



SINCE 1980

DAYTIME MENU

Homemade cakes and slices - please see display fridge

Homemade fruit scone with jam and butter £3.95 | Homemade cheese scone £3.75

Homemade toasted teacakes with butter and jam £4.25

See back page for breakfast menu

SERVED DAILY FROM 11.30AM

Zuppa del Giorno | Soup of the day served with Parmesan crisp, homemade roll and butter | VEO GFO **£8.45**

Caprésé Salad | Finest Mozzarella, tomatoes, avocado, basil oil and balsamic dressing | GF **£8.45**

Garlic & Thyme Mushrooms | Mushrooms in a hot, creamy sauce on toasted sourdough | GFO **£8.45**

Pesto Bruschetta | Topped with cherry tomatoes & Mozzarella | VEO GFO **£8.45**

Iceberg Wedge Salad | With blue cheese dressing and toasted walnuts **£8.45**

Avocado & Eggs | Toasted sourdough topped with cherry tomatoes, avocado, basil oil, and either two poached eggs or scrambled tofu | VEO GFO **£11.25**

Italian Herbed Jacket or Spiced Sweet Potato | With either of these toppings: baked | GF beans, garlic mushrooms or spicy chilli with sour cream, served with dressed leaves **£11.25**

Chilli Bowl | With guacamole, sour cream and nachos | GF VEO **£11.25**

Mega Mezze Platter to share | Garlic bread, hummus, pesto, olives, guacamole sun blushed tomatoes, feta cheese, caramelised onions, pomodoro sauce | VEO GFO **£16.95**
**A surcharge of £8.50 applies for the Movie Deal*

PANINIS - choice of fillings

- **Pesto, Goats Cheese, Sun Blushed Tomatoes and Basil** **£9.95**
- **Avocado, Roasted Red Peppers, Pine Nuts and Rocket** | VE **£9.95**
- **Falafel, Hummus, Tomato Chutney, Spinach and Tahini Dressing** | VE **£9.95**
- **Cheesy Beans** **£8.95**

EXTRAS

Green Salad | Mixed seasonal leaves and herbs tossed in our house dressing (virgin olive oil, wine vinegar, apple juice and Dijon mustard) | VE GF **£5.45**

Rocket Salad | With Parmesan shavings and balsamic dressing | VEO GF **£5.45**

Oven Roasted Spicy Wedges | Choose from spicy potato, sweet potato or a mixture of the two with a choice of dips: mayonnaise, aioli, hummus or pomodoro | VEO GF **£5.45**

The Ultimate in Nibbles | A bowl of fine mixed olives marinated in rosemary and garlic served with olive focaccia | VE GFO **£5.45**

Dough Balls | Choose from the following dips: garlic butter, pesto or pomodoro sauce | VEO **£5.95**

Garlic Bread | Our pizza base topped with garlic butter | VEO GFO **£8.25**

Garlic Bread with Cheese | Our pizza base topped with garlic butter and cheese | VEO GFO **£10.25**

Coleslaw | White cabbage, carrot, onion and apple in a rich mayonnaise | VEO GF **£5.45**

Today's Homemade Sourdough Bread | Available with butter or margarine | VEO GFO **£3.20**

Please make your server aware of any allergies or food intolerances when ordering.

VE - vegan | VEO - vegan option | GF - gluten free | GFO - gluten free option

MAIN COURSE

- Pomodoro Spaghetti** | VEO GFO **£16.50**
Our own classic Italian tomato sauce served with spaghetti (grated Parmesan optional)
*Make it **Arrabiata** with chili and garlic*
- Pesto Stefano** | VEO GFO **£16.50**
Penne pasta, rocket, homemade pesto with sun blushed tomatoes or
*Make it **Pesto Genovese** with additional new potatoes and green beans*
- Quattro Macaroni Cheese** **starter £8.45**
Parmesan, Cheddar, Mascarpone, Mozzarella and sun blushed tomatoes **main course £16.50**
- Gnocchi Cacio e Pepe** **£16.50**
Fresh Potato Gnocchi, Parmesan, ground black pepper topped with rocket
- Puttanesca** | VE GFO **£16.50**
Rich tomato sauce, olives, capers, chili and basil sauce served with penne or spaghetti
- Lentil Bolognese** | VE GFO **£16.50**
Puy lentils, roasted vegetables, miso, red wine and tomato sauce served with penne or spaghetti
- Beetroot Buddha Bowl With Tahini Dressing** | VE GF **£16.50**
Seasonal leaves, hummus, tahini dressing and toasted seeds

Children's main course **£9.85**

PIZZA

Zeff's classic pizza base and Zeff's sauce made with fine Italian tomatoes, olive oil, herbs and seasonings. Gluten free solito sized pizza bases and vegan cheese are available - please ask when ordering.

