

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**BUFFALO MOZZARELLA &
ROASTED SQUASH 6.95 | VG**
garlic, sage, chilli & rapeseed oil**COURGETTE FRITTI 4.95 | VG**
paprika & aïoli**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**KILN SMOKED SALMON
ON SOURDOUGH 5.95**
Severn & Wye salmon,
sourdough toast, celeriac
remoulade & watercress**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

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**TROUT ON THE PLANCHA 14.45 | N**
pine nuts, fregola,
shaved fennel, orange
& chive dressing**HAKE ON THE PLANCHA 16.95 | N**
hispi cabbage, shallots,
anchoiade & crostini**ROASTED LEEK & FETA TART 12.95 | VG N**
baby watercress, walnut,
lemon & olive oil**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
BREAKFAST &
BRUNCHSleeping in is encouraged.
We serve breakfast on weekdays
and brunch at weekends.

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 vinaigrettee**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.

WWW.COPPAclub.CO.UK @coppaclub @coppaclub f/wearecoppaclub

LOG ON TO COPPA-FI FOR OUR SUPER-FAST WIFI

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
RUINART Blanc de Blancs, France, 12%		70.25

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
'SOAVE' San Vincenzo IGT, Anselmi, Veneto, Italy 2014, 12.5%	6.45	8.95	25.95
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
CONDRIEU 'Les Chaillets', Domaines Yves Cuilleron, Rhone, France 2015, 14%			74.25

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
CABERNET SAUVIGNON/MERLOT Le Riche 'Richesse', Stellenbosch, South Africa 2014/15, 14%			36.25
PINOT NOIR Byron Vineyard, Maria Valley, Santa Barbara, California, USA 2014/15, 13.5%			38.95
CLOS DE LA CURE, GRAND CRU, ST EMILION Bordeaux, France 2013/14, 14.5%			46.45
RIOJA 'San Vicente', Senorios de San Vicente, Rioja, Spain 2013, 14.5%			54.95
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	

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

COCKTAILS

GLASS/PITCHER

PASSIONFRUIT & ELDERFLOWER SPRITZ	8.95/28.95
Elderflower Liqueur, passionfruit & prosecco	
<i>*Includes a discretionary £1.00 donation to the Royal National Lifeboats Institution.</i>	

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	

STROPPY 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	

SOFT DRINKS

DIET COKE 330ml	2.75
COKE 330ml	2.95
SAN PELLEGRINO 330ml aranciata/limonata	2.60
VITA COCO COCONUT WATER	2.45
SELECTION OF JUICES	2.45
FEVER TREE MIXERS 200ml	2.45

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.