

COPPA

CLUB

NON-GLUTEN

Brunch served until 3pm Saturday, Sunday and Bank Holidays
Please make your server aware you're ordering from the non-gluten menu

BRUNCH

TOAST | VG 3
Netherend Farm butter, a selection of jams,
honey, marmalade

YOGHURT AND BERRIES | VE 7
coconut yoghurt, toasted buckwheat, fresh
berries

3 EGG OMELETTE | VG 8
green chilli, cheddar, parsley

**CRUSHED AVOCADO AND EGGS
| VG N 8.5**
toast, chilli, lime

ADD dry cured English bacon 2
ADD kiln smoked Severn and Wye salmon 3.5

SKILLET BREAKFAST 11.5
two fried eggs, bacon, mushroom, tomato, baked
beans, sourdough toast

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

SMALL PLATES

ROSE HARISSA SPICED NUTS | VE N 4

LARGE GREEN ITALIAN OLIVES | VE 3.5

SEARED KING PRAWNS 9.5
garlic, lemon, chilli, parsley

BEETROOT & LENTIL SALAD | VG N 7.5
hazelnuts, herb and sesame dressing

SEARED KING PRAWNS 9.5
garlic, lemon, chilli, parsley

DEVON CRAB SALAD 9.5 / 16.5
avocado, baby gem, lemon, parsley

BURRATA | VG N 8
peas, broad beans, lemon, basil, extra virgin olive oil
ADD Prosciutto 3

MAINS & GRILLS

CORN-FED HALF CHICKEN 15
half chicken grilled on the plancha, rocket & daterini tomato salad,
parmesan, skinny fries

BRITISH FLASH STEAK 14.5
8oz 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

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

ROAST LAMB RUMP 18.5
mashed potato, rosemary, cooking juices

PASTA

FUSILLI CARBONARA 8 / 12.5
guanciale, Pecorino Romano, black pepper, egg yolk

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

NDUJA AND PORK FUSILLI 7.5 / 12.5
spicy ragu, parmesan

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

SALADS & BOWLS

BUDDHA BOWL | VG 11.5
tenderstem broccoli, grains, rocket, soft boiled egg, tahini dressing

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

ADD
HALLOUMI 4 CHICKEN 4.5 LOCH DUART SALMON 6

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

PUDDINGS

FLOURLESS CHOCOLATE CAKE | VG 8.5
caramelised white chocolate, coconut yoghurt

ORANGE POLENTA CAKE | VG 8
scorched figs, honey, yoghurt

TONKA BEAN PANNA COTTA | VG 6.5
chia seed crunch, blackberry compote

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
VIIGNIER 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-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%	5.35	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			
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
		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 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.