

BREAKFAST MENU

Served daily from 9am – 12pm



Our breakfasts are freshly griddled using locally sourced ingredients wherever possible, including our butcher's smoked bacon and sausages, Derbyshire oatcakes and freshly baked bloomer bread

Lords Cupola Breakfast – our signature breakfast

Bacon • Pork sausages • Black pudding • Hash brown • Fried egg • Griddled tomato • Baked beans • Flat mushroom
Half a griddled Derbyshire oatcake • Malted grain or Sourdough bloomer 14.70

Lighter Cupola Breakfast

Bacon • Pork sausage • Hash brown • Fried egg • Baked beans • Malted grain or Sourdough bloomer 11.50

Vegetarian /Vegan Breakfast

Vegan sausages • Hash brown • Griddled tomato • Baked beans • Flat mushroom • Caramelised onion • Malted grain or Sourdough bloomer 13.00
Extras (1.00 each) Fried egg (V) • Half griddled oatcake

Gluten Free Breakfast

Bacon • Gluten free sausages • Fried egg • Hash brown • Griddled tomato • Beans • Flat mushroom • GF toasted brioche bun 14.70

Bloomer Breakfast Sandwich with Hash Brown

Bacon or Sausage or 2 fried eggs 9.00
(GF, V, VG options + 1.00)
Bacon & Sausage 9.50
Mushroom & Tomato (V, VG) 8.00
Extras (1.00 each) Fried egg • Black pudding
Tomato • Mushroom

Loaded Derbyshire Oatcake

Choose • Bacon & 2 Fried Eggs DF
or 2 Sausages & Beans (DF • V, VG option) 12.00
Choose • Beans & Cheese (V • VG, DF option)
or Mushrooms & Tomatoes (V, VG, DF) 11.00

Toasted Teacake or Toasted Bloomer (V • VG, DF option)

Toasted Sourdough or Malted bloomer bread with Netherend Farm butter 5.00
Add a jar of Tiptree strawberry jam/
marmalade + 1.00 or local artisan Hope Valley honey + 2.00

Pancakes

Crispy streaky bacon • Maple syrup • Icing sugar 12.50
Mixed Berries • Chantilly cream 12.50

Eggs your way (V • GF option)

Scrambled, 2 poached, or 2 fried on malted grain or Sourdough toasted Bloomer • Chives 9.50 — add Smoked salmon 12.00

The Egg Classics (GF option)

2 Poached eggs & Hollandaise sauce on a toasted Muffin

Eggs Hollandaise 10.50

Eggs Florentine • Spinach 11.00

Eggs Benedict • Prosciutto 12.00

Eggs Royale • Smoked salmon 12.50

Eggs Pepperoni • Chilli oil 12.00

Eggs Avocado (V. DF option) 12.00 (VG omits eggs, adds tomatoes) 11.00

We are happy to add or remove items where possible, but we are unable to offer substitutions

GF bread option available + 1.00 DF spread option available

V • vegetarian VG • vegan GF • gluten free DF • dairy free

Please inform a member of our team of any allergies or dietary requirements before placing your order

LUNCH MENU

Served daily from 12pm – last food orders 3pm



PÍZZA — See Our Full Menu

PÍZZETTES

Small rustic hand-stretched pizzas, inspired by Italian street food and baked in our wood-fired oven until crisp and golden

Garlic Olive Oil (V/VG/DF) 9.00

Marinara Tomato & Garlic (V/VG/DF) 9.00

Garlic & Mozzarella (V • VG/DF option) 10.00

Chilli & Mozzarella (V • (VG/DF option) 10.00

Parmesan & Truffle Oil (V) 10.00

Mozzarella & Caramelised Onion (V • VG/DF option) 10.00

Cupola Signature & Classic Sandwiches

All served on locally baked griddled malted grain or sourdough bloomer accompanied by chef's house slaw • Pipers sea salt crisps

