

# 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 9.5  
garlic, lemon, chilli, parsley

CRISPY FRIED SQUID 7  
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 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

CORN-FED HALF CHICKEN 14  
slow cooked Datterini tomatoes,  
rocket, Parmesan, skinny fries

### 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

### 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  
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.

For allergens  
scan here



## 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

## 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
CHARDONNAY Pernand-Vergeleses, Vallet Frères, Burgundy, France 2017, 13%			52.95

## 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
MALBEC Amalaya, Calchaqui Valley, Argentina 2018, 14%	9.60	12.95	35.95
CABERNET SAUVINGNON Bakestone Cellars, California, USA, 2013, 14.5%			49.95
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	MORETTI 330ml 4.6%	4.25
CURIOUS BREW IPA 4.4%	4.95	CURIOUS BREW APPLE CIDER 330ml 5.2%	4.50
COPPA CLUB LAGER 3.8%	4.45	GUEST CRAFT BEER <b>please ask for ABV</b>	from 3.95
STOWFORD PRESS 4.5%	4.55	BIG DROP PALE ALE 330ml <b>non-alcoholic</b>	3.95
		BITBURGER DRIVE 330ml 0.05%	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](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.

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.