ALL PIZZAS: 9" Solito: £14.95, 12" Grande: £16.50*

**A surcharge of £1.55 applies for the Movie Deal*

Children's Pizza: £9.85

Zeffirellis Margherita

Zeff's tomato sauce, Mozzarella and fresh Basil. Add any two toppings free of charge

Big One

Zeff's tomato sauce, aubergines, courgettes, mushrooms, peppers, pine kernels, olives and capers with Mozzarella and Cheddar

Carciofo

Zeff's tomato sauce, artichokes, feta cheese, black olives, fresh basil and balsamic

Rain Forest

Zeffs tomato sauce, spinach, roasted peppers, jalapeno peppers and red onions with grated Mozzarella and Cheddar. *We donate 25p from every Rain Forest pizza sold to support the creation of a temperate rain forest to mitigate the effects of climate change*

Funghi

Zeff's tomato sauce, mushrooms and grated Mozzarella

Mexican

Lentil, red bean and vegetable chilli topped with grated Mozzarella and Cheddar

Sienna

Zeff's pesto, spinach, sun blushed tomatoes, goats cheese, chopped pecans and honey

Additional toppings: each topping £1.95 | 3 toppings £4.85 (we recommend a maximum of 3)

Pineapple, peppers, sweetcorn, courgettes, sliced tomatoes, onion, jalapeno peppers, caramelised onion, pesto, olives, capers, pine kernels, roasted tofu, rocket

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DESSERT | ALL DESSERTS: £8.45

Zeff's Tiramisu | Traditional Italian trifle: Marsala and coffee dipped sponge layered with mascarpone and cream

Zeff's Signature Tiramisu | Limoncello soaked ladyfingers with creamy mascarpone

Ginger and Pear Sticky Toffee Pudding | Pears and ginger baked in a sticky toffee cake, served with cream or ice cream | VEO

Seasonal Cheesecake | Please ask server for this seasons flavour

Summer Pudding | Layered berry fruits with cream, ice cream or soya cream | VEO

Chocolate Sorbet | Homemade rich chocolate sorbet with sweet pistachios in olive oil | VE GF

Banoffee Pie | Toffee filling, sliced bananas, fresh cream topping and chocolate shavings

Fresh Fruit Salad | With cream, ice cream or soya cream | VEO GF

ICE CREAM

Real Dairy Ice Cream | Double Jersey, Death by Chocolate, Crushed Strawberry, Salted Caramel, Raspberry, Cappuccino (vegan ice cream available: Vanilla, Chocolate & Strawberry) | VEO GFO

**£3.25 per scoop
£8.45 three scoops**

Add a choice of hot chocolate sauce, butterscotch sauce or espresso coffee **£2.50**

Sorbets | Strawberry, Raspberry or Lemon | VEO GFO **£3.25 per scoop, £8.45 three scoops**

Cheese Board | Selection of cheeses served with crackers and fruit garnish **£10.50**
A surcharge of £2.00 applies for the Movie Deal

TEA AND COFFEE

Tea Ceylon, speciality teas, herb and fruit teas	£3.25
Americano	small £3.45, £3.85 large
Cappuccino	small £3.65, £4.10 large
Mocha	£4.85
Mocha with cream	£5.25
Espresso	£3.45
Double Espresso	£4.10
Café Latte	£3.65
Flat White	£3.65
Hot Chocolate	£4.85
Hot Chocolate with cream	£5.25
Cafetière Italian, Guest and Decaff	small £3.85, large £5.50

Soya, almond and oat milk available

Milkshakes with strawberry, chocolate, coffee or raspberry English Lakes Ice Cream **£5.25**

SOFT DRINKS & MIXERS

Fruit Juices organic or Fairtrade (Orange, Apple, Cranberry, Pineapple)	£3.85	300ML
Coke draught	£3.65	330ML
Diet Coke, Lemonade	£3.45	330ML
Appletiser	£4.15	275ML
Fever-Tree Mixers (Tonic, Light, Lemon, Elderflower, Ginger Ale, Mediterranean)	£2.85	200ML
Still or Sparkling Water	£5.20	750ML
Belvoir Presse Elderflower or Ginger Beer O	£4.45	250ML
J2O (Apple and Raspberry, Apple and Mango, Orange and Passionfruit)	£3.95	275ML

