

COPPA

CLUB

WEEKEND

BRUNCH

Served from 10.30-3pm Saturday, Sunday and Bank Holidays

CAFETIÈRE OF COFFEE (for two people) **4.45**

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

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

BUCKWHEAT AND RYE PANCAKES
berries, granola, seeds, coconut yoghurt | **VG 9.5**
bacon, maple syrup, Netherend Farm butter **9.5**

CRUSHED AVOCADO AND EGGS | **VG 9.5**
sourdough toast, chilli, lime
ADD dry cured English bacon **2**
ADD kiln smoked Severn and Wye salmon **3.5**

NIBBLES & SMALL PLATES

ROSE HARISSA
SPICED NUTS | **VE N 4**

LARGE GREEN ITALIAN OLIVES | **VE 3.5**

GARLIC BREAD | **VE 3.5**

BURRATA | **VG N 8**
caponata, pine nuts, extra virgin olive oil

SEARED KING PRAWNS **10.5**
garlic, lemon, chilli, parsley

CRISPY FRIED SQUID **7.5**
sriracha mayo

HAM HOCK &
PORK TERRINE **7**
cornichons, onion chutney, toasted sourdough

MAINS & GRILLS

CORN-FED HALF CHICKEN **15.5**
half chicken grilled on the plancha, rocket & daterini tomato salad,
parmesan, skinny fries

SMOKED HADDOCK & SALMON FISH CAKE **14**
wilted spinach, watercress sauce

LOCH DUART SALMON ON THE PLANCHA **18**
braised puy lentils, lemon, chives

10oz DRY AGED SIRLOIN **26**
grilled portobello mushroom, skinny fries
ADD chimichurri **2** truffle cream **3**

COPPA BURGER **13.5**
British beef patty cooked pink*, toasted seeded bun,
mature cheddar, tomato, lettuce, burger sauce, skinny fries
ADD smoked bacon **2**

BRITISH FLASH STEAK **15.5**
8oz flat iron steak, skinny fries
ADD chimichurri **2** truffle cream **3**

COPPA VEGAN BURGER | **VE 13.5**
plant-based patty, toasted seeded bun, vegan mozzarella,
lettuce, tomato, skinny fries

FRESH PASTA

BUCATINI CARBONARA **8.5 / 13**
guanciale, Pecorino Romano,
black pepper, egg yolk

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

NDUJA AND PORK PAPPARDELLE **7.5 / 12.5**
spicy ragu, parmesan

ORECCHIETTE CIME DI RAPA | **VG 7 / 11.5**
tenderstem broccoli, chilli, garlic, Pecorino

SALADS & BOWLS

GRAIN BOWL | **VE 10**
brown rice, grains, cucumber, crushed avocado, fennel, turmeric dressing

POKÉ BOWL **17**
grain bowl, sashimi grade tuna

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

ADD
HALLOUMI **4** CHICKEN **4.5** LOCH DUART SALMON **6**
SASHIMI GRADE TUNA **8**

SOURDOUGH PIZZA

MARGHERITA BUFFALA | **VG 9**
buffalo mozzarella, tomato, basil, olive oil

PUGLIESE | **VG 13**
burrata, olives, smoked mozzarella,
tenderstem broccoli, oregano, chilli, garlic oil

PARMA HAM **13.5**
tomato, buffalo mozzarella,
rocket, Prosciutto

COPPA HOT **12.5**
tomato, buffalo mozzarella, spicy salami, nduja

ADD
OLIVES, EGG, FRESH CHILLI, CAPERS **2**
SPICY SALAMI, NDUJA, PROSCIUTTO **3** BURRATA **4**

SIDES

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

TENDERSTEM BROCCOLI | **VE 4.5**
garlic, chilli

SKINNY FRIES | **VG 3.5**
TRUFFLE, PECORINO FRIES | **VG 5**

VEGETARIAN | **VG** VEGAN | **VE** CONTAINS NUTS | **N**

*Burgers cooked rare and medium rare carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Please ask us for more information.

We source our fish responsibly and aim to serve only MCS green-rated fish. Please scan the QR code for allergen information.

