

COPPA

CLUB

WEEKEND

BRUNCH

Served from 10.30-3pm
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 PANCAKES

berries, granola, seeds, coconut yoghurt | VG N 9.5
bacon, maple syrup, Netherend Farm butter 9.5

MAINS & GRILLS

COPPA BURGER 13.5

double beef patty, toasted seeded bun, mature cheddar, tomato, lettuce, skinny fries

ADD smoked bacon 2

COPPA VEGAN BURGER | VE 13.5

plant-based patty, toasted seeded bun, vegan mozzarella, lettuce, tomato, skinny fries

CORN-FED HALF CHICKEN 14

slow cooked Datterini 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

SEARED ATLANTIC COD FILLET 18

roast tomatoes, salsa verde, capers, lemon

NIBBLES & SMALL PLATES

ROSE HARISSA SPICED NUTS | VE N 4

LARGE GREEN ITALIAN OLIVES | VE 3.5

GARLIC BREAD | VE 3.5

DATTERINI TOMATO BRUSCHETTA | VG 6

whipped ricotta, basil, extra virgin olive oil

GRILLED ARTICHOKE ON TOAST | VE N 6.5

watercress, olives, pine nuts

BUTTERMILK FRIED CHICKEN 6.5

chilli mayonnaise

SEARED KING PRAWNS 9.5

garlic, lemon, chilli parsley

CRISPY FRIED SQUID 7

sriracha mayo

FRESH PASTA

BUCATINI CARBONARA 8 / 12.5

guanciale, pecorino Romano, black pepper, egg

DEVON CRAB LINGUINE 10 / 16

hand-picked white crab meat, capers, chilli, anchovy, parsley, lemon

PENNE POMODORO | VE 7 / 11

San Marzano tomatoes, basil, extra virgin olive oil

ADD D.O.P burrata | VG 4

SALADS

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

HALLOUMI 4 CHICKEN 4.5 TROUT 6

SOURDOUGH PIZZA

MARGHERITA | VG 9

tomato, buffalo mozzarella, oregano

COPPA HOT 11.5

tomato, buffalo mozzarella, spicy salami, nduja

ADD

EGG, OLIVES, FRESH CHILLI, MUSHROOMS 1

SPICY SALAMI, NDUJA 1.5 D.O.P BURRATA | VG 4

FIG, RICOTTA AND WALNUT | N 15

tomato, fior di latte, roasted figs, ricotta, walnut pesto

HOUSE SALAD | VG 5

toasted seeds, avocado, house vinaigrette

TENDER STEM BROCCOLI | VE 4.5

garlic, chilli

SKINNY FRIES | VG 3.5

TRUFFLE, PECORINO FRIES | VG 5

PUDDINGS

STICKY TOFFEE PUDDING | VG 6.5

crushed honeycomb, vanilla ice cream, toffee sauce

CLASSIC LEMON TART | VG 7

soured cream

FLOURLESS CHOCOLATE CAKE | VG 8

caramelised white chocolate, coconut yoghurt

WARM PECAN PIE | VG N 7.5

honeycomb ice cream

JUDE'S ICE CREAMS & SORBETS 5.5

3 scoops

please ask your server for today's flavours, vegan options available

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

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 Mornay, 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-Vergeleses, Vallet Frères, Burgundy, France 2017, 13%			52.95
CONDRIEU 'Les Chaillots', Domaines Yves Cuilleron, Rhone, France 2015, 14%			74.95

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 Valley, Chile 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 SAUVIGNON 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	bottled beers / ciders	
PERONI NASTRO AZZURRO 5.1%	5.65	4.25
CURIOUS BREW IPA 4.4%	4.95	4.50
COPPA CLUB LAGER 3.8%	4.45	from 3.95
STOWFORD PRESS 4.5%	4.55	3.95
		3.95

COCKTAILS

PASSIONFRUIT & ELDERFLOWER SPRITZ elderflower liqueur, passionfruit, prosecco	7.95 / 27.95	NEGRONI Tanqueray Gin, Campari, Punt e Mes	8.45
JEREZ OLD FASHIONED Woodford Reserve Bourbon, Pedro Ximénez sherry, maple syrup, bitters, orange twist	9.45	ESPRESSO MARTINI Ketel One Vodka, Kahlua, espresso	7.95
PORNSTAR MARTINI Ketel One Vodka, passionfruit, vanilla, prosecco	8.45	BELLINI Prosecco, white peach puree	6.95
COPPA COLADA Koko Kanu, Clement Rhum Agricole Blanc, Goslings Black Seal	9.95	APEROL SPRITZ Aperol, prosecco, soda	7.45
Dark Rum, pressed pineapple, coconut cream, lime, bitters, salt		BLOODY MARY Ketel One vodka, dry sherry, tomato juice, house spice mix	7.95

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.

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.