

BUCK'S FIZZ 4.95
orange juice, prosecco

BLOODY MARY 7.95
Ketel One vodka, dry sherry,
tomato juice, house spice mix

COPPA

CLUB

PROSECCO EXTRA DRY 5.65
Vetriano, Veneto, Italy, 11.5%

PIPER HEIDSIECK NV 9.45
Champagne, France, 12%

WEEKEND

SMALL PLATES & SHARING

WARM TEAR AND SHARE BREAD | VG 3.5
extra virgin olive oil

ROSE HARISSA SPICED NUTS | VE N 4

LARGE GREEN OLIVES | VE 3.5

GARLIC BREAD | VE 3.5

D.O.P BURRATA | VG N 7
peperonata or pesto Genovese

SEARED KING PRAWNS 9.5
garlic, lemon, chilli, parsley

BUTTERMILK FRIED CHICKEN 6.5
tarragon mayonnaise

DATTERINI TOMATO BRUSCHETTA | VG 6
Rosary goat's curd, basil

LATE BRUNCH

Served from 11.30-3pm
Saturday, Sunday and Bank Holidays

SKILLET BREAKFAST 11.5
two fried eggs, Cumberland sausage, bacon,
Spanish black pudding, mushroom, tomato,
baked beans, sourdough toast

GARDEN BREAKFAST | VG 10.5
two fried eggs, grilled halloumi,
portobello mushrooms, tomato,
greens, sourdough toast

BUCKWHEAT AND RYE PANCAKE
berries, granola, seeds, coconut yoghurt | VG N 8.5
bacon, maple syrup, Netherend Farm butter 9.5

MAINS & GRILLS

CORN-FED HALF CHICKEN 14
tomatoes, rocket, parmesan,
skinny fries

BRITISH FLASH STEAK 14.5
flat iron steak, skinny fries

ADD chimichurri 2 truffle cream 3

10oz DRY AGED SIRLOIN 26
grilled portobello mushroom,
skinny fries

ADD chimichurri 2 truffle cream 3

CHICKEN MILANESE 18.5
fontina, truffle cream, fried egg,
crisp leaf salad

COPPA CLUB BURGER 13.5
double beef patty, toasted seeded bun, mature
cheddar, tomato, lettuce, skinny fries

ADD smoked bacon 2

SEA TROUT ON THE PLANCHA | N 16
fregola and shaved fennel salad, pine nuts, orange and chive dressing

SEARED ATLANTIC COD FILLET 18
Datterini tomatoes, salsa verde, capers, lemon

PARMIGIANA DI MELANZANE | VG N 13
smoked mozzarella, tomato sauce, green salad

COPPA CLUB VEGAN BURGER | VE 13.5
toasted seeded bun, vegan mozzarella, lettuce, tomato, skinny fries

FRESH PASTA

BUCATINI CARBONARA 8/12.5
guanciale, pecorino Romano,
black pepper, egg

DEVON CRAB LINGUINE 10/16
hand-picked crab meat, capers,
chilli, anchovy, parsley, lemon

PENNE POMODORO | VE 7 / 11
San Marzano tomatoes, basil,
extra virgin olive oil

SALADS & BOWLS

GRAIN BOWL | VG 10
brown rice, grains, cucumber, tomato, avocado, fennel, turmeric dressing

POKÉ BOWL 17
grain bowl with sashimi-grade tuna

SUPER GREENS AND SEEDS | VG 9.5
mixed leaves, broccoli, quinoa, toasted seeds, house dressing

CLUB CAESAR SALAD 10
crisp leaves, coppa, radishes, avocado, croutons, Caesar dressing

ADD
HUMMUS 4 HALLOUMI 4 CHICKEN 4.5 TROUT 6

SOURDOUGH PIZZA

COPPA CLUB HOT 11.5
tomato, buffalo mozzarella, spicy salami, 'nduja

MARGHERITA | VG 9
tomato, buffalo mozzarella, oregano

ADD D.O.P burrata 4

PARMA HAM 12.5
buffalo mozzarella, tomato,
rocket, prosciutto crudo

SIDES

HOUSE SALAD | VG toasted seeds, avocado, house vinaigrette 5

CLUB SLAW | VG 3.5

ZUCCHINI FRITTI | VG 4.5

TENDER STEM BROCCOLI | VE garlic, chilli 4.5

SKINNY FRIES | VG 3.5

TRUFFLE, PECORINO FRIES | VG 5

VEGETARIAN | VG VEGAN | VE CONTAINS NUTS | N

If you suffer from nut or any other allergies please ask a waiter for more information. We source our fish responsibly and aim to serve only MCS green-rated fish.

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SPARKLING

	125ML	BOTTLE
PROSECCO EXTRA DRY Vetriano, 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
RUINART Blanc de Blancs, Champagne, France, 12%		72.95

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

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 2018, 13%	8.80	11.90	32.95
SAUVIGNON BLANC 'SPITFIRE' Kim Crawford Marlborough, New Zealand 2018, 14.5%	9.60	12.95	35.95
BELEZO RIOJA BLANCO 'OAK AGED' Bodegas Zugober, Rioja, Spain 2016, 13%			38.95
CHARDONNAY Pernand-Vergelesses, Vallet Frères, Burgundy, France 2017, 13%			52.95
CONDRIEU 'Les Chaillets', Domaines Yves Cuilleron, Rhone, France 2015, 14%			74.95

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', Poggiofondo, 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
RIOJA CRIANZA Ontañón, Rioja, Spain, 2016, 13.5%	8.80	11.90	32.95
MALBEC Amalaya, Calchaqui Valley, Argentina 2018, 14%	9.60	12.95	35.95
MCLAREN VALE SHIRAZ 'Jester' Mitolo, South Australia, Australia 2017, 14.5%			42.95
CABERNET SAUVINGNON Bakestone Cellars, California, USA, 2013, 14.5%			49.95
CHÂTEAUNEUF-DU-PAPE TRADITION ROUGE Château Maucoil, Rhone, France 2016 14.5%			54.95
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 non-alcoholic		3.95
BIG DROP LAGER 330ml non-alcoholic		3.95

COOLERS & SOFTS

WILD BERRY SPRITZ		3.95
blackberry, elderberry, raspberry & lemon		
ELDERFLOWER & MINT LIMONATA		3.95
elderflower, mint, lemon & lime		
PEACH ICED TEA		3.95
GRAPEFRUIT & ORANGE CRUSH		
grapefruit, orange & lime		3.95
DIET COKE 330ml		2.75
COKE 330ml		2.95
SAN PELLEGRINO 330ml		
aranciata/limonata		2.60
VITA COCO COCONUT WATER		2.45
SELECTION OF JUICES		2.45
FEVER TREE MIXERS 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 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.