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COCKTAILS

COOKIE OLD FASHIONED Buffalo Trace Bourbon, chocolate cookie syrup, orange bitters	8.50	TIRAMISU MARTINI Brugal Anejo Rum, Saliza Amaretto, Mozart white chocolate liqueur, espresso	10.00
PORNSTAR MARTINI Ketel One Vodka, passion fruit puree, vanilla syrup, Prosecco	10.50	BATIDA CLUB Clement Rhum, Brugal Anejo Rum, condensed milk, mango puree, lime	10.00
PINK NEGRONI Tanqueray Export Gin, Campari, Italicus	9.50	HIBISCUS MARGARITA Jose Cuervo Tequila, Arbikie Chilli Vodka, hibiscus syrup, lime	9.50
BLOODY MARY Arbikie Chilli Vodka, spice mix, tomato juice	10.00	ESPRESSO MARTINI Ketel One Vodka, Kahlua, espresso	10.00
COPPA SOUR Saliza Amaretto, Tanqueray Export Gin, berry cordial, foam	9.50		

NO & LOW COCKTAILS

BELLI-NO (alcohol free) Kombucha, peach puree	5.00	UME SPRITZ (low alcohol) Akashi-tai Plum Sake, Fever-Tree white grape & apricot soda, kombucha	9.00
POPSTAR MARTINI (low alcohol) Italicus, passion fruit, lemon, kombucha	8.50	THE NON APERITIVO (alcohol free) Fever-Tree white grape & apricot soda, orange spritz	5.00
BREAKFAST ICED TEA (low alcohol) Italicus, lemon, peach iced tea, soda	7.50		

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 GRIGIO Scarpetta, Veneto, Italy, 2018, 12.5%	5.35	7.20	19.95
SAUVIGNON BLANC Alasia, Peidmont, Italy, 2018, 13%	6.15	8.30	22.95
VOIGNIER Domaine De Vedilhan, Languedoc, France, 2018, 13%	6.65	9.00	24.95
PICPOUL DE PINET L'Ormarine Duc de Morny, Languedoc, France, 2018, 12.5%	7.45	10.10	27.95
PINOT GRIGIO Colterenzio, Alto Adige, Italy, 2018, 13%	7.75	10.45	29.95
SAUVIGNON BLANC 'SPITFIRE' Kim Crawford Marlborough, New Zealand, 2019, 14.5%	9.85	13.35	36.95
GAVI DI GAVI 'Lugarara', Piedmont, Italy, 2019, 13%	10.25	14.45	40.45
CHABLIS 1'ER CRU 'Montmains' Domaine de L'Enclos, Burgundy, France, 2018, 13.5%			52.95
NAPA VALLEY CHARDONNAY 'Karia' Stags, Leap, California, USA, 2018, 14.5%			67.95
PULIGNY MONTRACHET Paul Bouree, Burgundy, France, 2013 13%			77.95

SOFTS & SMOOTHIES

PRESS 'COLD PRESS' SMOOTHIE apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk, lime	4.95
SUPER GLOW SMOOTHIE apple, banana, orange, avocado, lemon, ginger, turmeric, pepper	4.95
DIET COKE 330ml	3.00
COKE 330ml	3.25
SAN PELLEGRINO aranciata/limonata 330ml	2.75

JUICES & COOLERS

REAL KOMBUCHA royal flush/dry dragon	6.00	WILD BERRY SPRITZ	4.25
PRESS LONDON JUICE apple, lemon, ginger	4.95	ELDERFLOWER & MINT LIMONATA	4.25
strawberry, apple, lemon, mint	4.95	PEACH ICED TEA	4.25
kale, spinach, romaine lettuce, celery, cucumber, lemon, ginger	4.95	GRAPEFRUIT & ORANGE CRUSH	4.25

ROSÉ

	175ML	250ML	BOTTLE
GRENACHE ROSÉ Petit Papillon, Languedoc, France, 2019, 13%	5.85	7.95	21.95
CHATEAU MINUTY 'M' de Minuty, Côtes De Provence, France, 2019, 12.5%	8.00	10.80	29.95
CHATEAU MIRAVAL Côtes De Provence Rosé, France, 2019, 12.5%	9.30	12.60	34.95

RED

	175ML	250ML	BOTTLE
MONTEPULCIANO D'ABRUZZO Scarpetta, Abruzzo, Italy, 2017, 13%	5.35	7.20	19.95
RIOJA Vega Piedra, Spain, 2018, 13%	6.15	8.30	22.95
MERLOT Araldica, Veneto, 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
PINOT NOIR 'El Infiernillo', Casablanca Valley, Chile, 2017, 13.5%	8.00	10.80	29.95
MALBEC Amalaya, Calchaqui Valley, Argentina, 2018, 14%	9.85	13.35	36.95
MCLAREN VALE SHIRAZ 'Jester' Mitolo, South Australia, Australia, 2017/18, 14.5%			44.95
VALPOLICELLA Brolo, Veneto, Italy, 2018, 14.5%			49.95
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

on draught	
CAMDEN HELLS LAGER 4.6%	5.45
PERONI NASTRO AZZURRO 5.1%	5.95
CURIOUS BREW IPA 4.4%	5.30
bottled beers / ciders	
MORETTI 330ml 4.6%	4.75
BUMBLEBEE HARD CIDER 500ml 4.5%	4.95
BIG DROP PALE ALE 330ml non-alcoholic	3.95
BITBURGER DRIVE 330ml 0.05%	3.95

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.
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.