

## 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 &amp; 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 &amp; 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 &amp; 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

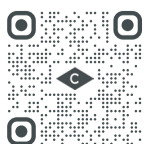
## PASTA

*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**MISO GLAZED  
AUBERGINES 3.45 | VE**  
ginger, garlic & sesame seeds**CAVOLO NERO 3.45 | VE**  
slow cooked with a little chilli,  
garlic & olive oil**HOUSE SALAD 3.45 | VE**  
bibb lettuce, avocado, toasted  
seeds & house vinaigrette**CLUB SLAW 2.95 | VG**  
red & white cabbage,  
yoghurt, lemon & mint**PAN ROASTED  
POTATOES 3.45 | VG**  
garlic, thyme & rosemary微信扫码关注  
阅读菜单

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

For allergens scan  
this code

## CHAMPAGNE & FIZZ

	125ML	BOTTLE
<b>PROSECCO EXTRA DRY</b> Vetriciano, Veneto, Italy, 11.5%	5.90	29.95
<b>ROSÉ SPUMANTE</b> Ca di Alte, Veneto, Italy, 11%	6.40	32.45
<b>PIPER HEIDSIECK NV</b> Champagne, France, 12%	9.85	49.95
<b>BOLLINGER</b> Special Cuvée, Champagne, France, 12.5%	12.60	63.95
<b>RUINART</b> Blanc de Blancs, Champagne, France, 12%		72.95

## WHITE

	175ML	250ML	BOTTLE
<b>PINOT BIANCO/GARGANEGA</b> La Cavea, Veneto, Italy 2018, 12.5%	5.35	7.20	19.95
<b>SAUVIGNON BLANC</b> Alasia, Peidmont, Italy 2018, 13%	6.15	8.30	22.95
<b>VIOGNIER</b> Domaine De Vedilhan, Languedoc, France 2018, 13%	6.65	9.00	24.95
<b>ALVARINHO VINHO VERDE</b> Azevedo, Vinho Verde, Portugal 2018, 11.5%	6.95	9.35	25.95
<b>PICPOUL DE PINET</b> L'Ormarine Duc de Morny, Languedoc, France 2018, 12.5%	7.45	10.10	27.95
<b>PINOT GRIS SELECCION RESERVADA</b> Santa Florentina, Famantina, Argentina 2018, 13%	7.45	10.10	27.95
<b>PINOT GRIGIO</b> Colterenzio, Alto Adige, Italy 2018, 13%	7.75	10.45	28.95
<b>CHARDONNAY</b> Reserve Personnelle, Macon Villages, Burgundy, France 2017, 13%	8.80	11.90	32.95
<b>SAUVIGNON BLANC 'SPITFIRE'</b> Kim Crawford Marlborough, New Zealand 2018, 14.5%	9.85	13.35	36.95
<b>BELEZO RIOJA BLANCO 'OAK AGED'</b> Bodegas Zugober, Rioja, Spain 2016, 13%			38.95
<b>CHARDONNAY</b> Pernand-Vergelesses, Vallet Frères, Burgundy, France 2017, 13%			52.95
<b>CONDRIEU</b> 'Les Chailllets', Domaines Yves Cuilleron, Rhone, France 2015, 14%			74.95

## ROSÉ

	175ML	250ML	BOTTLE
<b>SAUVIGNON BLANC ROSÉ</b> Montevista, Chile 2018, 13%	5.85	7.95	21.95
<b>CHATEAU MINUTY 'M'</b> de Minuty Rosé, Côtes De Provence, France 2018, 13%	8.00	10.80	29.95
<b>CHATEAU MIRAVAL</b> Côtes De Provence Rosé, France 2018, 13%	9.30	12.60	34.95

## RED

	175ML	250ML	BOTTLE
<b>SYRAH</b> Passo del Tempio, Sicily, Italy 2018, 12.5%	5.35	7.20	19.95
<b>RIOJA</b> Vega Piedra, Spain 2018, 13%	6.15	8.30	22.95
<b>MONTEPULCIANO, D'ABRUZZO</b> Il Faggio, Abruzzo, Italy 2018 12.5%	6.95	9.35	25.95
<b>MALBEC</b> Pablo Y Walter, Mendoza, Argentina 2018, 13.5%	7.20	9.75	26.95
<b>CHIANTI DOCG</b> 'Mediceo', Poggiotondo, Tuscany, Italy 2018, 12.5%	7.75	10.45	28.95
<b>PINOT NOIR</b> 'El Infiernillo', Casablanca Vallay, Chili 2017, 13.5%	8.00	10.80	29.95
<b>RIOJA CRIANZA</b> Ontañón, Rioja, Spain, 2016, 13.5%	9.05	12.25	33.95
<b>MALBEC</b> Amalaya, Calchaqui Valley, Argentina 2018, 14%	9.85	13.35	36.95
<b>MCLAREN VALE SHIRAZ</b> 'Jester' Mitolo, South Australia, Australia 2017, 14.5%			44.95
<b>CABERNET SAUVINGNON</b> Bakestone Cellars, California, USA, 2013, 14.5%			51.75
<b>CHÂTEAUNEUF-DU-PAPE TRADITION ROUGE</b> Château Maucoil, Rhone, France 2016 14.5%			57.95
<b>BAROLO</b> 'Cannubi', E Pira, Piedmont, Italy 2014, 14.5%			86.45
<b>CHÂTEAU TALBOT</b> 4eme Cru Classe, St Julien, Bordeaux, France 2012, 13%			96.95