Sandwich Upgrade (All sandwiches)

Crisps & slaw for Skin-on Fries 2.00

Signature Club (DF/GF option)

Flame-grilled chicken breast • Smoked bacon
Gem lettuce • Vine-ripened tomato • Cheddar & mozzarella • Mayo 14.50

Signature Crispy Cod (DF • GF option)

Crispy cod strips • Gem lettuce • House tartare sauce dip • Lemon wedge 14.00

Signature Veg Club (V • VG/DF/GF option)

Flame griddled Halloumi • Slow roasted peppers • Sundried tomatoes • Chilli jam mayo 14.00
(VG/DF options • PB cheese + 1.00 /chili jam)

Classic BLT (DF • GF option)

Flame-griddled bacon • Gem lettuce Vine ripened tomatoes • Mayo 13.00

Classic Tuna & Cheese Melt (DF/GF option)

Lightly seasoned tuna • Mayo • Cheddar & mozzarella cheese melt 13.00

Cupola Signature Strips

Hand prepared in-house and coated in our own light crispy batter, then cooked until perfectly golden, finished with a choice of classic house sauces and served with mixed leaf salad & Skin-on Fries

Crispy Chicken Strips (DF/GF) 16.00

Hot honey & fresh chillies (DF/GF) or Teriyaki with mixed seeds (DF) or Smoky BBQ with chives (DF/GF)

Crispy Cod Fish Strips (DF/GF) 16.00

Homemade house tartare sauce (DF/GF)
Homemade house Katsu sauce (DF/GF)

Signature Pizza Nachos (V/VG/DF options)

The ultimate fusion – hand-made crispy tortilla nachos topped with one of the following:

Meaty (DF option) Pizza sauce • Salami • Pepperoni Pancetta • Prosciutto • Mozzarella 14.00

Margherita (V • VG/DF option) Pizza sauce Mozzarella • Cherry tomatoes • Basil 13.00

Veg Medley (V • VG/DF option) Chef's special tomato marinara sauce • Mediterranean vegetables Mozzarella 13.00

Add: Fresh chillies/Jalapenos 1.00 • Nduja 1.50

Sides

Skin-on Fries Standard 4.50 • Large 6.00
(Add cheddar & mozzarella mix or plant based cheese + 1.00)

Parmesan & Truffle Oil Fries (V) 5.50

Side Salad Mixed leaves • Cucumber • Cherry tomatoes • Balsamic Glaze 5.00

Specials— Please ask your server

“Just for kids” — See Separate Menu (10 years and under)

Desserts — See Our Dessert Menu

Plant based cheese + 1.00

GF bread option available + 1.00

DF spread option available

V • vegetarian

VG • vegan

GF • gluten free

DF • dairy free

Please inform a member of our team of any allergies or dietary requirements before placing your order

EVENING MENU

Served daily Mon—Sat from 4pm - last food orders 8pm



While You Wait

Focaccia Dipping Bread 7.00
Rosemary & Sea salt focaccia •
Extra virgin olive oil • Balsamic

Mixed Olives 4.00
Extra virgin olive oil • Garlic • Herbs

Roasted Smoked Almonds 4.00
Smoky paprika & black pepper seasoning

Starters

Sharing Platter 16.00
Cured meats • Halloumi • Olives • Rosemary &
sea salt focaccia • Artichokes • Rocket
Balsamic & extra virgin olive oil dip

Salt & Pepper Calamari (DF) 8.95
Garlic & Lemon Allioli dip • Mixed leaf salad •
Balsamic glaze

Halloumi Fries V 7.50
Chilli jam dipping sauce • Rocket

Cheesy Neapolitan Doughballs (V) 8.50
Fior di latte mozzarella
Choose from: Marinara dip or Garlic Butter dip

Signature Pizza Nachos (V/VG/DF options)
*The ultimate fusion - hand-made crispy tortilla
nachos topped with one of the following:*

