

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

COURGETTE FRITTI 4.95 | VG
paprika & aioli**BUTTERMILK FRIED CHICKEN 5.95**
chilli mayo**D.O.P BURRATA 6.95 | VG**
with peperonata or
with pesto Genovese**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 5.45 | 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**SEA TROUT ON THE PLANCHA 15.45 | N**
pine nuts, fregola,
shaved fennel, orange
& chive dressing**HAKE ON THE PLANCHA 16.95**
hispi cabbage, shallots,
anchoiade & crostini**PARMIGIANA DI MELANZANE 12.95 | VG N**
smoked mozzarella, tomato sauce &
green salad**CORN FED CHICKEN 13.45**
lemony rosemary juices, house slaw
& skinny fries**8oz BRITISH FLASH STEAK
& FRIES 13.45**
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, SEA 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**PARMA HAM 10.95**
fior di latte, buffalo mozzarella, tomato, rocket
& Prosciutto crudo**COPPA CLUB HOT 10.45**
spicy salami, Nduja, chilli, tomato & mozzarella**PORTOBELLO 9.95**
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***PENNE POMODORO 5.95/10.95 | VG**
San Marzano tomatoes, basil & extra virgin
olive oil**ADD** D.O.P Burrata 2.0/4.0 | VG**BUCATINI CARBONARA 7.25/12.45**
guanciale, black pepper, Pecorino Romano &
egg**PAPPARDELLE & BEEF RAGU 6.25/11.95**
slow cooked beef shin & pork ragu,
Chianti & Parmesan**CRAB LINGUINE 8.25/15.95**
hand picked white crab meat, capers, chilli,
anchovy, parsley & lemonJOIN 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 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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LOG ON TO COPPA-FI FOR OUR SUPER-FAST WIFI

For allergens scan
this code

CHAMPAGNE & FIZZ

	125ML	BOTTLE
PROSECCO EXTRA DRY Vetriciano, Veneto, Italy, 11.5%	5.65	28.50
ROSÉ SPUMANTE Ca di Alte, Veneto, Italy, 11%	5.90	29.95
PIPER HEIDSIECK NV Champagne, France, 12%	9.45	47.95
BOLLINGER Special Cuvée, Champagne, France, 12.5%	12.60	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 2018, 13%	5.85	7.95	21.95
VIOGNIER Domaine De Vedilhan, Languedoc, France 2018, 13%	6.40	8.65	23.95
ALVARINHO VINHO VERDE Azevedo, Vinho Verde, Portugal 2018, 11.5%	6.65	9.00	24.95
PICPOUL DE PINET L'Ormarine Duc de Morny, Languedoc, France 2018, 12.5%	7.20	9.75	26.95
PINOT GRIS SELECCION RESERVADA Santa Florentina, Famantina, Argentina 2018, 13%	7.45	10.10	27.95
PINOT GRIGIO Colterenzio, Alto Adige, Italy 2018, 13%	7.75	10.45	28.95
CHARDONNAY Reserve Personnelle, Macon Villages, Burgundy, France 2017, 13%	8.80	11.90	32.95
SAUVIGNON BLANC 'SPITFIRE' Kim Crawford Marlborough, New Zealand 2018, 14.5%	9.60	12.95	35.95
CHARDONNAY Pernand-Vergelesses, Vallet Frères, Burgundy, France 2017, 13%			52.95

