halloumi - Baby gem
lettuce - Sliced vine tomato - Chilli jam mayonnaise

THE VEGAN VG/DF £16

Garlic mushroom stack - Plant based cheese - Baby
gem lettuce - Sliced vine tomato - Chilli jam - VG/DF
brioche bun

CUPOLA CLASSICS

CRISPY CHICKEN STRIPS DF £15
Skin on fries - Salad - Choose one from the following
sauces: Hot honey & fresh chillies -
Teriyaki & Mixed seeds - BBQ & Chives

CHICKEN MARINARA GF (DF option) £16
Butterflied, seasoned, flame-griddled
chicken breast - Homemade marinara sauce -
Melted cheddar & mozzarella cheese - Skin on fries
Coleslaw - Mixed leaf salad - Balsamic glaze
Add bacon +£2

HALLOUMI MARINARA V/GF £16
Char-griddled halloumi - Homemade
marinara sauce - Melted cheddar & mozzarella
cheese - Skin on fries - Coleslaw - Mixed leaf salad
Balsamic glaze

MEATBALL MARINARA (GF Option) £16
Pure seasoned beef meatballs -
Pizza bread bowl - Marinara tomato sauce - Skin on
fries - Mixed leaf salad - Balsamic glaze
Add parmesan & Truffle oil fries +£2.50

CHICKEN CAESAR SALAD (GF option) £15
Griddled chicken breast - Lettuce - Tomatoes -
Cucumber - Classic Caesar dressing - Herby
croutons - Parmesan

PASTA

Fresh al dente Penne pasta with a house-made
marinara sauce served with a choice of:
MARGHERITA V (VG/DF/GF options available) £15
Fior di latte mozzarella - Basil. (Kids 10 & under £8)

MEATBALL (DF/GF options available) £16
Pure seasoned beef meatballs - Garlic - Oregano -
Basil - Parmesan side

VEGETABLE V (VG/DF/GF options available) £15
Caramelised onions - Roasted peppers - Sun-dried
tomatoes - Olives - Basil - Parmesan side

SIDES

See evening menu page opposite

If you have any specific dietary requirements or
allergies please speak to your server before ordering

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PIZZA MENU

Served from daily from 12pm (Take out Mon-Thu)

Authentic Neapolitan Wood-fired PIZZA

Our building is home to a beautifully crafted wood-fired pizza oven. We serve authentic Neapolitan-style pizzas with hand-stretched bases, made using the finest San Marzano tomatoes and Fior di Latte mozzarella, imported directly from Napoli

* GF Pizza base & DF/VG Plant based cheese options available

GARLIC BREAD V £9

Garlic infused olive oil

Add Fior di latte mozzarella (or plant based) +£1

MARINARA V/VG £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

THE LORD'S CUPOLA £16

San Marzano tomatoes - Fior di latte
mozzarella - Prosciutto - Artichokes
Parmesan shavings - Rocket
Extra virgin olive oil

THE SPICY V £16

San Marzano tomatoes - Fior di latte
mozzarella - Salami - Pepperoni
Nduja sausage - Chillies - Chilli oil

THE MEATY £16

San Marzano tomatoes - Fior di latte
mozzarella - Prosciutto - Salami - Pepperoni
Pancetta

THE FISHY V £15

San Marzano tomatoes - Fior di latte
mozzarella - Tuna - Anchovies
Capers - Mixed olives - Extra virgin olive oil

THE MUSHROOM V £14

San Marzano tomatoes - Fior di latte
mozzarella - Mushrooms - Rocket
Truffle oil

The VEGGIE V £14

San Marzano tomatoes - Fior di latte
mozzarella - Peppers - Artichokes
Mushrooms - Olives - Extra virgin olive oil

THE GREEK V £16

San Marzano tomatoes - Fior di latte
mozzarella - Feta cheese - Caramelised onions
Olives - Oregano - Rocket - Balsamic glaze
Extra virgin olive oil

THE TROPICAL £15

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

BBQ CHICKEN £16

San Marzano tomatoes - BBQ chicken breast
Caramelised onion - Fior di latte mozzarella
BBQ sauce drizzle

PERSONALISE YOUR PIZZA WITH THE FOLLOWING EXTRAS:

Meat/Fish +£2 each

Salami - Prosciutto - Pepperoni - Nduja sausage
Pancetta - Anchovies - Tuna

Vegetables/Cheese +£1

Chillies

Capers

Peppers

Artichokes

Caramelised onions

Pineapple

Mushrooms

Mixed olives

Pineapple

Fior di latte mozzarella

Plant based cheese (VG/DF)

