

# COPPA

## 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 | V 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

| V 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

### SPROUTING BROCCOLI SALAD | V N 7.5

grains, toasted hazelnuts, pomegranate, tahini dressing

## MAINS & GRILLS

### CORN-FED 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

## 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

### 'NDUJA AND PORK FUSILLI 8.5 / 13.5

spicy ragu, parmesan

## SALADS & BOWLS

### 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

## SIDES

### HOUSE SALAD | VE 5

toasted seeds, avocado, house vinaigrette

### PAN ROASTED SPROUTING BROCCOLI | VE 4.5

aged balsamic vinegar, sea salt

### HOUSE SLAW | V 4

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

### SKINNY FRIES | VE 3.5

TRUFFLE, PECORINO FRIES | V 5

## PUDDINGS

### FLOURLESS CHOCOLATE CAKE | V 8.5

caramelised white chocolate, coconut yoghurt

### FRESH FRUIT BOWL | V 7

### JUDE'S ICE CREAMS & SORBETS 6

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

VEGETARIAN | V 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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