

## 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 & 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

**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 tomatoes

## JOIN US FOR BREAKFAST & BRUNCH

Sleeping 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.

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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
<b>RUINART</b> Blanc de Blancs, France, 12%		70.25

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

## ROSÉ

	175ML	250ML	BOTTLE
<b>SAUVIGNON BLANC ROSÉ</b> Montevista, Chile 2017/18, 13%	5.75	7.25	19.45
<b>CHATEAU MINUTY</b> 'M' 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</b> 'Mediceo', 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>CABERNET SAUVIGNON/MERLOT</b> Le Riche 'Richesse', Stellenbosch, South Africa 2014/15, 14%			36.25
<b>PINOT NOIR</b> Byron Vineyard, Maria Valley, Santa Barbara, California, USA 2014/15, 13.5%			38.95
<b>CLOS DE LA CURE, GRAND CRU, ST EMILION</b> Bordeaux, France 2013/14, 14.5%			46.45
<b>RIOJA</b> 'San Vicente', Senorios de San Vicente, Rioja, Spain 2013, 14.5%			54.95
<b>BAROLO</b> 'Cannubi', 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	

## 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 Lov - pomegranate, goji berries & hibiscus	
Pure Lov - 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>	3.95
blackberry, elderberry, raspberry & lemon	
<b>ELDERFLOWER &amp; MINT LIMONATA</b>	3.95
elderflower, mint, lemon & lime	
<b>PEACH ICED TEA</b>	3.95
classic peach iced tea	
<b>GRAPEFRUIT &amp; ORANGE CRUSH</b>	3.95
grapefruit, orange & lime	

## 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>STROPPY 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	

## SOFT DRINKS

<b>DIET COKE</b> 330ml	2.75
<b>COKE</b> 330ml	2.95
<b>SAN PELLEGRINO</b> 330ml aranciata/limonata	2.60
<b>VITA COCO COCONUT WATER</b>	2.45
<b>SELECTION OF JUICES</b>	2.45
<b>FEVER TREE MIXERS</b> 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](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.