

# COPPA

CLUB

## WEEKEND

### BRUNCH

Served from 11am-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, 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 8.5**

sourdough toast, chilli, lime

**ADD** dry cured English bacon **2**

**ADD** kiln smoked Severn and Wye salmon **3.5**

### NIBBLES & SMALL PLATES

LARGE GREEN  
ITALIAN OLIVES | **VE 3.5**

GARLIC BREAD | **VE 3.5**

PARMESAN CROQUETTES **4 / 5.5**

CRISPY FRIED SQUID **7**  
sriracha mayo

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

SEARED KING PRAWNS **9.5**  
garlic, lemon, chilli, parsley

BUTTERMILK FRIED CHICKEN **6.5**  
chilli mayonnaise

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

BURRATA | **VG 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 & datterini 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

COPPA VEGAN BURGER | **VE 13.5**

plant-based patty, toasted seeded bun, vegan mozzarella,  
lettuce, tomato, 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**

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**

### FRESH PASTA

BUCATINI CARBONARA **8 / 12.5**

guanciale, Pecorino Romano,  
black pepper, egg yolk

DEVON CRAB LINGUINE **10 / 16**

hand-picked white crab meat, capers, chilli,  
anchovy, parsley, lemon

NDUJA AND PORK PAPPARDELLE **7.5 / 12.5**

spicy ragu, parmesan

ORECCHIETTE CON 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

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 BUFALA | **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**

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

GARDEN SPRITZ 6 O'clock Gin, Sauvignon Blanc Alasia, elderflower cordial, fennel, lemon, grapefruit, soda	10.00	TIRAMISU MARTINI Brugal Anejo Rum, Saliza Amaretto, Mozart white chocolate liqueur, espresso	10.00
PORNSTAR MARTINI Ketel One Vodka, passion fruit purée, vanilla syrup, Prosecco	10.50	BATIDA COLADA Clement Rhum, Brugal Anejo Rum, condensed milk, mango purée, lime	10.00
PINK NEGRONI Tanqueray Export Gin, Campari, Italicus	9.50	CITRUS PALOMA Jose Cuervo Especial, Campari, lime, agave syrup, bitter lemon tonic	9.50
BLOODY MARY Grey Goose Vodka, spice mix, lemon, 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 purée	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 Via Vai, Veneto, Italy, 11.5%	5.65	28.50
PROSECCO ROSÉ Ca di Alte, Veneto, Italy, 11.5%	5.90	31.95
HENNERS BRUT East Sussex, England, 12%	8.45	43.95
PIPER HEIDSIECK NV Champagne, France, 12%	9.85	49.95
BOLLINGER Special Cuvée, Champagne, France, 12.5%	12.60	63.95

## WHITE

	175ML	250ML	BOTTLE
PINOT GRIGIO Scarpetta, Veneto, Italy, 2018, 12.5%	5.25	6.85	19.95
SAUVIGNON BLANC Alasia, Peidmont, Italy, 2019/20, 13%	5.95	8.10	22.45
VIIGNIER Domaine De Vedilhan, Languedoc, France, 2018, 13%	6.40	8.65	23.95
PICPOUL DE PINET L'Ormarine Duc de Morny, Languedoc, France, 2018, 12.5%	7.20	9.75	26.95
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%	9.60	12.95	35.95
GAVI DI GAVI 'Lugarara', Piedmont, Italy, 2019, 13%	10.10	13.45	38.95
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%			65.95
PULIGNY MONTRACHET Paul Bouree, Burgundy, France, 2013 13%			76.95

## 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	2.75
COKE 330ml	2.95
SAN PELLEGRINO aranciata/limonata 330ml	2.60

## JUICES & COOLERS

REAL KOMBUCHA royal flush/dry dragon	6.00	WILD BERRY SPRITZ	3.95
PRESS LONDON JUICE apple, lemon, ginger	4.95	ELDERFLOWER & MINT LIMONATA	3.95
strawberry, apple, lemon, mint	4.95	PEACH ICED TEA	3.95
kale, spinach, romaine lettuce, celery, cucumber, lemon, ginger	4.95	GRAPEFRUIT & ORANGE CRUSH	3.95

## ROSÉ

	175ML	250ML	BOTTLE
GRENACHE ROSÉ Languedoc, France, 2019, 13%	5.35	7.20	19.95
CHATEAU MINUTY 'M' de Minuty, Côtes De Provence, France, 2020, 12.5%	7.45	10.10	27.95
CHATEAU MIRAVAL Côtes De Provence Rosé, France, 2020, 12.5%	8.80	11.90	32.95

## RED

	175ML	250ML	BOTTLE
MONTEPULCIANO D'ABRUZZO Ancora, Abruzzo, Italy, 2020, 13%	5.25	6.85	19.95
RIOJA Vega Piedra, Spain, 2018, 13%	5.85	7.95	21.95
MERLOT Araldica, Veneto, Italy, 2018, 12.5%	6.65	9.00	24.95
MALBEC Pablo Y Walter, Mendoza, Argentina, 2018, 13.5%	6.95	9.35	26.95
PINOT NOIR 'El Infernillo', Casablanca Valley, Chile, 2017, 13.5%	8.00	10.80	29.95
MALBEC Amalaya, Calchaqui Valley, Argentina, 2019, 14%	9.60	12.95	35.95
MCLAREN VALE SHIRAZ 'Jester' Mitolo, South Australia, Australia, 2018, 14.5%			42.95
VALPOLICELLA Brolo, Veneto, Italy, 2013, 14.5%			49.95
CHÂTEAUNEUF-DU-PAPE TRADITION ROUGE Château Maucoil, Rhone, France, 2016, 14.5%			54.95
BAROLO 'Arborina', Corino Giovanni di Corino Giuliano, Piedmont, Italy, 2014/15, 14.5%			86.45
CHATEAU TALBOT 4eme Cru Classe, St Julien, Bordeaux, France, 2012/14, 13%			96.95

## BEER & CIDER

on draught	
BOHEMIA CRAFT LAGER 4.7%	4.95
PERONI NASTRO AZZURRO 5.1%	5.65
BIBBLE PALE ALE 4.2%	5.10
bottled beers / ciders	
MORETTI 330ml 4.6%	4.25
CURIOUS BREW APPLE CIDER 330ml 5.2%	4.50
BIG DROP PALE ALE 330ml non-alcoholic	3.95
BITBURGER DRIVE 330ml 0.05%	3.95