

COPPA

CLUB

WEEKEND

BRUNCH

Served from 10am-3pm Saturday, Sunday and Bank Holidays

SKILLET BREAKFAST 12.5

two fried eggs, Cumberland sausage, bacon, black pudding, mushroom, tomato, baked beans, toast

GARDEN BREAKFAST | VG 11.5

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 9.5

sourdough toast, chilli, lime
ADD dry cured English bacon 2.5
ADD kiln smoked Severn and Wye salmon 4.5

NIBBLES & SMALL PLATES

LARGE GREEN ITALIAN OLIVES | VE 3.5

GARLIC BREAD | VE 4

PARMESAN CROQUETTES 4 / 5.5

CRISPY FRIED SQUID 8.5

spicy ponzu dip, sriracha mayo, lemon

SPROUTING BROCCOLI SALAD | VE N 7.5

grains, toasted hazelnuts, pomegranate, tahini dressing

SEARED KING PRAWNS 10.5

garlic, lemon, chilli, parsley

BUTTERMILK FRIED CHICKEN 7

chilli mayo, crunchy slaw

DEVON CRAB SALAD 9.5

avocado, baby gem, lemon, parsley

BURRATA | VG N 8

roasted baby beets, candied walnuts, extra virgin olive oil
ADD D.O.P Prosciutto 3

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

10oz DRY AGED SIRLOIN 27

grilled portobello mushroom, skinny fries
ADD chimichurri 2 truffle cream 3

COPPA VEGAN BURGER | VE 14

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

COPPA BURGER 14

British beef patty cooked pink, toasted seeded bun, mature cheddar, tomato, lettuce, burger sauce, skinny fries

ADD smoked bacon 2

SEA REARED TROUT ON THE PLANCHA 18

herbed freekah, red onion, parsley, lemon and watercress salad

BRITISH FLASH STEAK 16

8oz flat iron steak, skinny fries
ADD chimichurri 2 truffle cream 3

SMOKED HADDOCK & SALMON FISH CAKE 14

wilted spinach, watercress sauce

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

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 4.5 SEA REARED TROUT 6

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

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

HOUSE SLAW | VG 4

shaved red and white cabbage, yoghurt, lemon, mint

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 Tanqueray Export 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%	5.90	29.95
PROSECCO ROSÉ Ca di Alte, Veneto, Italy, 11.5%	6.40	32.45
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, Piedmont, 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%	7.45	10.10	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%	10.25	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, 2017/18 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
PRESS LONDON JUICE apple, lemon, ginger	4.95
strawberry, apple, lemon, mint	4.95
kale, spinach, romaine lettuce, celery, cucumber, lemon, ginger	4.95

ROSÉ

	175ML	250ML	BOTTLE
GRENACHE ROSÉ Petit Papillon, Languedoc, France, 2020, 13%	5.85	7.95	21.95
CHATEAU MINUTY 'M' de Minuty, Côtes De Provence, France, 2020, 12.5%	8.00	11.20	31.50
CHATEAU MIRAVAL Côtes De Provence Rosé, France, 2020, 12.5%	9.30	12.60	34.95

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%	6.95	9.35	25.95
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%	9.85	13.35	36.95
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%			57.95
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	
CAMDEN HELLS 4.6%	5.75
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
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 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.