



SINCE 1980



# EVENING MENU

---

## ANTIPASTA & INSALATA

<b>Zuppa del Giorno</b>   Soup of the day served with Parmesan crisp, homemade roll and butter   VEO GFO	<b>£7.50</b>
<b>Grilled Pears</b>   With goats cheese and hazelnut dressing   VEO GF	<b>£7.50</b>
<b>Pesto Bruschetta</b>   Topped with cherry tomatoes & Mozzarella   VEO GFO	<b>£7.50</b>
<b>Puff Pastry Spinach &amp; Feta Galettes</b>   With toasted pine kernels and tomato salsa	<b>£7.50</b>
<b>Stilton Soufflé</b>   With creamy stilton sauce	<b>£7.50</b>
<b>Caprése Salad</b>   Finest Mozzarella, tomatoes, avocado, basil oil and balsamic dressing   GF	<b>£7.50</b>
<b>Garlic &amp; Thyme Mushrooms</b>   Mushrooms in a hot, creamy sauce on toasted sourdough   GFO	<b>£7.50</b>
<b>Grilled Halloumi</b>   With orange, pomegranate and candied hazelnuts   GF	<b>£7.50</b>
<b>Roasted Beetroot &amp; Tomato Bowl</b>   Seasonal leaves, hummus, tahini dressing and toasted seeds   VE GF	<b>£7.50</b>
<b>Quattro Macaroni Cheese</b>   Parmesan, Cheddar, Mascarpone, Mozzarella and sun blushed tomatoes	<b>£7.50</b>
<b>Mega Mezze Platter</b> to share   Garlic bread, hummus, pesto, olives, guacamole sun blushed tomatoes, feta cheese, caramelised onions, pomodoro sauce   VEO GFO *A surcharge of £7.50 applies for the Movie Deal	<b>£14.95</b>

## EXTRAS

<b>Green Salad</b>   Mixed seasonal leaves and herbs tossed in our house dressing (virgin olive oil, wine vinegar, apple juice and Dijon mustard)   VE GF	<b>£4.95</b>
<b>Rocket Salad</b>   With Parmesan shavings and balsamic dressing   VEO GF	<b>£4.95</b>
<b>Oven Roasted Spicy Wedges</b>   Choose from spicy potato, sweet potato or a mixture of the two with a choice of dips: mayonnaise, aioli, hummus or pomodoro   VEO GFO	<b>£5.25</b>
<b>The Ultimate in Nibbles</b>   A bowl of fine mixed olives marinated in rosemary and garlic served with olive focaccia   VE GFO	<b>£4.95</b>
<b>Dough Balls</b>   Choose from the following dips: garlic butter, pesto or pomodoro sauce   VEO	<b>£5.95</b>
<b>Garlic Bread</b>   Our pizza base topped with garlic butter   VEO GFO	<b>£7.25</b>
<b>Garlic Bread with Cheese</b>   Our pizza base topped with garlic butter and cheese   VEO GFO	<b>£9.25</b>
<b>Coleslaw</b>   White cabbage, carrot, onion and apple in a rich mayonnaise   VEO GF	<b>£4.95</b>
<b>Today's Homemade Sourdough Bread</b>   Available with butter or margarine   VEO GFO	<b>£2.95</b>

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 £15.25  
Our own classic Italian tomato sauce served with spaghetti (grated Parmesan optional)  
*Make it Arrabiata with additional chili and garlic*
- Pesto Stefano** | VEO GFO £15.25  
Penne pasta, rocket and sun blushed tomatoes  
*Make it Pesto Genovese with additional new potatoes and green beans*
- Quattro Macaroni Cheese** £15.25  
Parmesan, Cheddar, Mascarpone, Mozzarella and sun blushed tomatoes
- Lentil and Red Bean Chilli** | VEO GF £15.25  
Lentil, red bean and vegetable chilli with organic brown rice (grated Cheddar optional)
- Mushroom and Leek Pappardelle** | GFO £15.25  
Dolcelatte, white wine sauce, chopped walnuts
- Lentil Bolognese** | VE GFO £15.25  
Puy lentils, roasted vegetables, miso, red wine and tomato sauce served with penne or spaghetti
- Puttanesca** | VE GFO £15.25  
Rich tomato sauce, olives, capers, chili and basil sauce served with penne or spaghetti
- Spinach and Ricotta Cannelloni** £15.25  
Tomato sauce, pesto, grated Parmesan, crunchy topping
- Nut Balls in Tomato Sauce** | VE GFO £15.25  
Pecan and cashew nut balls on a rich tomato sauce with spaghetti
- Ravioli of the day** | Please ask your server for details £15.25
- Beetroot Buddha Bowl With Tahini Dressing** | VE GF £15.25  
Seasonal leaves, hummus, tahini dressing and toasted seeds

## CHEF'S SPECIALS

- Pecan and Cashew Nut Wellington** | VE GFO £17.25  
Pecan and cashew nut roast wrapped in puff pastry with mashed potato, roasted vegetables and red wine sauce  
*\*A surcharge of £2 applies for the Movie Deal*
- Romesco Risotto with Goats Cheese** | VEO GF £17.25  
Red pepper, almonds and a hint of chili  
*\*A surcharge of £2 applies for the Movie Deal*
- Aubergine Parmigiana** | VEO GF £17.25  
Roasted aubergine slices layered with fresh Mozzarella and tomatoes served on pomodoro sauce  
*\*A surcharge of £2 applies for the Movie Deal*

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

## 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: £13.95, 12" Grande: £15.50\***

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

**Children's Pizza: £7.50**

### Zeffirellis Margherita

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

### Napoletana

Zeff's tomato sauce topped with fresh Mozzarella slices and tomato salsa

### Big One

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

### Rain Forest

Zeff's 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 several educational projects in southern India.

