

# COPPA

CLUB

## BAR MENU

*available from 11.30am*

**WARM SOURDOUGH BREAD 3.50 | VE**  
extra virgin olive oil

**LARGE GREEN OLIVES 3.50 | VE**

**STICKY CHORIZO SAUSAGES 3.50**  
honey, mustard & smoked paprika glaze

**CRISPY FRIED TRUFFLED GNOCCHI 3.50 | VG**

**COURGETTE FRITTI 4.95 | VG**  
fried courgettes, paprika & aioli

**CRISPY FRIED SQUID 6.95**  
sriracha mayo & paprika

**BUTTERMILK FRIED CHICKEN 5.95**  
chilli mayo

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

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

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

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

**SKINNY FRIES 3.45 | VE**

**TRUFFLE FRIES 4.45 | VG**  
truffle oil, sea salt & Pecorino

**GARLIC BREAD 3.50 | VE**

VEGETARIAN | VG VEGAN | VE CONTAINS NUTS | N

## COCKTAILS

GLASS/PITCHER

<b>PASSIONFRUIT &amp; ELDERFLOWER SPRITZ</b>	7.95/27.95
Elderflower Liqueur, passionfruit & prosecco	
<b>SUMMER CUP SPRITZ</b>	7.95/27.95
Pimm's No.1, Chambord, King's Ginger & sparkling rosé	
<b>CLUB SANGRIA</b>	6.95/19.95
Rioja, fresh orange, solerno liqueur, cassis & lime	
<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>RASPBERRY JULEP</b>	8.45
Tanqueray gin, Chambord, raspberries, elderflower, mint & lemon	

## COCKTAILS

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

## CHAMPAGNE & FIZZ 125ML | BOTTLE

<b>PROSECCO BRUT</b>	5.65	28.50
Via Vai, Veneto, Italy, 11% <i>effervescent bubbles &amp; a clean balanced, crisp finish</i>		
<b>ROSÉ SPUMANTE</b>	6.40	32.45
Veneto, Italy, 11% <i>deep rosé in colour, aromatic &amp; mellow fruit</i>		
<b>BELLAVISTA 'ALMA' CUVÉE BRUT</b>		42.95
Franciacorta, Italy, 12.5% <i>elegant, rounded &amp; beautifully balanced</i>		
<b>BOLLINGER</b>	10.95	63.95
Special Cuvée, Champagne, France, 12% <i>mellow &amp; golden with mouth filling orchard fruit flavours</i>		

## WHITE

	175ML	250ML	BOTTLE
<b>PINOT BIANCO/GARGANEGA</b>	5.25	6.85	18.95
La Cavea, Veneto, Italy 2017, 12.5% <i>fresh, unoaked, nicely rounded fruit on the palate</i>			
<b>SAUVIGNON BLANC</b>	5.60	7.55	20.95
Italy 2017, 13% <i>fragrant with great acidity &amp; a fresh finish</i>			
<b>VIIGNIER</b>	6.15	8.30	22.95
Domaine De Vedilhan, Languedoc, France 2017, 14% <i>a beautiful blend of peach, pineapple &amp; mango flavours</i>			
<b>ALVARINHO VINHO VERDE</b>	6.65	9.00	24.95
Azevedo, Vinho Verde, Portugal 2017, 11.5% <i>"green wine" intense aromas on the nose, a very slight prickle of fizz on the palate, vibrant, lively and well balanced</i>			
<b>PICPOUL DE PINET</b>	6.95	9.35	25.95
La Croix Gratiot, Languedoc, France 2017, 12% <i>bright yellow in colour with vibrant citrus, pear &amp; spice notes on the nose</i>			
<b>PINOT GRIGIO</b>	7.20	9.75	26.95
Colterenzio, Alto Adige, Italy 2016, 13% <i>supple with rich melon &amp; pineapple fruit</i>			
<b>CHARDONNAY</b>	8.80	11.90	32.95
Reserve Personnelle, Macon-Charnay, Burgundy, France 2017, 13% <i>classic unoaked white Burgundy with great depth and weight</i>			

## WHITE

	175ML	250ML	BOTTLE
<b>SAUVIGNON BLANC</b>	9.60	12.95	35.95
Greywacke, Marlborough, New Zealand 2017, 13% <i>deliciously aromatic and highly perfumed, classic ripe Marlborough Sauvignon, mouth-filling palate that finishes dry and crisp</i>			
<b>FIANO 'COMETA'</b>			41.95
Planeta, Sicily, Italy 2014, 13.5% <i>intense and full of character, with integrated aromatic notes of citrus &amp; tropical fruit, white peach, pink grapefruit &amp; wisteria</i>			
<b>PULIGNY MONTRACHET</b>			63.95
Pierre Bourée Fils, Burgundy, France 2013, 13% <i>a complex wine with toasty notes &amp; aromas of hazelnut &amp; savoury buttery characters</i>			

## ROSÉ

	175ML	250ML	BOTTLE
<b>SAUVIGNON BLANC ROSÉ</b>	5.35	7.20	19.95
Montevista, Chile 2017/18, 13% <i>attractive Provence-style pale pink in colour with delightfully fresh pink grapefruit aromas</i>			
<b>CHATEAU MINUTY</b>	7.45	10.10	27.95
'M' de Minuty Rosé, Côtes De Provence, France 2016/17, 13% <i>pale honeysuckle pink, offering a clean nose of citrus fruit</i>			
<b>CHATEAU MIRAVAL</b>	8.80	11.90	32.95
Côtes De Provence Rosé, France 2017, 13% <i>pale pink in colour, with a nose of wild strawberry &amp; stone fruit</i>			

