

## WEEKEND

Brunch served from early, everything else from 11:30am.  
Please leave the club quietly to avoid disturbing the neighbours.

## NIBBLES

ALL 3.50

**WARM SOURDOUGH BREAD | VE**  
extra virgin olive oil

**SALTED MARCONA ALMONDS | VE N**  
blanched, roasted in olive oil  
& sprinkled with sea salt

**LARGE GREEN OLIVES | VE**

**CRISPY FRIED TRUFFLED GNOCCHI | VG**

**STICKY CHORIZO SAUSAGES**  
honey, mustard & smoked paprika glaze

**GARLIC BREAD | VE**

## SMALL PLATES

**BUFFALO MOZZARELLA &  
ROASTED SQUASH 6.95 | VG**  
garlic, sage, chilli & rapeseed oil

**BUTTERMILK FRIED CHICKEN 5.95**  
chilli mayo

**SEARED KING PRAWNS 6.95**  
four juicy prawns, garlic, lemon,  
chilli & extra virgin olive oil

**FAVA BEAN & MINT HUMMUS 4.95 | VG**  
charred flatbread, labneh  
& extra virgin olive oil

## BRUNCH

all our eggs are free range

served early until 4pm

**TOAST 1.95 | VG**  
honey, jam or Vegemite

**TOASTED NUT &  
SEED GRANOLA 4.45 | N VG**  
berries & yoghurt

**SMASHED AVOCADO &  
POACHED EGGS 7.45 | VG**  
toast, chilli & lime  
dry cured streaky bacon 8.45  
kilt smoked salmon 9.45

**SKILLET BREAKFAST 9.45**  
two plancha eggs,  
sausage, dry cured bacon,  
Spanish black pudding,  
field mushrooms, roast tomato,  
Heinz beans & toast

**GARDEN BREAKFAST 9.45 | VG**  
two plancha eggs, halloumi,  
field mushrooms, roast tomato,  
greens & toast

**SHORT STACK PANCAKES**  
dry cured streaky bacon & maple syrup 6.95  
berries & maple syrup 6.95 | VG

**BENEDICTS**  
poached eggs and Hollandaise served  
on a toasted English muffin or naked

**TRADITIONAL 9.95**

smoked bacon

**ROYALE 11.95**

smoked salmon

**FLORENTINE 8.45 | VG**

wilted spinach & nutmeg

**LOBSTER 16.95**

lobster & chives

## MAINS &amp; GRILLS

**COPPA CLUB BURGER 12.95**  
double British beef patty, soft glazed bun,  
smoked bacon, lettuce, tomato, pickles,  
Cheddar, & skinny fries

**VEGAN BURGER 12.95 | VE**  
beetroot, quinoa, chick pea & coriander  
patty, soft glazed bun, flash pickled  
cucumbers & skinny fries  
ADD halloumi 1.95 | VG

**TROUT ON THE PLANCHA 14.45 | N**  
pine nuts, fregola, shaved fennel,  
orange & chive dressing

**CORN FED CHICKEN 12.95**  
lemony rosemary juices, house slaw  
& skinny fries

**10oz BRITISH SIRLOIN STEAK & FRIES 24.95**  
grilled field mushrooms, watercress  
& skinny fries  
ADD truffle cream 2.50

**SUPER GREENS & GRAINS 8.95 | VE N**  
quinoa, farro, fregola, squash, salad leaves,  
broccoli, house dressing, & toasted seeds  
ADD chicken 3.95, halloumi 3.95,  
trout 5.95 or feta 2.45

## PIZZA

hand stretched sourdough base

**MARGHERITA 7.95 | VG**  
tomato, buffalo mozzarella & oregano

**COPPA CLUB HOT 9.95**  
spicy salami, Nduja, chilli, tomato & mozzarella

**ZUCCA 9.45**  
pumpkin purée, friarielli, Gorgonzola,  
red onion & mozzarella

ADD egg, olives, capers, fresh chilli, mushrooms 1.0  
ADD spicy salami, Nduja 1.5

## PASTA

fresh pasta cooked to order

**PAPPARDELLE &  
BEEF RAGU 5.95/10.95**  
slow cooked beef shin & pork  
ragu, Chianti & Parmesan

**CRAB LINGUINE  
7.45/13.45**  
fresh crab, capers, chilli,  
parsley & cherry tomatoes

## SPECIALS

from 11:30am

**CEVICHE 11.95 | N**  
seabass, lime, rapeseed mayo,  
toasted hazelnuts & pea shoots

**BIG HEALTHY BRUNCH BOWL 9.95 | VG**  
bibb lettuce, baby kale, pink grapefruit,  
avocado, shallots, seeds, quinoa  
& green yoghurt dressing

**SUNDAY ROAST 16.95**  
medium rare sirloin of beef,  
Yorkshire pudding, roasted potatoes  
and root vegetables, greens, red  
wine gravy & horseradish cream  
available Sundays

## SIDES

**SKINNY FRIES 3.45 | VE**  
truffle oil & Pecorino 4.45 | VG

**CAVOLO NERO 3.45 | VE**  
slow cooked with a little chilli,  
garlic & olive oil

**CLUB SLAW 2.95 | VG**  
red & white cabbage,  
yoghurt, lemon & mint

**MISO GLAZED  
AUBERGINES 3.45 | VE**  
ginger, garlic & sesame seeds

**HOUSE SALAD 3.45 | VE**  
bibb lettuce, avocado, toasted  
seeds & house vinaigrette

**PAN ROASTED  
POTATOES 3.45 | VG**  
garlic, thyme & rosemary

VEGETARIAN | VG VEGAN | VE CONTAINS NUTS | N

If you suffer from nut or any other allergies please ask a waiter for more information.

