

## WEEKEND

Brunch served from early, everything else from 11:30am.

## 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

**D.O.P BURRATA 6.95 | VG**  
with peperonata or  
with pesto Genovese**BUTTERMILK FRIED CHICKEN 5.95**  
chilli mayo**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

## BRUNCH

*all our eggs are free range**served early until 4pm***TOAST 1.95 | VG**  
honey, jam or Vegemite**TOASTED NUT &  
SEED GRANOLA 4.45 | N VG**  
berries & yoghurt**SMASHED AVOCADO &  
POACHED EGGS 7.45 | VG**  
toast, chilli & lime  
*dry cured streaky bacon 8.45*  
*kiln smoked salmon 9.45***SKILLET BREAKFAST 9.45**  
two plancha eggs,  
sausage, dry cured bacon,  
Spanish black pudding,  
field mushrooms, roast tomato,  
Heinz beans & toast**GARDEN BREAKFAST 9.45 | VG**  
two plancha eggs, halloumi,  
field mushrooms, roast tomato,  
greens & toast**SHORT STACK PANCAKES**  
*dry cured streaky bacon & maple syrup 6.95*  
*berries & maple syrup 6.95 | VG***BENEDICTS**  
poached eggs and Hollandaise served  
on a toasted English muffin or naked**TRADITIONAL 9.95***smoked bacon***ROYALE 11.95***smoked salmon***FLORENTINE 8.45 | VG***wilted spinach & nutmeg***LOBSTER 16.95***lobster & chives*

## MAINS &amp; GRILLS

**COPPA CLUB BURGER 12.95**  
double British beef patty, soft glazed bun,  
smoked bacon, lettuce, tomato, pickles,  
Cheddar, & 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****SEA TROUT ON THE PLANCHA 15.45 | N**  
pine nuts, fregola, shaved fennel,  
orange & chive dressing**CORN FED CHICKEN 13.45**lemony rosemary juices, house slaw  
& skinny fries**10oz BRITISH SIRLOIN STEAK & FRIES 24.95**grilled field mushrooms, watercress  
& skinny fries**ADD truffle cream 2.50****SUPER GREENS & GRAINS 8.95 | VE N**quinoa, farro, fregola, squash, salad leaves,  
broccoli, house dressing, & toasted seeds**ADD chicken 3.95. halloumi 3.95,  
sea trout 5.95 or feta 2.45**

## PIZZA

*hand stretched sourdough base***MARGHERITA 7.95 | VG**  
tomato, buffalo mozzarella & oregano**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***PAPPARDELLE & BEEF RAGU 6.25/11.95**slow cooked beef shin & pork ragu,  
Chianti & Parmesan**FRESH CRAB LINGUINE 8.25/15.95**hand picked white crab meat, capers, chilli,  
anchovy, parsley & lemon

## SPECIALS

*from 11:30am***CEVICHE 11.95 | N**  
seabass, lime, rapeseed mayo,  
toasted hazelnuts & pea shoots**BIG HEALTHY BRUNCH BOWL 9.95 | VG**  
bibb lettuce, baby kale, pink grapefruit,  
avocado, shallots, seeds, quinoa  
& green yoghurt dressing**SUNDAY ROAST 16.95**  
medium rare sirloin of beef,  
Yorkshire pudding, roasted potatoes  
and root vegetables, greens, red  
wine gravy & horseradish cream  
*available Sundays*

## 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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For allergens scan  
this code

## CHAMPAGNE & FIZZ

	125ML	BOTTLE
<b>PROSECCO EXTRA DRY</b> Vetriciano, Veneto, Italy, 11.5%	5.65	28.50
<b>ROSÉ SPUMANTE</b> Ca di Alte, Veneto, Italy, 11%	5.90	29.95
<b>PIPER HEIDSIECK NV</b> Champagne, France, 12%	9.45	47.95
<b>BOLLINGER</b> Special Cuvée, Champagne, France, 12.5%	12.60	63.95

## WHITE

	175ML	250ML	BOTTLE
<b>PINOT BIANCO/GARGANEGA</b> La Cavea, Veneto, Italy 2018, 12.5%	5.25	6.85	18.95
<b>SAUVIGNON BLANC</b> Alasia, Peidmont, Italy 2018, 13%	5.85	7.95	21.95
<b>VIOGNIER</b> Domaine De Vedilhan, Languedoc, France 2018, 13%	6.40	8.65	23.95
<b>ALVARINHO VINHO VERDE</b> Azevedo, Vinho Verde, Portugal 2018, 11.5%	6.65	9.00	24.95
<b>PICPOUL DE PINET</b> L'Ormarine Duc de Morny, Languedoc, France 2018, 12.5%	7.20	9.75	26.95
<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%	9.60	12.95	35.95
<b>CHARDONNAY</b> Pernand-Vergelesses, Vallet Frères, Burgundy, France 2017, 13%			52.95

## ROSÉ

	175ML	250ML	BOTTLE
<b>SAUVIGNON BLANC ROSÉ</b> Montevista, Chile 2018, 13%	5.35	7.20	19.95
<b>CHATEAU MINUTY</b> 'M' de Minuty Rosé, Côtes De Provence, France 2018, 13%	7.45	10.10	27.95
<b>CHATEAU MIRAVAL</b> Côtes De Provence Rosé, France 2018, 13%	8.80	11.90	32.95

## RED

	175ML	250ML	BOTTLE
<b>SYRAH</b> Passo del Tempio, Sicily, Italy 2018, 12.5%	5.25	6.85	18.95
<b>RIOJA</b> Vega Piedra, Spain 2018, 13%	5.85	7.95	21.95
<b>MONTEPULCIANO, D'ABRUZZO</b> Il Faggio, Abruzzo, Italy 2018 12.5%	6.65	9.00	24.95
<b>MALBEC</b> Pablo Y Walter, Mendoza, Argentina 2018, 13.5%	6.95	9.35	25.95
<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>MALBEC</b> Amalaya, Calchaqui Valley, Argentina 2018, 14%	9.60	12.95	35.95
<b>CABERNET SAUVINGNON</b> Bakestone Cellars, California, USA, 2013, 14.5%			49.95
<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%	5.65
<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>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	

## SOFT DRINKS

<b>DIET COKE</b> 330ml	2.75	<b>VITA COCO COCONUT WATER</b>	2.45
<b>COKE</b> 330ml	2.95	<b>SELECTION OF JUICES</b>	2.45
<b>SAN PELLEGRINO</b> 330ml aranciata/limonata	2.60	<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, MATCH LATTE</b>	3.25
<b>MUG OF BREAKFAST TEA</b>	1.95
<b>LOV ORGANIC TEAS</b>	2.45
<i>Run for Lov - pomegranate, goji berries &amp; hibiscus</i>	
<i>Pure Lov - green tea, apple &amp; nettle</i>	
<b>TEAPOTS</b>	2.75
<i>Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green, Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint</i>	

## 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>BRAMBLE SPRITZ</b>	8.95/27.95
Rose Spumante, apple juice, Belsazar Rose Vermouth, Creme de Mure & blackberry	
<b>SALIZA SMASH</b>	8.95
Saliza Ameretto, Pampelle, lemon, apple juice, blackberries & basil	
<b>SMOKED ZARZA MARGARITA</b>	9.45
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>	8.45
Russian Standard 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 & Punt e Mes	
<b>WINTER MOJITO</b>	8.95
Sailor Jerry Rum, agave, lime, ginger beer, Licor 43 & mint	
<b>ESPRESSO MARTINI</b>	7.95
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>	8.45
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](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.