## BEER & CIDER

draught

<b>PERONI NASTRO AZZURRO</b> 5.1%	5.95
<b>CURIOUS BREW IPA</b> 4.4%	5.30
<b>COPPA CLUB LAGER</b> 3.8%	4.75
<b>STOWFORD PRESS</b> 4.5%	4.95

bottled beers/ ciders

<b>MORETTI 330ML</b> 4.6%	4.75
<b>CURIOUS BREW APPLE CIDER 330ML</b> 5.2%	4.75
<b>GUEST CRAFT BEER</b> please ask for ABV	from 3.95
<b>BIG DROP PALE ALE 330ML</b> alcohol free	3.95
<b>BIG DROP LAGER 330ML</b> alcohol free	3.95

## 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, raspberrry, coconut milk & lime	
<b>PRESS SUPER GLOW SMOOTHIE</b>	4.95
apple, banana, orange, avocado, lemon, ginger, turmeric & pepper	

## HOT DRINKS

almond or soya milk

<b>ESPRESSO</b>	2.20
<b>AMERICANO</b>	2.50
<b>CAPPUCCINO, LATTE, FLAT WHITE</b>	2.95
<b>DOUBLE ESPRESSO, CORTADO</b>	2.60
<b>MACCHIATO</b>	2.45
<b>HOT CHOCOLATE, MOCHA, CHAI LATTE, MATCHA LATTE</b>	3.25
<b>MUG OF BREAKFAST TEA</b>	2.25
<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	

## HOMEMADE COOLERS

<b>WILD BERRY SPRITZ</b>	4.25
blackberry, elderberry, raspberrry & lemon	
<b>ELDERFLOWER &amp; MINT LIMONATA</b>	4.25
elderflower, mint, lemon & lime	
<b>PEACH ICED TEA</b>	4.25
classic peach iced tea	
<b>GRAPEFRUIT &amp; ORANGE CRUSH</b>	4.25
grapefruit, orange & lime	

## COCKTAILS

	GLASS/PITCHER
<b>PASSIONFRUIT &amp; ELDERFLOWER SPRITZ</b>	8.45/29.95
Elderflower Liqueur, passionfruit & prosecco	
<b>BRAMBLE SPRITZ</b>	9.45/29.95
Rose Spumante, apple juice, Belsazar Rose Vermouth, Creme de Mure & blackberry	
<b>SALIZA SMASH</b>	9.45
Saliza Ameretto, Pampelle, lemon, apple juice, blackberries & basil	
<b>SMOKED ZARZA MARGARITA</b>	9.95
Jose Cuervo Tequila, Mezcal Verde Momento, Cassis, blackberry & lime	
<b>WHITE CHOCOLATE</b>	8.45
Black Cow Vodka, Mozart white chocolate liqueur, Baileys, Kahlua, cream & vanilla	
<b>JEREZ OLD FASHIONED</b>	9.45
Woodford Reserve Bourbon, Pedro Ximénez sherry, maple syrup, bitters & orange twist	
<b>PORNSTAR MARTINI</b>	8.95
Russian Standard Vodka, passionfruit, vanilla & Prosecco	
<b>BELLINI</b>	7.45
Prosecco & white peach puree	
<b>APEROL SPRITZ</b>	7.95
Aperol, Prosecco & soda	
<b>NEGRONI</b>	8.45
Tanqueray Gin, Campari & Punt e Mes	
<b>WINTER MOJITO</b>	8.95
Sailor Jerry Rum, agave, lime, ginger beer, Licor 43 & mint	
<b>ESPRESSO MARTINI</b>	8.45
Russian Standard Vodka, Kahlua & espresso	
<b>WIBBLE</b>	8.45
Sipsmith Sloe Gin, Tanqueray Gin, pink grapefruit juice, Creme de Mure & lemon	
<b>TOASTED NUT SOUR</b>	8.45
Saliza Amaretto, Frangelico, lemon, egg whites, Peychauds Bitters & cherry syrup	
<b>COPPA COLADA</b>	9.95
Koko Kanu, Clement Rhum Agricole Blanc, Goslings Black Seal Dark Rum, pressed pineapple, coconut cream, lime, bitters & salt	
<b>ROYAL NOMAD</b>	8.95
Makers Mark, Kings Ginger, egg white, Orgeat, Peychauds Bitters, lemon & lime	
<b>BLOOD ORANGE SIDECAR</b>	9.95
Hennessy, Solerno, lemon & maple syrup	
<b>BLOODY MARY</b>	7.95
Ketel One Vodka, dry sherry, tomato juice & house spicemix	
<b>COCONUT &amp; GINGER MAI TAI</b>	9.45
Havana 7yr, Koko Kanu, Kings Ginger, Orgeat, chocolate bitters, mint, ginger & lime	
<b>HONEY &amp; GRAPEFRUIT COLLINS</b>	8.95
Tanqueray Gin, Pampelle, lemon, honey, bitters & soda	

## SOFT DRINKS

<b>DIET COKE</b> 330ml	3.00
<b>COKE</b> 330ml	3.25
<b>SAN PELLEGRINO</b> 330ml aranciata/limonata	2.75
<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.