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## CHAMPAGNE & FIZZ

	125ML	BOTTLE
<b>PROSECCO BRUT</b> Via Vai, Veneto, Italy, 11%	5.45	27.95
<b>ROSÉ SPUMANTE</b> Veneto, Italy, 11%	5.95	27.95
<b>BELLAVISTA 'ALMA' CUVÉE BRUT</b> Franciacorta, Italy, 12.5%		39.95
<b>BOLLINGER</b> Special Cuvée, Champagne, France, 12%	10.95	63.25

## WHITE

	175ML	250ML	BOTTLE
<b>PINOT BIANCO/GARGANEGA</b> La Cavea, Veneto, Italy 2017, 12.5%	5.25	6.25	17.75
<b>SAUVIGNON BLANC</b> Ca di Alte, Veneto, Italy 2017, 13%	5.75	7.25	19.95
<b>VIIGNIER</b> Domaine De Vedilhan, Languedoc, France 2017, 14%	6.25	7.95	22.95
<b>ALVARINHO VINHO VERDE</b> Azevedo, Vinho Verde, Portugal 2017, 11.5%	6.25	8.75	24.75
<b>PICPOUL DE PINET</b> La Croix Gratiot, Languedoc, France 2017, 12%	6.25	8.75	24.95
<b>PINOT GRIGIO</b> Colterenzio, Alto Adige, Italy 2016, 13%	5.95	8.45	26.95
<b>CHARDONNAY</b> Reserve Personnelle, Macon-Charnay, Burgundy, France 2017, 13%	7.95	10.95	32.95
<b>SAUVIGNON BLANC</b> Greywacke, Marlborough, New Zealand 2017, 13%	8.45	12.25	35.95
<b>FIANO 'COMETA'</b> Planeta, Sicily, Italy 2014, 13.5%			41.95
<b>PULIGNY MONTRACHET</b> Pierre Bourée Fils, Burgundy, France 2013, 13%			63.75

## ROSÉ

	175ML	250ML	BOTTLE
<b>SAUVIGNON BLANC ROSÉ</b> Montevista, Chile 2017/18, 13%	5.75	7.25	19.45
<b>CHATEAU MINUTY 'M'</b> de Minuty Rosé, Côtes De Provence, France 2016/17, 13%	7.45	9.45	27.45
<b>CHATEAU MIRAVAL</b> Côtes De Provence Rosé, France 2017, 13%	8.45	11.45	32.45

## RED

	175ML	250ML	BOTTLE
<b>SHIRAZ</b> Passo del Tempio, Sicily, Italy 2016, 12.5%	5.25	6.25	17.75
<b>RIOJA</b> Vega Piedra, Spain 2016, 12.5%	5.45	6.75	18.75
<b>MONTEPULCIANO, D'ABRUZZO</b> Il Faggio, Abruzzo, Italy 2017, 12.5%	6.25	7.95	22.95
<b>MALBEC</b> Pablo Y Walter, Mendoza, Argentina 2017/18, 13.5%	6.25	8.75	25.25
<b>CHIANTI DOCG 'Mediceo'</b> , Poggiotondo, Tuscany, Italy 2014, 12.5%	7.95	9.95	28.95
<b>PINOT NOIR</b> Ribbonwood, Marlborough, New Zealand 2015/16, 13.5%	7.95	9.95	29.45
<b>NERO D'AVOLA</b> "Plumbago", Planeta, Sicily, Italy 2015, 13.5%			33.95
<b>CLOS DE LA CURE, GRAND CRU, ST EMILION</b> Bordeaux, France 2013/14, 14.5%			46.45
<b>BAROLO 'Cannubi'</b> , E Pira, Piedmont, Italy 2014, 14.5%			86.45
<b>CHATEAU TALBOT</b> 4eme Cru Classe, St Julien, Bordeaux, France 2011, 13%			96.95

## BEER & CIDER

draught

<b>PERONI NASTRO AZZURRO</b> 5.1%	5.45
<b>CURIOUS BREW IPA</b> 4.4%	4.95
<b>COPPA CLUB LAGER</b> 3.8%	4.25
<b>STOWFORD PRESS</b> 4.5%	4.55

bottled beers/ ciders

<b>MORETTI 330ML</b> 4.6%	4.25
<b>CURIOUS BREW APPLE CIDER 330ML</b> 5.2%	4.45
<b>GUEST CRAFT BEER</b> please ask for ABV	from 3.95
<b>BITBURGER DRIVE 330ML</b> alcohol free	2.95

