

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 & SHARING

BUTTERMILK FRIED CHICKEN 5.95
chilli mayo**COURGETTE FRITTI 4.95 | VG**
paprika & aioli**SMOKED HADDOCK ARANCINI 6.95**
curried mayo & lime**CHICKEN LIVER PÂTÉ 5.95**
sherry infused pâté, toast, apple
& cider brandy chutney**CRISPY FRIED SQUID 6.95**
sriracha mayo & paprika**SEARED KING PRAWNS 6.95**
four juicy prawns,
garlic, lemon, chilli &
extra virgin olive oil**BUFFALO MOZZARELLA &
ROASTED SQUASH 6.95 | VG**
garlic, sage, chilli
& rapeseed oil

MAINS & GRILLS

COPPA CLUB BURGER 12.95
double British beef patty, soft glazed
bun, smoked bacon, lettuce, tomato,
pickles, Cheddar, burger sauce
& 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**BRITISH LAMB CHOPS 18.45**
five grains, herb yoghurt
& yuzu lime**ROASTED LEEK & FETA TART 12.95 | VG N**
baby watercress, walnut,
lemon & olive oil**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**8oz BRITISH FLASH STEAK & FRIES 12.95**
watercress & skinny fries**10oz BRITISH SIRLOIN STEAK & FRIES 24.95**
grilled field mushrooms, watercress
& skinny fries
ADD truffle cream 2.50

SUPER HEALTHY & SEASONAL SALADS

- ADD CHICKEN 3.95, HALLOUMI 3.95, TROUT 5.95 OR FETA 2.45 -

KALE CAESAR 7.95
avocado, baby gem, croutons, Caesar
anchovy dressing, Parmesan & crispy Coppa**SUPER GREENS & GRAINS 8.95 | VE N**
quinoa, farro, fregola, squash, salad leaves,
broccoli, house dressing, chilli & toasted seeds**BUTTER LETTUCE & MARINATED BEETS 8.45 | VG N**
pea shoots, pink grapefruit, hazelnuts,
labneh & pesto

PIZZA

*hand stretched sourdough base***MARGHERITA 7.95 | VG**
tomato, buffalo mozzarella & oregano**ZUCCA 9.45**
pumpkin purée, friarielli, Gorgonzola,
red onion & mozzarella**COPPA CLUB HOT 9.95**
spicy salami, Nduja, chilli, tomato & mozzarella**PORTOBELLO 9.45**
mushrooms, mozzarella, Parmesan & pesto**ADD** egg, olives, capers, fresh chilli, mushrooms 1.0
ADD spicy salami, Nduja 1.5

PASTA

*fresh pasta cooked to order***SPAGHETTI CARBONARA 6.95/11.95**
pancetta, peas, egg & Parmesan**PENNE ARRABBIATA 5.95/10.95 | VG**
spicy tomato sauce, fresh chillies,
Pecorino & fiery oil**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 tomatoesJOIN US FOR
BRUNCHOn weekends we start early,
with a brunch menu including
juices, cocktails, pancakes, all
kinds of eggs and coffee.

THE LAST STRAW

As part of our commitment to
sustainability, we now only use
recyclable paper straws in Coppa
Club. If you would like a straw,
please ask one of our team.

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 Elderflower Liqueur, passionfruit & prosecco	7.95/27.95
SUMMER CUP SPRITZ Pimm's No.1, Chambord, King's Ginger & sparkling rosé	8.45/29.95
CLUB SANGRIA Rioja, fresh orange, solerno liqueur, cassis & lime	6.95/18.95
RASPBERRY JULEP Tanqueray gin, Chambord, raspberries, elderflower, mint & lemon	8.45
MARGARITA ESCARLETA El Jimador blanco tequila, Pampelle, Mezcal, lime, strawberry & basil	8.45
STROPY COW Black Cow vodka, Kahlua, double cream, caramel, salt & honeycomb	8.45
JEREZ OLD FASHIONED Woodford Reserve Bourbon, Pedro Ximénez sherry, maple syrup, bitters & orange twist	9.45
PORNSTAR MARTINI Ketel One Vodka, passionfruit, vanilla & prosecco	8.45
BELLINI Prosecco & white peach puree	6.95
APEROL SPRITZ Aperol, prosecco & soda	7.45
NEGRONI Tanqueray Gin, Campari & Belsazar red vermouth	8.45
CANCHA MOJITO Havana 7yr, Taylor's Velvet Falernum, lime, mint, honey & soda	8.95
ESPRESSO MARTINI Ketel One Vodka, kahlua & espresso	7.95
SICILIAN 75 Solerno, lemon, peach bitters & prosecco	7.95
TOASTED NUT SOUR Amaretto, Frangelico, lemon, egg whites, cherry syrup	8.45
COPPA COLADA Koko Kanu, Wray & Nephews, pressed pineapple, coconut cream, lime, bitters & salt	9.95
CORSICAN NEGRONI Tanqueray gin, Pampelle & Belsazar rosé vermouth	8.45
BLOODY MARY Ketel One vodka, dry sherry, tomato juice & house spice mix	7.95

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.