## RED

175ML 250ML BOTTLE

<b>SHIRAZ</b> Passo del Tempio, Sicily, Italy 2016, 12.5% <i>vibrant blackberry perfumes</i>	5.25	6.85	18.95
<b>RIOJA</b> Vega Piedra, Spain 2016, 12.5% <i>ripe red berries with a hint of spice</i>	5.60	7.55	20.95
<b>MONTEPULCIANO, D'ABRUZZO</b> Il Faggio, Abruzzo, Italy 2017, 12.5% <i>cherries &amp; chocolate</i>	6.65	9.00	24.95
<b>MALBEC</b> Pablo Y Walter, Mendoza, Argentina 2017/18, 13.5% <i>rich &amp; juicy with hints of chocolate &amp; oak</i>	6.95	9.35	25.95
<b>CHIANTI DOCG</b> 'Mediceo', Poggiotondo, Tuscany, Italy 2014, 12.5% <i>bright cherry fruit, well ripened &amp; juicy</i>	7.75	10.45	28.95
<b>PINOT NOIR</b> Ribbonwood, Marlborough, New Zealand 2015/16, 13.5% <i>lush and rounded on the palate with dark and summer fruit compote flavours, along with some savoury, smoky bacon &amp; dried herb notes</i>	8.50	11.55	31.95

## RED

175ML 250ML BOTTLE

<b>NERO D'AVOLA</b> "Plumbago", Planeta, Sicily, Italy 2015, 13.5% <i>Ripe plums &amp; blackberries on the nose, rich, ripe fruit &amp; dark chocolate flavours &amp; soft, sweet tannins to finish</i>			33.95
<b>CLOS DE LA CURE, GRAND CRU, ST EMILION</b> Bordeaux, France 2013/14, 14.5% <i>big, powerful &amp; rich with ripe blackcurrants &amp; chocolate finish</i>			46.45
<b>BAROLO</b> 'Cannubi', E Pira, Piedmont, Italy 2014, 14.5% <i>spicy &amp; fruity aromas, raspberry, sour cherry, cocoa flavours ending with a rich rounded finish</i>			86.45
<b>CHATEAU TALBOT</b> 4eme Cru Classe, St Julien, Bordeaux, France 2011, 13% <i>deep ruby colour, flavours &amp; aromas of wild berries, chocolate, herbs, spices, smoky oak with well integrated tannins softening as it ages well</i>			96.95

## BEER & CIDER

draught

<b>PERONI NASTRO AZZURRO</b> 5.1%	5.65
<b>CURIOUS BREW IPA</b> 4.4%	4.95
<b>COPPA CLUB LAGER</b> 3.8%	4.45
<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%	4.50
<b>GUEST CRAFT BEER</b> please ask for ABV from	3.95
<b>BITBURGER DRIVE 330ML</b> alcohol free	2.95

# SPIRITS & LIQUEURS

all measures are 25ml as standard

unless otherwise stated

## VODKA

<b>KETEL ONE</b> Schiedam, Netherlands, 40%	3.45
<b>BLACK COW</b> West Dorset, England, 40%	3.95
<b>GREY GOOSE</b> Cognac, France, 40%	4.45

## GIN

<b>TANQUERAY</b> London, England, 43%	3.45
<b>HENDRICKS</b> Girvan, Scotland, 41.4%	4.45
<b>SIPSMITH</b> London, England, 41.6%	4.45

## RUM

<b>HAVANA CLUB 3YR</b> Havana, Cuba, 40%	3.45
<b>EL DORADO 12YR</b> Guyana, South America, 40%	4.95
<b>RON ZACAPA 23YR</b> Guatemala, America, 40%	6.95

## WHISKY

<b>JOHNNIE WALKER BLACK LABEL</b> Scotland, 40%	3.45
<b>MONKEY SHOULDER</b> Scotland, 40%	3.95
<b>GLENFIDDICH 15YR</b> Scotland, 40%	5.95

Please ask your server for our full selection of single malts

## BOURBON & RYE

<b>MAKERS MARK</b> Kentucky, USA, 45%	3.45
<b>BULLEIT RYE</b> Kentucky, USA, 45%	4.45
<b>WOODFORD RESERVE</b> Kentucky, USA, 43.2%	4.45

## COGNAC & ARMAGNAC

<b>HENNESSY VS</b> Cognac, France, 40%	4.45
<b>HENNESSY FINE</b> Cognac, France, 40%	6.95
<b>HENNESSY XO</b> Cognac, France, 40%	13.95
<b>CHATEAU DE LAUBADE VSOP</b> Armagnac, France, 40%	4.45

we offer a wide selection of back bar spirits & liqueurs, if you don't see what you are looking for please ask a member of the team

# HOMEMADE COOLERS

<b>WILD BERRY SPRITZ</b>	3.95
blackberry, elderberry and 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	

# 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
<b>VITA COCO COCONUT WATER</b>	2.45
<b>SELECTION OF JUICES</b>	2.45
<b>FEVER TREE MIXERS</b> 200ml	2.45

# HOT DRINKS

almond or soya milk

<b>ESPRESSO</b>	1.95
<b>AMERICANO</b>	2.35
<b>CAPPUCCINO, LATTE, FLAT WHITE</b>	2.95
<b>DOUBLE ESPRESSO, CORTADO</b>	2.35
<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	