GF Pizza base option available +£2

GF base - 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

If you have any specific dietary requirements or allergies please speak to your server before ordering

BEVERAGES CAKES & DESSERTS

COFFEE

Latte	£3.75
Americano	£3.50
Flat White	£3.75
Cappuccino	£3.75
Double Espresso	£3.25
Mocha	£4.75
Spiced Chai Latte	£4.00
Dirty Chai Latte	
Decaf Coffee (freshly ground)	£3.75
Syrup	£0.50
Vanilla - Caramel - Gingerbread - Hazelnut - Pumpkin - Toffee Apple	

Substitute: Oat, Soya milk or Cream £0.75

TEA

NOVUS speciality teas (see tea menu on your table)	£3.50
Pot of Breakfast Tea	£3
Pot of Decaf Breakfast Tea	£3

LUXURY HOT CHOCOLATES

Hot Chocolate	£3.75
Ruby Hot Chocolate	£3.75
White Hot Chocolate	£4.50
Make it Deluxe add cream & marshmallows	£1.25

CAKES

We have a selection of home baked cakes and tray bakes, please ask your server for today's selection

DESSERTS

THE ORIGINAL BAKEWELL PUDDING £7.50

Served warm with Peak District Dairy vanilla Ice Cream, double cream or custard

PEAK DISTRICT DAIRY ICE CREAM £4

3 scoops - choose from:

Vanilla - Chocolate - Strawberry - Honeycomb

Add dessert sauce - £1

Bottega liqueur shot - £2.20

DERBYSHIRE OATCAKE DESSERT £6

Local Derbyshire oatcake - 2 scoops of

Peak District Dairy ice cream - choose from:

Vanilla - Chocolate - Strawberry - Honeycomb

Dessert sauce - Choose from:

Chocolate - Strawberry - Maple

INDULGENT CHOCOLATE OR

TREACLE PUDDING £7.50

Served with Peak District Dairy vanilla

Ice Cream, double cream or custard

WIFI - CupolaGuest1

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.

JUST FOR KIDS

Breakfast – 9am – 12pm

CHOCOLATE OATCAKE	£6
Derbyshire oatcake – and hazelnut Nutella	
KIDS CUPOLA BREAKFAST	£11
Bacon – Sausage – Hash brown Fried egg – Beans – Malted grain or sourdough toast	
CHEESY OATCAKE AND BEANS	£7.50

Lunch 12pm – 3pm

KIDS MARGHERITA PIZZA (v)	£8
San Marzano tomatoes – Fior di latte mozzarella Top with skin on fries (Napoli style)	£2
SAUSAGE CHIPS & BEANS	£10
GRIDDLED CHICKEN CHIPS & BEANS	£10
CHEESY OATCAKE WITH BEANS	£7.50
CHEESE SANDWICH	£6
Sourdough or Malted Grain bread With crisps	
TUNA MAYO SANDWICH	£6
Sourdough or Malted Grain bread With crisps	

Evening (Friday & Saturday) 4pm – 8pm

KIDS ORIGINAL CHEESEBURGER	£8
Half a flame-griddled pure seasoned beef patty – Seared brioche bun Skin on fries – Beans	
KIDS SMALL CHICKEN BURGER	£8
Half a flame-griddled butterflied Chicken Breast – Seared brioche bun Skin on fries – Beans	
KIDS MARGHERITA (v)	£8
San Marzano tomatoes – Fior di latte mozzarella Top with skin on fries (Napoli style)	£2
SAUSAGE CHIPS & BEANS	£10
GRIDDLED CHICKEN CHIPS & BEANS	£10

WIFI – CupolaGuest1



The Cupawla Menu

Cooked fresh to order

Breakfast Bites (9-12)

Sizzlin' Brekky ... £5

Sausages &
Scrambled egg

Evening Nibbles (4-7)

Fri & Sat Only

Woofballs ... £5

Meatballs

Lunchtime Treats (12 - 3)

Grill 'n' Thrill ... £5

Grilled Chicken & Cheese

Chew-na Melt ... £5

Tuna & Cheese

Paw Lickin' ... £5

Chicken Strips

All - day treats

Snacks

£2.50

Woof Bar
Scampi Fries

Sir Woofchesters Treat Pots

Bark Burgers

£3.50

Bark Bangers

Sunday Roast

The Canine Menu Chews

£2.50

Boar
Venison
Rabbit

Drinks

Bark Brew Beer ... £3.50

Puppachino ... £2.50

Items can be found in our Retail area under The Cupawla
Doggy Diner Station



the

cupola

The Cupawla menu