

COPPA

CLUB

NIBBLES

WARM TEAR AND
SHARE BREAD | **VE 3.5**
extra virgin olive oil

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

LARGE GREEN ITALIAN OLIVES | **VE 3.5**

GARLIC BREAD | **VE 3.5**

PARMESAN CROQUETTES **4 / 5.5**

ZUCCHINI FRITTI | **VG 4.5**
chilli rippled yoghurt

SMALL PLATES & SHARING

BEETROOT & LENTIL SALAD | **VE N 7.5**
hazelnuts, herbs and sesame dressing

TRUFFLE & SMOKED
MOZZARELLA ARANCINI **7.5**

TUNA CARPACCIO **10**
sashimi grade tuna, yuzu dressing, flat bread

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

CRISPY FRIED SQUID **7.5**
sriracha mayo

BUTTERMILK FRIED CHICKEN **6.5**
chilli mayonnaise

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

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

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 & datterini tomato salad,
parmesan, skinny fries

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

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

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

ROAST LAMB RUMP **18.5**
mashed potato, rosemary & pan juices

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

HALIBUT "AL CARTOCCIO" **25**
halibut, fennel, freekeh, lemon, parsley,
mint, tomatoes & anchovy

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

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

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

GREEN BEANS | **VE N 4**
toasted almonds, sea salt

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

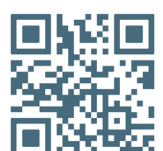
SKINNY FRIES | **VG 3.5**

TRUFFLE, PECORINO FRIES | **VG 5**

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

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
PROSECCO ROSÉ Ca di Alte, Veneto, Italy, 11.5%	6.40	32.95
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, 2019/20, 13%	6.15	8.30	22.95
VIOGNIER 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, 2019, 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, 2020, 12.5%	8.00	10.80	29.95
CHATEAU MIRAVAL Côtes De Provence Rosé, France, 2020, 12.5%	9.30	12.60	34.95

RED

	175ML	250ML	BOTTLE
MONTEPULCIANO D'ABRUZZO Scarpetta, Abruzzo, Italy, 2020, 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, 2019, 14%	9.85	13.35	36.95
MCLAREN VALE SHIRAZ 'Jester' Mitolo, South Australia, Australia, 2018, 14.5%			44.95
VALPOLICELLA Brolo, Veneto, Italy, 2013, 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, 2012/14, 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
STOWFORD PRESS 4.5%	4.95
bottled beers / ciders	
MORETTI 330ml 4.6%	4.75
CURIOUS BREW APPLE CIDER 330ml 5.2%	4.75
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.