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WINE LIST

WHITE

HOUSE WINE: 1. Trebbiano del Veneto, Terre di Allegre, VENETO, ITALY | VE

11% Light, crisp white with zesty citrus flavours and clean refreshing finish

£4.60 125ML GLASS, **£6.55** 175ML GLASS, **£8.85** 250ML GLASS, **£17.25** 500ML CARAFE, **£24.75** 750ML BOTTLE

HOUSE WINE: 2. Pinot Grigio, Terre del Noce, TRENTO, ITALY | VE

12% Elegant, dry with apple and lemon fruit aromas, floral lift in the mouth, and a clean, crisp finish

£4.85 125ML GLASS, **£6.75** 175ML GLASS, **£9.25** 250ML GLASS, **£17.95** 500ML CARAFE, **£25.95** 750ML BOTTLE

3. Sauvignon Blanc Kuraka, MARLBOROUGH, NEW ZEALAND | VE

13% Beautiful aromas of tropical fruit, gooseberry, elderflower and lime with restrained crushed herb notes and a zesty, clean palate

£32.85

4. Grecanico Violetto, IGT, SICILY, ITALY | VE

13% Felicitely foral, with notes of apple blossom and citrus peel. Fresh and lively to taste, crisp orchard fruits intermingle with riper peach favours, and subtle almond notes add depth to the finish

£25.95

5. Grillo, Feudo Aranciu D.O.C., SICILIA, ITALY | VE

13% Balanced and harmonious with tropical aromas of mango and papaya that blends with inklings of jasmine and white flowers. D.O.C. (crafted in an organic way)

£29.75

6. Traminer/Riesling, Willowglen, De Bortoli, AUSTRALIA

12% Medium sweet, fragrant rose, musk and lychee complemented by fresh citrus and fine acidity with a soft and round lasting flavours

£28.55

7. Picpoul De Pinet, Beauvignac, Languedoc, FRANCE | V

13% Elegant aromas of citrus, pear and white flowers, with a crisp and mineral palate

£28.95

8. Chardonnay, Castel Firmian D.O.C., TRENTO, ITALY | VE

12.5% It has an enhanced fruity flavour with notes of red and yellow apples, apricot, white melon and citrus fruits. It is dry, harmonious and with balanced acidity (crafted in an organic way)

£29.75

9. Chenin Blanc, Babylon's Peak, SWARTLAND SOUTH AFRICA | V

13.5% A crisp yet generous Chenin Blanc, with tropical fruit character reined in by citrus and underlying mineral notes

£28.85

10. Sauvignon Blanc Mancura, CHILE | VE

13% The nose offers tantalising tropical fruit aromas and white flowers. The palate is clean and fresh, balanced and with a very refreshing finish

£25.75

11. Mâcon-Lugny Les Genièvres, Louis Latour, BURGUNDY, FRANCE | VE

13% Lugny is one of the top vineyards in Southern Burgundy's Mâconnaise region. Simply an outstanding wine.

£39.95

12. Chablis, Jean-Marc Brocard, BURGUNDY, FRANCE | VE O

12.5% Fresh classic nose with notes of green apple, crisp on the palate, good depth of flavour and a long dynamic finish (crafted in an organic way)

£42.85

13. Gavi Di Gavi La Meirana, PIEDMONT, ITALY | VE

13.5% Great texture and precision, with distinctive greengage and almond notes on the palate, fresh and dry, this is particularly characterful Gavi D.O.C.G.

£38.95

SPECIAL WINE FOR A SPECIAL OCCASION

14. Sancerre, Lucien Crochet, LOIRE, FRANCE | VE

14% Crisp with floral and boxwood aromas, palate shows juicy citrus fruit (crafted in an organic way)

£52.85

V - vegetarian | VE - vegan | F - fairtrade | O - organic

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RED

HOUSE WINE: 15. Rioja Vega Crianza, SPAIN | VE

13.5% A bright, fruit driven Rioja with notes of cherry and cassis and a soft vanilla edge from the oak

£5.85 125ML GLASS, £7.95 175ML GLASS, £10.95 250ML GLASS, £21.45 500ML CARAFE, £31.85 750ML BOTTLE

HOUSE WINE: 16. Nero d'Avola, Canapi, SICILY | VE

13% Deep coloured with aromas of wild cherry, blackcurrant and spice. Quite full, yet soft on the palate and a fresh and elegant finish

