

# COPPA

CLUB

## NIBBLES

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

MINI CHORIZO **5.5**  
sticky piquant glaze

LARGE GREEN  
ITALIAN OLIVES | **VE 3.5**

GARLIC BREAD | **VE 4**

PARMESAN CROQUETTES **4 / 5.5**

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

## SMALL PLATES & SHARING

SPROUTING BROCCOLI SALAD | **VE N 7.5**  
grains, toasted hazelnuts, pomegranate,  
tahini dressing

MOZZARELLA &  
OREGANO ARANCINI | **VG 7.5**  
arrabbiata sauce

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

CRISPY FRIED SQUID **8.5**  
spicy ponzu dip, sriracha mayo, lemon

BUTTERMILK FRIED CHICKEN **7**  
chilli mayo, crunchy slaw

BURRATA | **VG N 8**  
roasted baby beets, candied walnuts,  
extra virgin olive oil  
**ADD D.O.P Prosciutto 3**

SCOTTISH SALMON CEVICHE **10.5**  
caper and lemon dressing,  
baby watercress, flatbread

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

MUSHROOMS ON TOAST | **VG 8.5**  
seasonal mushrooms, porcini cream,  
toasted sourdough

## 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**

COPPA BURGER **14**  
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**  
8oz flat iron steak, skinny fries  
**ADD** chimichurri **2** truffle cream **3**

SAUTÉED TIGER PRAWNS **17.5**  
steamed rice, fragrant green curry sauce, toasted coconut, coriander

10oz DRY AGED SIRLOIN **26**  
grilled portobello mushroom, skinny fries or crispy garlic and herb potatoes  
**ADD** chimichurri **2** truffle cream **3**

SEA REARED TROUT ON THE PLANCHA **18**  
herbed freekah, red onion, parsley, lemon and watercress salad

COPPA VEGAN BURGER | **VE 14**  
plant-based patty, toasted seeded bun, vegan mozzarella,  
lettuce, tomato, skinny fries

GRILLED LEMON SOLE **23.5**  
peperonata, salsa verde, caper berries

## FRESH PASTA

BUCATINI CARBONARA **8.5 / 13.5**  
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 **8.5 / 13.5**  
spicy ragu, parmesan

TRUFFLE MAFALDINE | **VG 10.5 / 19.5**  
fresh black truffle, nutmeg, Pecorino, extra virgin olive oil

## SALADS & BOWLS

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

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

SUPER GREENS AND SEEDS | **VE 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 **5** SEA REARED TROUT **6**  
SCOTTISH SALMON CRUDO **8**

## SIDES

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

PAN ROASTED SPROUTING BROCCOLI | **VE 4.5**  
aged balsamic vinegar, sea salt

SKINNY FRIES | **VG 3.5**

TRUFFLE, PECORINO FRIES | **VG 5**

HOUSE SLAW | **VG 4**  
shaved red and white cabbage, yoghurt, lemon, fresh mint

CRISPY ROAST POTATOES | **VE 4.5**  
garlic, herb, sea salt

## SOURDOUGH PIZZA

MARGHERITA BUFALA | **VG 9.5**  
buffalo mozzarella, tomato, basil, olive oil

PIZZA GIARDINIERA | **VG 13.5**  
burrata, olives, smoked mozzarella, tenderstem broccoli, oregano, chilli, garlic oil

SAN DANIELE **14.5**  
tomato, buffalo mozzarella, rocket, D.O.P Prosciutto, parmesan

COPPA HOT **13.5**  
tomato, buffalo mozzarella, spicy salami, 'nduja

**ADD**  
OLIVES, EGG, FRESH CHILLI, CAPERS **2**  
SPICY SALAMI, 'NDUJA, D.O.P PROSCIUTTO, BURRATA **4**

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'Oclock Gin, Sauvignon Blanc Alasia, fennel, elderflower cordial, lemon, grapefruit, soda	9.95	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 CLUB 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, Agave Syrup, bitter lemon tonic, lime	9.50
BLOODY MARY Grey Goose 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 purée	5.00	PEACH TRIP (alcohol free) Trip peach & ginger CBD infused, ginger, apple juice	6.00
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	29.95
PIPER HEIDSIECK NV Champagne, France, 12%	9.85	49.95
LAURENT-PERRIER LA CUVÉE Brut NV, Champagne, France, 12%	12.95	65.00
LAURENT-PERRIER CUVÉE ROSÉ Champagne, France, 12%	16.00	85.00

## WHITE

	175ML	250ML	BOTTLE
JACQUES VERITIER BLANC Vin de France, France, 2020, 11.5%	5.35	7.20	19.95
MIRABELLO PINOT GRIGIO DOC Delle Venezie, Veneto, Italy, 2020, 12.5%	5.85	7.60	21.50
SAUVIGNON BLANC Alasia, Peidmont, Italy, 2020, 13%	6.20	8.70	23.95
VIIGNIER Domaine De Vedilhan, Languedoc, France, 2020/21, 13%	6.95	9.35	25.95
PICPOUL DE PINET L'Ormarine Duc de Morny, Languedoc, France, 2020, 12.5%	7.20	9.75	27.95
PINOT GRIGIO Colterenzio, Alto Adige, Italy, 2019/20, 13%	8.10	11.35	30.50
SAUVIGNON BLANC 'SPITFIRE' Kim Crawford Marlborough, New Zealand, 2020, 14.5%	9.85	13.35	36.95
GAVI DI GAVI 'Lugarara', Piedmont, Italy, 2020, 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, 2017/18 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 Petit Papillon, Languedoc, France, 2020, 13%	5.35	7.20	19.95
CHATEAU MINUTY 'M' de Minuty, Côtes De Provence, France, 2020, 12.5%	7.50	10.50	29.50
CHATEAU MIRAVAL Côtes De Provence Rosé, France, 2020, 12.5%	8.80	11.90	32.95

## RED

	175ML	250ML	BOTTLE
JACQUES VERTIER ROUGE Vin de France, France, 2020, 12.5%	5.35	7.20	19.95
MONTEPULCIANO D'ABRUZZO Ancora, Abruzzo, Italy, 2020, 13%	5.85	7.60	21.50
RIOJA Vega Piedra, Spain, 2019/20, 13%	6.20	8.70	23.95
MERLOT Araldica, Veneto, Italy, 2016, 12.5%	6.65	9.00	24.95
MALBEC Pablo Y Walter, Mendoza, Argentina, 2020/21, 13.5%	7.45	10.10	27.95
PINOT NOIR Montes Limited Selection, Aconcagua, Chile, 2019, 13.5%	8.00	10.80	29.95
MALBEC Amalaya, Calchaqui Valley, Argentina, 2020 14%	9.70	13.10	36.50
MCLAREN VALE SHIRAZ 'Jester' Mitolo, South Australia, Australia, 2018/19, 14.5%			44.95
VALPOLICELLA Brolo, Veneto, Italy, 2013, 14.5%			49.95
CHÂTEAUNEUF-DU-PAPE TRADITION ROUGE Château Maucoil, Rhone, France, 2018/19, 14.5%			54.95
BAROLO 'Cannubi', E Pira, Piedmont, Italy, 2015, 14.5%			86.45
CHATEAU TALBOT 4eme Cru Classe, St Julien, Bordeaux, France, 2014, 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%	4.50
CURIOUS BREW APPLE CIDER 330ml 5.2%	4.50
TOAST AMERICAN PALE ALE 330ml 4.8%	4.95
HEINEKEN ALCOHOL FREE LAGER 330ml 0.0%	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](http://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.