## JUICES & SMOOTHIES

<b>ORANGE JUICE</b>	3.95
<b>PRESS LONDON JUICE</b>	
apple, lemon & ginger	4.95
strawberry, apple, lemon & mint	4.95
100% cold-pressed 'lean green' - kale, spinach, romaine lettuce, celery, cucumber, lemon & ginger	5.45
<b>PRESS LONDON SMOOTHIE</b>	4.95
apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk & lime	

## SOFT DRINKS

<b>DIET COKE</b> 330ml	2.75
<b>COKE</b> 330ml	2.95
<b>SAN PELLEGRINO</b> 330ml aranciata/limonata	2.60

## HOT DRINKS

almond or soya milk

<b>ESPRESSO</b>	1.95
<b>AMERICANO</b>	2.25
<b>CAPPUCCINO, LATTE, FLAT WHITE</b>	2.95
<b>DOUBLE ESPRESSO, CORTADO</b>	2.75
<b>MACCHIATO</b>	2.45
<b>HOT CHOCOLATE, MOCHA, CHAI LATTE</b>	3.25
<b>MUG OF BREAKFAST TEA</b>	1.95
<b>LOV ORGANIC TEAS</b>	2.45
Run for Løv - pomegranate, goji berries & hibiscus	
Pure Løv - green tea, apple & nettle	
<b>TEAPOTS</b>	2.75
Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green, Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint	

## HOMEMADE COOLERS

<b>WILD BERRY SPRITZ</b> blackberry, elderberry, raspberry & lemon	3.95
<b>ELDERFLOWER &amp; MINT LIMONATA</b> elderflower, mint, lemon & lime	3.95
<b>PEACH ICED TEA</b> classic peach iced tea	3.95
<b>GRAPEFRUIT &amp; ORANGE CRUSH</b> grapefruit, orange & lime	3.95

## COCKTAILS

GLASS/PITCHER

<b>PASSIONFRUIT &amp; ELDERFLOWER SPRITZ</b>	7.95/27.95
Elderflower Liqueur, passionfruit & prosecco	

<b>SUMMER CUP SPRITZ</b>	8.45/29.95
Pimm's No.1, Chambord, King's Ginger & sparkling rosé	

<b>CLUB SANGRIA</b>	6.95/18.95
Rioja, fresh orange, solerno liqueur, cassis & lime	

<b>RASPBERRY JULEP</b>	8.45
Tanqueray gin, Chambord, raspberries, elderflower, mint & lemon	

<b>MARGARITA ESCARLETA</b>	8.45
El Jimador blanco tequila, Pampelle, Mezcal, lime, strawberry & basil	

<b>STROPPIY COW</b>	8.45
Black Cow vodka, Kahlua, double cream, caramel, salt & honeycomb	

<b>JEREZ OLD FASHIONED</b>	9.45
Woodford Reserve Bourbon, Pedro Ximénez sherry, maple syrup, bitters & orange twist	

<b>PORNSTAR MARTINI</b>	8.45
Ketel One Vodka, passionfruit, vanilla & prosecco	

<b>BELLINI</b>	6.95
Prosecco & white peach puree	

<b>APEROL SPRITZ</b>	7.45
Aperol, prosecco & soda	

<b>NEGRONI</b>	8.45
Tanqueray Gin, Campari & Belsazar red vermouth	

<b>CANCHA MOJITO</b>	8.95
Havana 7yr, Taylor's Velvet Falernum, lime, mint, honey & soda	

<b>ESPRESSO MARTINI</b>	7.95
Ketel One Vodka, kahlua & espresso	

<b>SICILIAN 75</b>	7.95
Solerno, lemon, peach bitters & prosecco	

<b>TOASTED NUT SOUR</b>	8.45
Amaretto, Frangelico, lemon, egg whites, cherry syrup	

<b>COPPA COLADA</b>	9.95
Koko Kanu, Wray & Nephews, pressed pineapple, coconut cream, lime, bitters & salt	

<b>CORSICAN NEGRONI</b>	8.45
Tanqueray gin, Pampelle & Belsazar rosé vermouth	

<b>BLOODY MARY</b>	7.95
Ketel One vodka, dry sherry, tomato juice & house spice mix	

A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge is to benefit the team that looked after you today. Thank you from the team. Visit [www.coppaclub.co.uk](http://www.coppaclub.co.uk) for full details. All of our by the glass wines are available in a 125ml measure. Wine vintages correct at time of printing, for accurate vintage please ask your server.

If you suffer from nut or any other allergies please ask a waiter for more information. Due to the presence of nuts and gluten in some products there is a small possibility that nut and gluten traces may be found in any menu item. Not all ingredients are shown in the dish descriptions. Olives may contain stones and fish may contain bones. Non gluten recipes are made with no gluten containing ingredients. We accept all major credit cards. Our prices include Value Added Tax at the current rate.