

WEEKEND

Brunch served from early, everything else from 11:30am.

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
*kiln 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 & 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
PROSECCO BRUT Via Vai, Veneto, Italy, 11%	5.45	27.95
ROSÉ SPUMANTE Veneto, Italy, 11%	5.95	27.95
BELLAVISTA 'ALMA' CUVÉE BRUT Franciacorta, Italy, 12.5%		39.95
BOLLINGER Special Cuvée, Champagne, France, 12%	10.95	63.25

WHITE

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

ROSÉ

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

RED

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

BEER & CIDER

draught

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

bottled beers/ ciders

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

JUICES & SMOOTHIES

ORANGE JUICE	3.95
PRESS LONDON JUICE	
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
PRESS LONDON SMOOTHIE	4.95
apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk & lime	

SOFT DRINKS

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

HOT DRINKS

almond or soya milk

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

HOMEMADE COOLERS

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

COCKTAILS

GLASS/PITCHER

PASSIONFRUIT & ELDERFLOWER SPRITZ	7.95/27.95
Elderflower Liqueur, passionfruit & prosecco	

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

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

RASPBERRY JULEP	8.45
Tanqueray gin, Chambord, raspberries, elderflower, mint & lemon	

MARGARITA ESCARLETA	8.45
El Jimador blanco tequila, Pampelle, Mezcal, lime, strawberry & basil	

STROPPIY COW	8.45
Black Cow vodka, Kahlua, double cream, caramel, salt & honeycomb	

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

PORNSTAR MARTINI	8.45
Ketel One Vodka, passionfruit, vanilla & prosecco	

BELLINI	6.95
Prosecco & white peach puree	

APEROL SPRITZ	7.45
Aperol, prosecco & soda	

NEGRONI	8.45
Tanqueray Gin, Campari & Belsazar red vermouth	

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

ESPRESSO MARTINI	7.95
Ketel One Vodka, kahlua & espresso	

SICILIAN 75	7.95
Solerno, lemon, peach bitters & prosecco	

TOASTED NUT SOUR	8.45
Amaretto, Frangelico, lemon, egg whites, cherry syrup	

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

CORSICAN NEGRONI	8.45
Tanqueray gin, Pampelle & Belsazar rosé vermouth	

BLOODY MARY	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 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.