

BRUNCH

Brunch served on weekends from 9am, everything else from 11:30am
If you suffer from nut or any other allergies please ask a waiter for more information

CAFETIÈRE

Central & South American Arabica & Indonesian Robusta blend

FOR ONE/TWO 2.45/4.95

JUICES & SMOOTHIES

ORANGE JUICE 3.95

PRESS LONDON JUICE

apple, lemon & ginger 4.95

strawberry, apple, lemon & mint 4.95

100% cold-pressed 'lean green' - kale, spinach, 5.45

romaine lettuce, celery, cucumber, lemon & ginger

PRESS LONDON SMOOTHIE apple, banana, 4.95

coconut water, strawberry, blueberry,
raspberry, coconut milk & lime

COCKTAILS

BELLINI Prosecco & white peach purée 6.95

BLOODY MARY Ketel One vodka, dry sherry,
tomato juice & house spice mix 7.95

BRUNCH

all our eggs are free range

NUTTY GRANOLA, YOGHURT & BERRIES | N VG 4.45

PORRIDGE | VG banana & maple syrup 4.45

PANCAKES dry cured streaky bacon & maple syrup 6.95

SMASHED AVOCADO & POACHED EGGS | VG 7.45

toast, chilli & lime

with dry cured streaky bacon 8.45

with kiln smoked salmon 9.45

KALE TOAST | VG smashed avocado, 7.45

slow cooked kale, two plancha eggs & sriracha

BAKED EGGS & CHORIZO tomato & roast pepper 9.95

ragu, greens, toast & labneh

BENEDICTS served on our fresh waffles or

toasted English muffins

crispy Coppa, eggs & hollandaise 8.45

kiln smoked salmon, spinach, eggs & hollandaise 8.45

GARDEN BREAKFAST | VG two plancha eggs, 9.45

halloumi, field mushrooms, roast tomato, greens & toast

SKILLET BREAKFAST two plancha eggs, sausage, 9.45

dry cured streaky bacon, Spanish black pudding, field
mushrooms, roast tomato, Heinz baked beans & toast

SIDES

Skinny fries | VE 3.45

Truffle fries 4.45

House salad | VG 3.45

Club slaw | VG 2.95

Tenderstem broccoli | VE 3.45

VEGETARIAN | VG VEGAN | VE CONTAINS NUTS | N

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.

NIBBLES

ALL 3.50

Warm sourdough bread | VG

Salted Marcona almonds | N VE

Large green olives | VE

Crispy fried truffled gnocchi | VG

Sticky chorizo sausages

Garlic bread | VG

SMALL PLATES & SHARING

BUFFALO MOZZARELLA | VG crostini, 6.95

broad beans, lemon & mint

BUTTERMILK FRIED CHICKEN chilli mayo 5.95

CRISPY FRIED SQUID sriracha mayo & paprika 6.95

SEARED KING PRAWNS garlic, lemon & chilli 6.95

GRILLS & SALADS

COPPA CLUB BURGER double British beef patty, 12.95

soft glazed bun, smoked bacon, lettuce, tomato,

pickles, Cheddar, burger sauce & skinny fries

VEGAN BURGER | VE beetroot, quinoa, 12.95

chick pea & coriander patty, soft glazed bun,

flash pickled cucumbers & skinny fries

add halloumi 1.95 | VG

10oz BRITISH SIRLOIN STEAK & FRIES 24.95

add truffle cream 2.50

TROUT ON THE PLANCHA | N pine nuts, fregola, 14.45

shaved fennel, orange & chive dressing

CORN FED CHICKEN lemony rosemary juices, 12.95

house slaw & skinny fries

LEEK & FETA TART | VG N baby watercress, 12.95

walnuts & extra virgin olive oil

SUPER GREENS & GRAINS | VG quinoa, farro, fregola, 8.95

beets, broccoli, house dressing, chilli & toasted seeds

add chicken 3.95, halloumi 3.95, trout 5.95 or feta 2.45

PASTA

fresh pasta cooked to order

PENNE CARBONARA egg, peas, Coppa 6.95/11.95

& Parmesan

RICOTTA & MINT GIRASOLI | VG runner beans, 12.95

mint, lemon & Pecorino

PAPPARDELLE & BEEF RAGU slow cooked 5.95/10.95

beef shin & pork ragu, Chianti & Parmesan

CRAB LINGUINE fresh crab, capers, chilli, 7.45/13.45

parsley & cherry tomatoes

PIZZA

hand stretched sourdough base

MARGHERITA | VG tomato, buffalo mozzarella 7.95

& oregano

FLORENTINE | VG tenderstem broccoli, 9.45

cima di rapa, two eggs & shaved Bella Lodi

COPPA CLUB HOT spicy salami, Nduja, 9.95

chilli tomato & mozzarella

PORTOBELLO mushrooms, mozzarella, 9.45

Parmesan & pesto

ADD egg, olives, capers, fresh chilli, mushrooms 1.0

ADD spicy salami, Nduja 1.5

CHAMPAGNE & FIZZ

125ML BOTTLE

PROSECCO BRUT Via Vai, Veneto, Italy, 11%	5.45	27.95
ROSÉ SPUMANTE Veneto, Italy, 11%	5.95	27.95
BELLAVISTA 'ALMA' CUVÉE BRUT Franciacorta, Italy, 12.5%		39.95