£4.85 125ML GLASS, £6.75 175ML GLASS, £9.25 250ML GLASS, £17.95 500ML CARAFE, £25.95 750ML BOTTLE

17. Organic Tempranillo Garnacha, SOÑADORA, SPAIN | VE O

£28.25

13% A soft, easy-going blend of Tempranillo and Garnacha. The palate is loaded with dark berry fruit that has a subtle, spicy twist to finish

18. Primitivo Appassimento, Carlomagno, ITALY | VE

£30.85

14% A full bodied, rich and powerful wine. Intense red colour with notes of cherries, raspberries, plum and spices

19. Pinot Noir, LAUTARUL, ROMANIA | VE

£24.75

12.5% Silver Medal ONVPV Dark in colour, fruit cake and spicy aromatics. Beautiful flavours, almost syrupy in its concentration. Layers of complex black cherry, raspberry and cinnamon, with a long lingering finish

20. Pinotage, Niel Joubert, PAARL SOUTH AFRICA | VE

£29.55

14.5% Smooth berry fruit with hints of herbs leads to a medium-full, spicy palate with impressive balance and richness

21. Carmenere, Costa Vera, CHILE | VE

£28.55

13% Medium to full body, this aromatic wine combines blueberry and cassis notes and hints of exotic spice. The palate is ripe and lush with scrumptious flavours of dark chocolate

22. Merlot, Castel Firmian, TRENTO, ITALY | VE

£29.75

13% Intense fragrance with ripe fruits and a hint of oak, dry, complex and well-structured palate D.O.C. (Crafted in a bio-organic way)

23. Cabernet Sauvignon, Castel Firmian, D.O.C., TRENTO, ITALY | VE

£29.75

This wine is ruby red in colour, intense bouquet, complex with vanilla notes characteristic of the refinement in wood. It has a dry flavour, lightly tannic, full-body

24. Shiraz Mathilda, WESTERN AUSTRALIA | V

£35.85

14.5% Appealing aromas of black pepper, ripe plum compote, five spice powder and toasty oak. The palate is concentrated and fruit-driven, with chocolate and savoury notes

25. Malbec Gougenheim, VALLE ESCONDIDO, MENDOZA, ARGENTINA | VE

£30.95

13% Full body with aromas plums, black cherry, chocolate and violets. Well balanced with long finish

26. Valpolicella, Alpha Zeta, D.O.C., VENETO, ITALY | V

£30.95

12.5% Lovely depth of character, perfumes of black cherry, soft and ripe on palate, with light youthful freshness to elevate and de-cloy its cherry pie flavours and accentuate its perfume

27. Chianti Clasikko, Peppoli, Antinori, TUSCANY, ITALY | VE

£42.95

13 % Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Pleasantly lingering with a fresh, vibrant feel in the mouth. D.O.C.G.

SPECIAL WINE FOR A SPECIAL OCCASION

28. Ribera del Duero, Prios Maximus Criana, SPAIN | V

£52.85

14.5% Rich and expressive with aromas of roasted fruit, vanilla and some herbal brightness, palate is broad yet elegantly balanced, with a persistent and perfumed finish

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HOUSE WINES

ROSÉ

29. Pinot Grigio Rosé, Nina, VENETO, ITALY | VE

12% With a delicate pale pink colour and an elegant nose of acacia flowers this light-bodied dry rose is delightfully refreshing

£4.85 125ML GLASS, £6.75 175ML GLASS, £9.25 250ML GLASS, £17.95 500ML CARAFE, £25.95 750ML BOTTLE

30. Rioja Cofrade Rosé D.O.C., SPAIN | VE

12.5% Raspberry fruit with subtle floral notes of violet petals, the palate balances lively rhubarb fruit with a delicious creamy texture

£5.25 125ML GLASS, £7.35 175ML GLASS, £9.85 250ML GLASS, £19.20 500ML CARAFE, £27.95 750ML BOTTLE

DESSERT

31. Santo, Vino Liquoroso, Frescobaldi, ITALY

16% This sweet and delicious treat is a fabulous start or finish to any meal

£5.95 100ML GLASS

SPARKLING

32. Prosecco, Extra Dry, D.O.C. | VE

11% Richness and complexity in its expansive layers of white peaches, smoke, minerals and flowers. Multiple layers of expression continue to emerge as this superb Prosecco opens up in the glass