ROSÉ

	175ML	250ML	BOTTLE
SAUVIGNON BLANC ROSÉ Montevista, Chile 2018, 13%	5.35	7.20	19.95
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
SYRAH Passo del Tempio, Sicily, Italy 2018, 12.5%	5.25	6.85	18.95
RIOJA Vega Piedra, Spain 2018, 13%	5.85	7.95	21.95
MONTEPULCIANO, D'ABRUZZO Il Faggio, Abruzzo, Italy 2018 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 2018, 12.5%	7.75	10.45	28.95
PINOT NOIR 'El Infiernillo', Casablanca Vallay, Chili 2017, 13.5%	8.00	10.80	29.95
MALBEC Amalaya, Calchaqui Valley, Argentina 2018, 14%	9.60	12.95	35.95
CABERNET SAUVINGNON Bakestone Cellars, California, USA, 2013, 14.5%			49.95
BAROLO 'Cannubi', E Pira, Piedmont, Italy 2014, 14.5%			86.45
CHATEAU TALBOT 4eme Cru Classe, St Julien, Bordeaux, France 2012, 13%			96.95

BEER & CIDER

draught

PERONI NASTRO AZZURRO 5.1%	5.65
CURIOUS BREW IPA 4.4%	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
BIG DROP PALE ALE 330ML alcohol free	3.95
BIG DROP LAGER 330ML alcohol free	3.95

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	
PRESS SUPER GLOW SMOOTHIE	4.95
apple, banana, orange, avocado, lemon, ginger, turmeric & pepper	

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, MATCH LATTE	3.25
MUG OF BREAKFAST TEA	1.95
LOV ORGANIC TEAS	2.45
<i>Run for Lov - pomegranate, goji berries & hibiscus</i>	
<i>Pure Lov - green tea, apple & nettle</i>	
TEAPOTS	2.75
<i>Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green, Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint</i>	

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	7.95/27.95
Elderflower Liqueur, passionfruit & prosecco	
BRAMBLE SPRITZ	8.95/27.95
Rose Spumante, apple juice, Belsazar Rose Vermouth, Creme de Mure & blackberry	
SALIZA SMASH	8.95
Saliza Ameretto, Pampelle, lemon, apple juice, blackberries & basil	
SMOKED ZARZA MARGARITA	9.45
Jose Cuervo Tequila, Mezcal Verde Momento, Cassis, blackberry & lime	
WHITE CHOCOLATE	8.45
Black Cow Vodka, Mozart white chocolate liqueur, Baileys, Kahlua, cream & vanilla	
JEREZ OLD FASHIONED	9.45
Woodford Reserve Bourbon, Pedro Ximénez sherry, maple syrup, bitters & orange twist	
PORNSTAR MARTINI	8.45
Russian Standard Vodka, passionfruit, vanilla & Prosecco	
BELLINI	6.95
Prosecco & white peach puree	
APEROL SPRITZ	7.45
Aperol, Prosecco & soda	
NEGRONI	8.45
Tanqueray Gin, Campari & Punt e Mes	
WINTER MOJITO	8.95
Sailor Jerry Rum, agave, lime, ginger beer, Licor 43 & mint	
ESPRESSO MARTINI	7.95
Russian Standard Vodka, Kahlua & espresso	
WIBBLE	8.45
Sipsmith Sloe Gin, Tanqueray Gin, pink grapefruit juice, Creme de Mure & lemon	
TOASTED NUT SOUR	8.45
Saliza Amaretto, Frangelico, lemon, egg whites, Peychauds Bitters & cherry syrup	
COPPA COLADA	9.95
Koko Kanu, Clement Rhum Agricole Blanc, Goslings Black Seal Dark Rum, pressed pineapple, coconut cream, lime, bitters & salt	
ROYAL NOMAD	8.95
Makers Mark, Kings Ginger, egg white, Orgeat, Peychauds Bitters, lemon & lime	
BLOOD ORANGE SIDECAR	9.95
Hennessy, Solerno, lemon & maple syrup	
BLOODY MARY	7.95
Ketel One Vodka, dry sherry, tomato juice & house spicemix	
COCONUT & GINGER MAI TAI	9.45
Havana 7yr, Koko Kanu, Kings Ginger, Orgeat, chocolate bitters, mint, ginger & lime	
HONEY & GRAPEFRUIT COLLINS	8.45
Tanqueray Gin, Pampelle, lemon, honey, bitters & soda	

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.