

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 oilBUFFALO MOZZARELLA &
ROASTED SQUASH 6.95 | VGgarlic, 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
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 & mintMISO GLAZED
AUBERGINES 3.45 | VE

ginger, garlic & sesame seeds

HOUSE SALAD 3.45 | VE

bibb lettuce, avocado, toasted
seeds & house vinaigrettePAN 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 EXTRA DRY Vetriciano, Veneto, Italy, 11.5%	5.65	28.50
ROSÉ SPUMANTE Veneto, Italy, 11%	6.40	32.45
HENNERS BRUT East Sussex, England, 12.5%	8.45	43.95
BOLLINGER Special Cuvée, Champagne, France, 12%	10.95	63.95

WHITE

	175ML	250ML	BOTTLE
PINOT BIANCO/GARGANEGA La Cavea, Veneto, Italy 2018, 12.5%	5.25	6.85	18.95
SAUVIGNON BLANC Alasia, Piedmont, Italy 2017/18, 13%	5.60	7.55	20.95
VIOGNIER Domaine De Vedilhan, Languedoc, France 2018, 14%	6.15	8.30	22.95
ALVARINHO VINHO VERDE Azevedo, Vinho Verde, Portugal 2018, 11.5%	6.65	9.00	24.95
PICPOUL DE PINET La Croix Gratiot, Languedoc, France 2018, 12%	6.95	9.35	25.95
PINOT GRIGIO Colterenzio, Alto Adige, Italy 2018, 13%	7.20	9.75	26.95
CHARDONNAY Reserve Personnelle, Macon-Charnay, Burgundy, France 2018, 13%	8.80	11.90	32.95
SAUVIGNON BLANC Greywacke, Marlborough, New Zealand 2018, 13%	9.60	12.95	35.95
PULIGNY MONTRACHET Pierre Bourée Fils, Burgundy, France 2013, 13%			63.95

ROSÉ

	175ML	250ML	BOTTLE
SAUVIGNON BLANC ROSÉ Montevista, Chile 2018, 13%	5.35	7.20	19.95
HENNERS NATIVE GRACE East Sussex, England 2018, 11%	7.95	10.75	29.45
CHATEAU MINUTY 'M' de Minuty Rosé, Côtes De Provence, France 2018, 13%	7.45	10.10	27.95
CHATEAU MIRAVAL Côtes De Provence Rosé, France 2018, 13%	8.80	11.90	32.95

RED

	175ML	250ML	BOTTLE
SHIRAZ Passo del Tempio, Sicily, Italy 2017, 12.5%	5.25	6.85	18.95
RIOJA Vega Piedra, Spain 2017, 12.5%	5.60	7.55	20.95
MONTEPULCIANO, D'ABRUZZO Il Faggio, Abruzzo, Italy 2017, 12.5%	6.65	9.00	24.95
MALBEC Pablo Y Walter, Mendoza, Argentina 2018, 13.5%	6.95	9.35	25.95
CHIANTI DOCG 'Mediceo', Poggiotondo, Tuscany, Italy 2017, 12.5%	7.75	10.45	28.95
PINOT NOIR Ribbonwood, Marlborough, New Zealand 2016, 13.5%	8.50	11.55	31.95
NERO D'AVOLA "Plumbago", Planeta, Sicily, Italy 2016, 13.5%			33.95
CLOS DE LA CURE, GRAND CRU, ST EMILION Bordeaux, France 2014, 14.5%			46.45
BAROLO 'Cannubi', E Pira, Piedmont, Italy 2015, 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%	5.65
HARVEYS WHARF IPA 4.8%	4.95
COPPA CLUB LAGER 3.8%	4.45
STOWFORD PRESS 4.5%	4.55

bottled beers/ ciders

MORETTI 330ML 4.6%	4.25
CURIOUS BREW APPLE CIDER 330ML 5.2%	4.50
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	VITA COCO COCONUT WATER	2.45
COKE 330ml	2.95	SELECTION OF JUICES	2.45
SAN PELLEGRINO 330ml aranciata/limonata	2.60	FEVER TREE MIXERS 200ml	2.45

HOT DRINKS

almond or soya milk

ESPRESSO	1.95
AMERICANO	2.35
CAPPUCCINO, LATTE, FLAT WHITE	2.95
DOUBLE ESPRESSO, CORTADO	2.35
MACCHIATO	2.45
HOT CHOCOLATE, MOCHA, CHAI LATTE, MACHA LATTE	3.25
MUG OF BREAKFAST TEA	1.95
LOV ORGANIC TEAS	2.45

Run for Lov - pomegranate, goji berries & hibiscus

Pure Lov - green tea, apple & nettle

TEAPOTS	2.75
Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green, Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint	

COOLERS & KOMBUCHA

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	
OLD TREE KOMBUCHA 330ML 1.2%	3.95
fermented probiotic tea	

COCKTAILS

	GLASS/PITCHER
PASSIONFRUIT & ELDERFLOWER SPRITZ	7.95/27.95
Elderflower Liqueur, passionfruit & prosecco	
SUMMER CUP SPRITZ	7.95/27.95
Pimm's No.1, Chambord, King's Ginger & sparkling rosé	
CLUB SANGRIA	6.95/19.95
Rioja, fresh orange, solerno liqueur, cassis & lime	
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	8.95
Brighton 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	
RASPBERRY JULEP	8.95
Brighton Gin, Chambord, raspberries, elderflower, mint & lemon	
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	
SICILIAN 75	7.95
Solerno, lemon, peach bitters & prosecco	
CORSICAN NEGRONI	8.95
Brighton 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.