

COPPA

CLUB

Please note: We are offering a slightly reduced menu to help us maintain availability and consistency while things get back to normal. We hope you enjoy your meal.

NIBBLES

ROSE HARISSA SPICED
NUTS | VE N 4

LARGE GREEN ITALIAN
OLIVES | VE 3.5

GARLIC BREAD | VE 3.5

SMALL PLATES & SHARING

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 10.5
garlic, lemon, chilli, parsley

CRISPY FRIED SQUID 7.5
sriracha mayo

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

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

BRITISH FLASH STEAK 15.5
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

CORN-FED HALF CHICKEN 15
slow cooked Datterini tomatoes,
rocket, Parmesan, skinny fries

FRESH PASTA

BUCATINI CARBONARA 8.5 / 13
guanciale, pecorino Romano, black pepper, egg

DEVON CRAB LINGUINE 10.5 / 16.5
hand-picked white crab meat, capers, chilli,
anchovy, parsley, lemon

PENNE POMODORO | VE 7.5 / 11.5
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

SIDES

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 8.5
caramelised white chocolate, coconut yoghurt

WARM PECAN PIE | VG N 7.5
honeycomb ice cream

JUDE'S ICE CREAMS & SORBETS 6
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.

For allergens
scan here



SPARKLING

	125ML	BOTTLE
PROSECCO EXTRA DRY Vetriano, Veneto, Italy, 11.5%	5.90	29.95
ROSÉ SPUMANTE Ca di Alte, Veneto, Italy, 11%	6.40	32.45
PIPER HEIDSIECK NV Champagne, France, 12%	9.85	49.95
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%	5.35	7.20	19.95
SAUVIGNON BLANC Alasia, Piedmont, Italy 2018, 13%	6.15	8.30	22.95
VIOGNIER Domaine De Vedilhan, Languedoc, France 2018, 13%	6.65	9.00	24.95
ALVARINHO VINHO VERDE Azevedo, Vinho Verde, Portugal 2018, 11.5%	6.95	9.35	25.95
PICPOUL DE PINET L'Ormarine Duc de Morny, Languedoc, France 2018, 12.5%	7.45	10.10	27.95
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%	9.85	13.35	36.95
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 Chaillets', Domaines Yves Cuilleron, Rhone, France 2015, 14%			74.95

ROSÉ

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

RED

	175ML	250ML	BOTTLE
SYRAH Passo del Tempio, Sicily, Italy 2018, 12.5%	5.35	7.20	19.95
RIOJA Vega Piedra, Spain 2018, 13%	6.15	8.30	22.95
MONTEPULCIANO, D'ABRUZZO Il Faggio, Abruzzo, Italy 2018 12.5%	6.95	9.35	25.95
MALBEC Pablo Y Walter, Mendoza, Argentina 2018, 13.5%	7.20	9.75	26.95
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%	9.05	12.25	33.95
MALBEC Amalaya, Calchaqui Valley, Argentina 2018, 14%	9.85	13.35	36.95
MCLAREN VALE SHIRAZ 'Jester' Mitolo, South Australia, Australia 2017, 14.5%			44.95
CABERNET SAUVIGNON Bakestone Cellars, California, USA, 2013, 14.5%			51.75
CHÂTEAUNEUF-DU-PAPE TRADITION ROUGE Château Maucoil, Rhone, France 2016 14.5%			57.95
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%	5.95		
CURIOUS BREW IPA 4.4%	5.30		
COPPA CLUB LAGER 3.8%	4.75		
STOWFORD PRESS 4.5%	4.95		
		bottled beers / ciders	
		MORETTI 330ml 4.6%	4.75
		CURIOUS BREW APPLE CIDER 330ml 5.2%	4.75
		GUEST CRAFT BEER please ask for ABV	from 3.95
		BIG DROP PALE ALE 330ml non-alcoholic	3.95
		BITBURGER DRIVE 330ml 0.05%	3.95

COCKTAILS

PASSIONFRUIT & ELDERFLOWER SPRITZ elderflower liqueur, passionfruit, prosecco	8.45 / 29.95	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	8.45
PORNSTAR MARTINI Ketel One Vodka, passionfruit, vanilla, prosecco	8.95	BELLINI Prosecco, white peach pure	7.45
COPPA COLADA Koko Kanu, Clement Rhum Agricole Blanc, Goslings Black Seal	9.95	APEROL SPRITZ Aperol, prosecco, soda	7.95
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.