Meaty (DF option) Pizza sauce • Salami •
Pepperoni Pancetta • Prosciutto • Mozzarella
Small 9.00 • Sharing plate 14.00

Margherita (V • VG/DF option) Pizza sauce
Mozzarella • Cherry tomatoes • Basil Small
8.00 Sharing Plate 13.00

Veg Medley (V • VG/DF option) Chef's special
tomato marinara sauce • Mediterranean
vegetables Mozzarella Small 8.00 • Sharing
Plate 13.00

Mains

Neapolitan Wood-fired PIZZA
See our full pizza menu

Burgers

*Our burgers are made using our own locally
sourced beef blend and served in a seared
brioche bun with skin-on fries and chef's house
slaw*

Upgrade to Loaded Fries

Salt & Pepper + 2.00

Cheesy Bacon + 2.50

The Original Smash (DF/GF options) 19.00
- 2 x 3½oz (100g) smashed pure seasoned beef
patties • Baby gem lettuce • Sliced vine
tomato • Pickled gherkins • Homemade burger
sauce •

*Add Cheddar & Mozzarella mix + 1.00 • Bacon +
2.00 • Caramelised onions + 1.00*

The Signature Smash of the Week 21.00
Our ultimate burger. An indulgent chef creation
2 x 3½oz (100g) smashed pure seasoned beef
patties, layered with bold flavours and
premium ingredients - (Please ask your server)

The Chicken (DF/GF options) 18.00
Flame-griddled, seasoned, butterflied
chicken breast • Baby gem lettuce • Sliced vine
tomato • chilli jam mayonnaise

The Veggie (V • GF option) 17.50
Garlic mushroom stack • Halloumi • Baby gem
lettuce • Sliced vine tomato • Chilli jam
mayonnaise

The Vegan (VG/DF) 17.00
Garlic mushroom stack • Plant based cheese
Baby gem lettuce • Sliced vine tomato • Chilli
jam

Plant based cheese + 1.00

GF bread option available + 1.00

DF spread option available

V • vegetarian

VG • vegan

GF • gluten free

DF • dairy free

Please inform a member of our team of any allergies or dietary requirements before placing your order

EVENING MENU

Served daily Mon–Sat from 4pm - last food orders 8pm



Cupola Signature Strips

Hand-prepared in-house and coated in our light crispy batter, then cooked until golden and served with mixed leaf salad, skin-on fries and your choice of house sauce

Crispy Chicken Strips (DF/GF) 16.00

Hot honey & fresh chillies (DF/GF) or Teriyaki with mixed seeds (DF) or Smoky BBQ with chives (DF/GF)

Crispy Cod Fish Strips (DF/GF) 16.00

Homemade house tartare sauce (DF/GF)
Homemade house Katsu sauce (DF/GF)

Cupola Classics – Marinara

Chicken Marinara (GF • DF option) 18.00

Butterflied, seasoned, flame griddled chicken breast • Homemade marinara sauce
Melted cheddar & mozzarella cheese • Skin-on fries • House slaw • Mixed leaf salad • Balsamic glaze
Add bacon + 2.00

Halloumi Marinara (V/GF) 18.00

Flame-griddled halloumi • Homemade marinara sauce • Melted cheddar & mozzarella cheese • Skin-on fries • House slaw • Mixed leaf salad • Balsamic glaze

Meatball Marinara (GF Option) 19.00

Pure seasoned beef meatballs • Pizza bread bowl • Homemade Marinara sauce • Melted cheddar & mozzarella cheese • Skin on fries
House slaw • Mixed leaf salad • Balsamic glaze

Cupola Classic Chicken Caesar (GF option) 16.50

Griddled chicken breast • Lettuce • Tomatoes
Cucumber • Classic Caesar dressing • Herby croutons • Parmesan

SIDES

Skin-on Fries Standard 4.50 • Large 6.00
Add cheddar & mozzarella mix or plant based cheese + 1.00