£5.50 125ML GLASS, £29.85 750ML BOTTLE

33. Drappier Carte d'Or Champagne | VE

The cuvée Carte d'Or expresses the identity of our house directed by the same family since 1808. In Urville the heart of the Côte des Bar, we cultivate all that is natural and authentic in keeping with a great wine of Champagne

£64.85 750ML BOTTLE

BEER, LAGER & CIDER

Poretti draught, 4.8% | VE

£3.35 HALF £6.55 PINT

Estrella Damm draught, 4.6% | VE

£3.30 HALF £6.45 PINT

Wainwright Golden Ale draught, 4.1%

£3.15 HALF £6.15 PINT

Somersby Cider draught, 4.5% | VE

£3.15 HALF £6.15 PINT

Brooking Stonewall, IPA, 4.3% | VE

£3.15 HALF £6.15 PINT

Alcohol free lager | VE

£4.35 330ML

Peroni Nastro Azzuro 5.2% | VE

£5.15 330ML

Gluten Free Lager 5.4% | VE GF

£5.15 330ML

Hawkshead Gold local ale, 4.4% | VE

£6.25 500ML

Keswick Bitter local ale, 3.7% | VE

£6.25 500ML

Kopparberg Cider 4%-4.5% | VE

£6.25 500ML

(Strawberry & Lime or Pear)

APERITIFS

Tio Pepe 15%

£4.65 50ML

Romate Cream 17%

£4.65 50ML

Campari 25%

£4.65 25ML

Pernod 40%

£4.65 25ML

VERMOUTH

Noilly Prat extra dry, 18%

£4.50 50ML

Martini Rosso 15%

£4.50 50ML

Martini Bianco 15%

£4.50 50ML

WHISKIES

Famous Grouse 40%

£4.45 25ML

Jameson 40%

£4.65 25ML

Jack Daniels 40%

£4.80 25ML

Jura 10 Year Old 40%

£5.20 25ML

Oban 14 Year Old Single Malt 43%

£5.95 25ML

GINS

Gordons Gin 37.5%

£4.45 25ML

The Lakes Gin 43.70%

£5.15 25ML

The Lakes Rhubarb & Rosehip Gin 25%

£4.85 25ML

Lakes Elderflower Gin 25%

£4.85 25ML

Bombay Gin 40%

£4.65 25ML

Hendricks Gin 41.4%

£4.95 25ML

SPIRITS

Finlandia Vodka 40%

£4.45 25ML

Havana Club Anejo 3 Year Old 40%

£4.65 25ML

Havana Club 7 Year Old Dark Rum 40%

£4.95 25ML

Remy Martin Cognac VSOP 40%

£5.95 25ML

LIQUEURS

Baileys 17%

£4.50 50ML

Cointreau 40%

£4.50 25ML

Tia Maria 20%

£4.50 25ML

Amaretto Disaronno 28%

£4.50 25ML

Archers 18%

£4.50 25ML

Southern Comfort 35%

£4.50 25ML

Sambuca 38%

£4.50 25ML

Grappa 40%

£4.50 25ML

Limoncello 27%

£4.50 25ML

Malibu 21%

£4.50 25ML

Franjelico 20%

£4.50 25ML



BREAKFAST MENU

AVAILABLE EVERY DAY 9AM-11.30AM

Shakshuka £12.25

Zeffirellis take on the famous North African dish. Two eggs baked in a hearty spiced, tomato, pepper and harrissa sauce topped with feta and herbs, served with toast for dipping

Avocado & Eggs £11.25 | VEO GFO

Toasted sourdough topped with cherry tomatoes, avocado, basil oil, and either two poached eggs or scrambled tofu

Breakfast Sandwiches £8.50 | VEO GFO

Zeffirellis homemade bread roll filled with your choice of vegan sausage, fried egg or portobello mushroom

Vegetarian/Vegan Full English Breakfast £12.50 | VEO

Vegan sausage, egg (fried or poached), baked beans, hash browns, mushrooms and grilled tomato. Scrambled spiced tofu is available in place of eggs. Served with toast

Pancake Stack £9.95

Fluffy homemade American pancakes with berry compote, crème fraîche and chocolate shavings

Layered Granola Pot £5.25

Tasty yoghurt pots with fresh berry coulis and a crunchy granola topping

Toasted Tin Loaf £3.50 | VEO GFO

Toasted fresh bread with butter and jam

Homemade toasted teacakes £4.25

With butter and jam

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