

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 2.5

ADD kiln smoked Severn and Wye salmon 4.5

SKILLET BREAKFAST 12.5

two fried eggs, bacon, mushroom, tomato, baked beans, toast

GARDEN BREAKFAST | VG 11.5

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

BURRATA | VG N 8

roasted baby beets, candied walnuts, extra virgin olive oil

ADD D.O.P Prosciutto 3

SPROUTING BROCCOLI SALAD | VG N 7.5

grains, toasted hazelnuts, pomegranate, tahini dressing

DEVON CRAB SALAD 9.5

avocado, baby gem, lemon, parsley

SCOTTISH SALMON CEVICHE 10.5

caper and lemon dressing, baby watercress

MUSHROOMS ON TOAST | VG 8.5

seasonal mushrooms, porcini cream, toast

PASTA

FUSILLI CARBONARA 8.5 / 13.5

guanciale, Pecorino Romano, black pepper, egg yolk

DEVON CRAB FUSILLI 10 / 16

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

TRUFFLE FUSILLI | VG 10.5 / 19.5

fresh black truffle, nutmeg, Pecorino, extra virgin olive oil

NDUJA AND PORK FUSILLI 8.5 / 13.5

spicy ragu, parmesan

MAINS & GRILLS

CORN-FED HALF CHICKEN

boneless half chicken, cooked on the plancha, garlic and herb oil, skinny fries
served with either

Piri Piri sauce, crunchy slaw 16, mushroom and tarragon sauce 16

or dressed rocket, shaved parmesan 15

BRITISH FLASH STEAK 15

8oz flat iron steak, skinny fries

ADD chimichurri 2

10oz DRY AGED SIRLOIN 26

grilled portobello mushroom, skinny fries or crispy

garlic and herb potatoes

ADD chimichurri 2

SAUTÉED TIGER PRAWNS 17.5

steamed rice, fragrant green curry sauce,

toasted coconut, coriander

SALADS & BOWLS

BUDDHA BOWL | VG 11.5

tenderstem broccoli, grains, rocket, soft boiled egg, tahini dressing

DEVON CRAB SALAD 16.5

avocado, baby gem, lemon, parsley

SUPER GREENS AND SEEDS | VE 9.5

mixed leaves, broccoli, beetroot, quinoa, toasted seeds, chilli, house dressing

ADD

HALLOUMI 4 CHICKEN 5 SEA REARED TROUT 6

SCOTTISH SALMON 8

SIDES

HOUSE SALAD | VE 5

toasted seeds, avocado, house vinaigrette

PAN ROASTED SPROUTING BROCCOLI | VE N 4.5

toasted almonds, sea salt

HOUSE SLAW | VG 4

shaved red and white cabbage, yoghurt, lemon, fresh mint

CRISPY ROAST POTATOES | VE 4.5

garlic, herb, sea salt

SKINNY FRIES | VG 3.5

TRUFFLE, PECORINO FRIES | VG 5

PUDDINGS

FLOURLESS CHOCOLATE CAKE | VG 8.5

caramelised white chocolate, coconut yoghurt

JUDE'S ICE CREAMS & SORBETS 6

3 scoops - please ask your server for today's flavours,
vegan options available

FRESH SEASONAL FRUIT BOWL | VG 7

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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