### Funghi

Zeff's tomato sauce, mushrooms and grated Mozzarella

### Mexican

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

### Toscana

Zeff's tomato sauce, roasted red peppers, goats cheese, pine kernels topped with fresh rocket

### Cipolla

Zeff's tomato sauce, caramelised onions, goats cheese, Peppadew peppers and thyme

### Sienna

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

### Fromage

Zeff's tomato sauce, Mozzarella, blue cheese, goats cheese, Parmesan

### Milanese

Zeff's tomato sauce, mushrooms, thyme and blue cheese

**Additional toppings: each topping £1.85 | 3 toppings £4.75**

Pineapple, peppers, sweetcorn, courgettes, sliced tomatoes, onion, jalapeno peppers, caramelised onion, pesto, olives, capers, pine kernels, roasted tofu  
(we recommend a maximum of 3)

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

## DESSERT | ALL DESSERTS: £7.50

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

**Glazed Lemon Tart** | Served with Raspberry Coulis

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

**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

**Chocolate Cheesecake** | Biscuit base, chocolate tofu topping and chocolate ganache | VE

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

**Pavlova** | Please ask your server for today's topping | GF

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

**Piccolo Dolce** | For those wanting something sweet but not a full dessert. A bite size piece of dark chocolate pecan brownie, a chocolate dipped strawberry and a small scoop of vanilla ice cream on the side | GFO

## ICE CREAM

**Real Dairy Ice Cream** | Double Jersey, Death by Chocolate, Crushed Strawberry, Salted Caramel, Raspberry Pavlova, Cappuccino (vegan ice cream available: Vanilla, Chocolate, Strawberry and Raspberry) | VEO GFO  
Add a choice of hot chocolate sauce, butterscotch sauce or espresso coffee

**£3.00 per scoop**  
**£7.50 three scoops**

**£2.50**

**Sorbets** | Strawberry, Lemon or Raspberry | VEO GFO **£3.00 per scoop, £7.50 three scoops**

**Cheese Board** | Selection of cheeses served with crackers and fruit garnish **£9.85**  
A surcharge of £2.00 applies for the Movie Deal

## TEA AND COFFEE

<b>Tea</b> Ceylon, speciality teas, herb and fruit teas	<b>£2.65</b>
<b>Regular Coffee</b>	<b>£3.20</b>
<b>Large Coffee</b>	<b>£3.60</b>
<b>Regular Cappuccino</b>	<b>£3.40</b>
<b>Large Cappuccino</b>	<b>£3.80</b>
<b>Espresso</b>	<b>£3.10</b>
<b>Double Espresso</b>	<b>£3.25</b>
<b>Café Latte</b>	<b>£3.40</b>
<b>Flat White</b>	<b>£3.40</b>
<b>Hot Chocolate</b> (add whipped cream for 25p)	<b>£3.75</b>
<b>Cafetière</b> Italian, Guest and Decaff	<b>small £3.25, large £5.40</b>

Soya, almond and oat milk available

## SOFT DRINKS & MIXERS

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

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

## 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 Kuki, 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**

## 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  
£5.55 125ML GLASS, £7.95 175ML GLASS, £10.50 250ML GLASS, £20.50 500ML CARAFE, £29.85 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**

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

£28.25

### **18. Primitivo Appassimento, Carlomagno, ITALY | VE**

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

£29.85

### **19. Pinot Noir, LAUTARUL, ROMANIA | VE**

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

£24.75

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

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

£29.55

### **21. Carmenere, Costa Vera, CHILE | VE**

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

£28.55

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

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)

£29.75

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

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

£29.75

### **24. Shiraz Mathilda, WESTERN AUSTRALIA | V**

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

£35.85

### **25. Malbec Gouguenheim, VALLE ESCONDIDO, MENDOZA, ARGENTINA | VE**

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

£30.95

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

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

£30.95

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

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.

£42.95

## **SPECIAL WINE FOR A SPECIAL OCCASION**

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

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

£52.85



## 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

£3.30 HALF £6.45 PINT

San Miguel draught, 5% | VE

£3.15 HALF £6.15 PINT

Wainwright Golden Ale draught, 4.1%

£3.10 HALF £5.95 PINT

Somersby Cider draught, 4.5% | VE

£3.10 HALF £5.95 PINT

Alcohol free lager | VE

£4.25 330ML

Peroni Nastro Azzuro 5.2% | VE

£5.05 330ML

Estrella Damm Daura 5.4% | VE GF

£5.05 330ML

Hawkshead Gold local ale, 4.4% | VE

£5.95 500ML

Keswick Bitter local ale, 3.7% | VE

£5.95 500ML

Kopparberg Cider 4%-4.5% | VE

£5.95 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