



SINCE 1980

EVENING MENU

ANTIPASTA & INSALATA

Zuppa del Giorno Soup of the day served with Parmesan crisp, homemade roll and butter VEO GFO	£8.45
Grilled Pears With goats cheese and hazelnut dressing VEO GF	£8.45
Pesto Bruschetta Topped with cherry tomatoes & Mozzarella VEO GFO	£8.45
Wensleydale & Chive Soufflé With apple and rocket salad	£8.45
Caprése 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
Grilled Halloumi With orange, pomegranate and candied hazelnuts GF	£8.45
Mini Buddha Bowl Roasted beetroot, seasonal leaves, hummus, tahini dressing and toasted seeds VE GF	£8.45
Quattro Macaroni Cheese Parmesan, Cheddar, Mascarpone, Mozzarella and sun blushed tomatoes	£8.45
Iceberg Wedge Salad With blue cheese dressing and toasted walnuts	£8.45
Mega Mezze Platter to share Garlic bread, hummus, pesto, olives, guacamole sun blushed tomatoes, feta cheese, caramelised onions, pomodoro sauce VEO GFO *A surcharge of £8.50 applies for the Movie Deal	£16.95

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 GFO	£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

Please note that a discretionary service charge of 10% will be added to all bills.

MAIN COURSE

Children's Main Course: £9.85 (all available except Cannelloni)

Pomodoro Spaghetti VEO GFO Our own classic Italian tomato sauce served with spaghetti (grated Parmesan optional) <i>Make it Arrabiata with chili and garlic</i>	£16.50
Pesto Stefano VEO GFO Penne pasta, rocket, homemade pesto with sun blushed tomatoes or <i>Make it Pesto Genovese with additional new potatoes and green beans</i>	£16.50
Quattro Macaroni Cheese Parmesan, Cheddar, Mascarpone, Mozzarella and sun blushed tomatoes	£16.50
Lentil and Red Bean Chilli VEO GF Lentil, red bean and vegetable chilli with organic brown rice (grated Cheddar optional)	£16.50
Mushroom and Leek Pappardelle GFO Dolcelatte, white wine sauce, chopped walnuts	£16.50
Lentil Bolognese VE GFO Puy lentils, roasted vegetables, miso, red wine and tomato sauce served with penne or spaghetti	£16.50
Puttanesca VE GFO Rich tomato sauce, olives, capers, chili and basil sauce served with penne or spaghetti	£16.50
Aubergine Parmigiana VEO GF Roasted aubergine slices layered with fresh Mozzarella and tomatoes served on pomodoro sauce	£16.50
Nut Balls in Tomato Sauce VE GFO Pecan and cashew nut balls on a rich tomato sauce with spaghetti	£16.50
Gnocchi Cacio e Pepe Fresh potato gnocchi with parmesan & black pepper, topped with rocket	£16.50
Romesco Penne GFO/VEO Romesco sauce served with feta & rocket	£16.50
Beetroot Buddha Bowl With Tahini Dressing VE GF Seasonal leaves, hummus, tahini dressing and toasted seeds	£16.50

CHEF'S SPECIALS

Pecan and Cashew Nut Wellington VE GFO Pecan and cashew nut roast wrapped in puff pastry with mashed potato, roasted vegetables and red wine sauce <i>*A surcharge of £2 applies for the Movie Deal</i>	£18.75
Seasonal Risotto VEO GF Changes with the seasons, please ask your server for details <i>*A surcharge of £2 applies for the Movie Deal</i>	£18.75
Spinach and Ricotta Cannelloni Tomato sauce, pesto, grated Parmesan, crunchy topping <i>*A surcharge of £1 applies for the Movie Deal</i>	£18.75

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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

Carciofo

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

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 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

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

Additional toppings: each topping £1.95 | 3 toppings £4.85

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

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DESSERT | ALL DESSERTS: £8.45

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

Zepp'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

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

Seasonal Cheesecake | Please ask server for this seasons flavour

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

Hot Chocolate Brownie | Served with Vanilla Ice Cream | GFO

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, 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, Lemon or Raspberry | 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

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, TRENTINO, 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

£32.85

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

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

£25.95

13% Felicately 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

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

£29.75

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)

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

£28.55

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

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

£28.95

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

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

£29.75

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)

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

£28.85

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

10. Sauvignon Blanc Mancura, CHILE | VE

£25.75

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

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

£39.95

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

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

£42.85

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)

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

£38.95

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.

SPECIAL WINE FOR A SPECIAL OCCASION

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

£52.85

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

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, TRENTINO, 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., TRENTINO, 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 Gouguenheim, 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 | VE

£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
Bristol 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