WHITE

175ML 250ML BOTTLE

SAUVIGNON BLANC Ca di Alte, Veneto, Italy 2017, 13%	5.75	7.25	19.95
PICPOUL DE PINET La Croix Gratiot, Languedoc, France 2016, 12%	6.25	8.75	24.95
ALVARINHO VINHO VERDE Azevedo, Vinho Verde, Portugal 2017, 11.5%	6.25	8.75	24.75
PINOT GRIGIO Colterenzio, Alto Adige, Italy 2016, 13%	5.95	8.45	26.95
'SOAVE' San Vincenzo IGT, Anselmi, Veneto, Italy 2014, 12.5%	6.45	8.95	25.95
CHARDONNAY Reserve Personnelle, Macon-Charnay, Burgundy, France 2016, 13%	7.95	10.95	32.95
FIANO 'COMETA' Planeta, Sicily, Italy 2014, 13.5%			41.95

ROSÉ

175ML 250ML BOTTLE

SAUVIGNON BLANC ROSÉ Montevista, Chile 2016/17, 13%	5.75	7.25	19.45
CHATEAU MINUTY 'M' de Minuty Rosé, Côtes De Provence, France 2016/17, 13%	7.45	9.45	27.45
CHATEAU MIRAVAL Côtes De Provence Rosé, France 2016, 13%	8.45	11.45	32.45

RED

175ML 250ML BOTTLE

SHIRAZ Passo del Tempio, Sicily, Italy 2016, 12.5%	5.25	6.25	17.75
RIOJA Vega Piedra, Spain 2015, 12.5%	5.45	6.75	18.75
MONTEPULCIANO, D'ABRUZZO Il Faggio, Abruzzo, Italy 2016, 12.5%	6.25	7.95	22.95
MALBEC Pablo Y Walter, Mendoza, Argentina 2016, 13.5%	6.25	8.75	25.25
CHIANTI DOCG 'Mediceo' , Poggiotondo, Tuscany, Italy 2014, 12.5%	7.95	9.95	28.95
PINOT NOIR Ribbonwood, Marlborough, New Zealand 2015, 13.5%	7.95	9.95	29.45
SALICE SALENTINO RISERVA Francesco Candido, Puglia, Italy 2013, 13%			32.45
PINOT NOIR Byron Vineyard, Maria Valley, Santa Barbara, California, USA 2013/14, 13.5%			38.95

BEER & CIDER

draught

PERONI NASTRO AZZURRO 5.1%	5.45
CURIOUS BREW IPA 4.4%	4.95
COPPA CLUB LAGER 3.8%	4.25
STOWFORD PRESS 4.5%	4.55

bottled beers/ ciders

MORETTI 330ML 4.6%	4.25
CURIOUS BREW APPLE CIDER 330ML 5.2%	4.45
GUEST CRAFT BEER please ask for ABV	from 3.95
BITBURGER DRIVE 330ML alcohol free	2.95

HOMEMADE COOLERS

WILD BERRY SPRITZ	3.95
blackberry, elderberry, raspberry & lemon	
ELDERFLOWER & MINT LIMONATA	3.95
elderflower, mint, lemon & lime	
PEACH ICED TEA	3.95
classic peach iced tea	
GRAPEFRUIT & ORANGE CRUSH	3.95
grapefruit, orange & lime	

HOT DRINKS

soya, almond or oat milk +50p

ESPRESSO	1.95
AMERICANO	2.25
CAPPUCCINO, LATTE, FLAT WHITE	2.95
DOUBLE ESPRESSO, CORTADO	2.75
MACCHIATO	2.45
HOT CHOCOLATE, MOCHA, CHAI LATTE	3.25
MUG OF BREAKFAST TEA	1.95
LOV ORGANIC TEAS	2.45

Run for Løv - pomegranate, goji berries & hibiscus
Pure Løv - green tea, apple & nettle

TEAPOTS	2.75
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Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green,
Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint

SOFT DRINKS

DIET COKE 330ml	2.75
COKE 330ml	2.95
SAN PELLEGRINO 330ml <i>aranciata/limonata</i>	2.60
VITA COCO COCONUT WATER	2.45
SELECTION OF JUICES	2.45
FEVER TREE MIXERS 200ml	2.45