Parmesan & Truffle Oil Fries (V) Standard 6.00
Large 7.50 (swap from skin-on + 2.00)

Side Salad 5.00

Mixed leaves • Cucumber • Cherry tomatoes
Balsamic Glaze

Loaded Fries

Salt & Pepper (V/VG/DF/GF) 7.00

Onions - Chillies - Peppers - Five Spice

Cheesy Bacon (DF option) 8.00

Bacon - Mozzarella & Cheddar Cheese - Spring Onion

DESSERTS

The Original Bakewell Pudding (V) 8.00

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

Peak District Dairy Ice-Cream (V) 6.00

3 scoops - choose from:
Vanilla • Chocolate • Strawberry • Honeycomb
(DF/VG ice-cream options available)

Add dessert sauce + 1.00

Bottega liqueur shot + 3.50

Luxury Sticky Chocolate or Treacle Pudding (V) 9.00

Served with Peak District Dairy vanilla ice-cream or custard

Cakes (DF/Very low gluten options)

Please ask your server for today's selection of cakes and tray bakes, including options for a range of dietary requirements

Plant based cheese + 1.00

GF bread option available + 1.00

DF spread option available

V • vegetarian

VG • vegan

GF • gluten free

DF • dairy free

Please inform a member of our team of any allergies or dietary requirements before placing your order

PIZZA MENU

Served daily from 12pm (Takeaway Mon-Thu)

Authentic Neapolitan Wood-fired PIZZA

Our beautifully crafted wood-fired oven produces authentic Neapolitan-style pizzas with hand-stretched bases, topped with San Marzano tomatoes and Fior di latte mozzarella imported from Napoli

Garlic Bread (V/VG/DF) 10.00

Garlic infused olive oil

Add Fior di latte mozzarella (or plant based) + 1.00

Marinara (V/VG/DF) 11.00

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

Margherita (V) 14.00

San Marzano tomatoes • Fior di latte mozzarella • Basil • Extra virgin olive oil

Pepperoni 15.00

San Marzano tomatoes • Fior di latte mozzarella
Pepperoni

The Lord's Cupola Signature 17.00

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

The Spicy 🌶️ 16.50

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

The Meaty 16.50

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

The Fishy 16.00

San Marzano tomatoes • Fior di latte mozzarella
Tuna • Anchovies • Capers • Mixed olives

The Mushroom (V) 15.00

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

The Veggie (V) 15.00

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

The Greek (V) 16.00

San Marzano tomatoes • Fior di latte mozzarella
Feta cheese • Caramelised onions • Olives
Oregano • Rocket • Balsamic glaze

The Tropical 16.00

San Marzano tomatoes • Fior di latte mozzarella
Pancetta • Pineapple

BBQ Chicken 16.00

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

Calzone

Traditional Neapolitan Calzone, hand-stretched, filled and topped, baked in our wood-fired oven until crisp and golden, served on a bed of rocket

Meaty 18.00

Chef's special tomato marinara sauce • Fior di latte mozzarella • Salami • Pepperoni • Prosciutto

Veg Medley 16.00

Chef's special tomato marinara sauce • Fior di latte mozzarella • Mediterranean vegetables

Spicy 🌶️ 17.50

Chef's special tomato marinara sauce • Fior di latte mozzarella • Pepperoni • Nduja sausage
Chillies • Chilli oil

Extra toppings are not advised for Calzone pizzas

Personalise your pizza with the following extras:

Meat or Fish + 2.00 each

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

Vegetables or Cheese + 1.00

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 + 2.00

(Whilst every care is taken, GF Pizza base pizzas are cooked on a tray but share the same wood-fired oven, so cross-contamination cannot be guaranteed)

V • vegetarian VG • vegan GF • gluten free DF • dairy free

Please inform a member of our team of any allergies or dietary requirements before placing your order

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

