

NIBBLES

ALL 3.50

WARM SOURDOUGH BREAD | VG
extra virgin olive oil**SALTED MARCONA ALMONDS | VE N**
blanched, roasted in olive oil & sprinkled with sea salt**LARGE GREEN OLIVES | VE****CRISPY FRIED TRUFFLED GNOCCHI | VG****STICKY CHORIZO SAUSAGES**
honey, mustard & smoked paprika glaze**GARLIC BREAD | VG**

SMALL PLATES & SHARING

BUTTERMILK FRIED CHICKEN 5.95
chilli mayo**BUFFALO MOZZARELLA 6.95 | VG**
crostini, broad beans, lemon & mint**COURGETTE FRITTI 4.95 | VG**
fried courgettes, paprika & aioli**CHICKEN LIVER PÂTÉ 5.95**
coarse sherry infused pâté & green
tomato chutney**CRISPY FRIED SQUID 6.95**
sriracha mayo & paprika**SMOKED HADDOCK
ARANCINI 6.95**
curried mayo & lime**SEARED KING PRAWNS 6.95**
four juicy prawns, garlic,
lemon, chilli & extra virgin
olive oil

MAINS & GRILLS

COPPA CLUB BURGER 12.95
double British beef patty, soft glazed
bun, smoked bacon, lettuce, tomato,
pickles, Cheddar, burger sauce
& skinny fries**VEGAN BURGER 12.95 | VE**
beetroot, quinoa, chick pea & coriander
patty, soft glazed bun, flash pickled
cucumbers & skinny fries
ADD halloumi 1.95 | VG**BRITISH LAMB CHOPS 18.45**
five grains, herb yoghurt
& yuzu lime**LEEK & FETA TART 12.95 | VG N**
baby watercress, walnuts
& extra virgin olive oil**TROUT ON THE PLANCHA 14.45 | N**
pine nuts, fregola, shaved fennel,
orange & chive dressing**CORN FED CHICKEN 12.95**
lemony rosemary juices, house slaw
& skinny fries**8oz BRITISH FLASH STEAK & FRIES 12.95**
watercress & skinny fries**10oz BRITISH SIRLOIN STEAK & FRIES 24.95**
grilled field mushrooms, watercress
& skinny fries
ADD truffle cream 2.50

SUPER HEALTHY & SEASONAL SALADS

- ADD CHICKEN 3.95, HALLOUMI 3.95, TROUT 5.95 OR FETA 2.45 -

KALE CAESAR 7.95
avocado, baby gem, croutons, Caesar
anchovy dressing, Parmesan & crispy Coppa**SUPER GREENS & GRAINS 8.95 | VG**
quinoa, farro, fregola, beets, salad leaves,
broccoli, house dressing, chilli & toasted seeds**SPINACH & WATERMELON 8.45 | VE**
five grains, toasted seeds & miso dressing
ADD Pecorino | VG

PIZZA

*hand stretched sourdough base***MARGHERITA 7.95 | VG**
tomato, buffalo mozzarella & oregano**FLORENTINE 9.45 | VG**
tenderstem broccoli, cima di rapa,
two eggs & shaved Bella Lodi**COPPA CLUB HOT 9.95**
spicy salami, Nduja, chilli, tomato & mozzarella**PORTOBELLO 9.45**
mushrooms, mozzarella, Parmesan & pesto**ADD** egg, olives, capers, fresh chilli, mushrooms 1.0
ADD spicy salami, Nduja 1.5

PASTA

*fresh pasta cooked to order***PENNE CARBONARA 6.95/11.95**
peas, egg, Parmesan
& crispy Coppa**RICOTTA & MINT GIRASOLI 12.95 | VG**
runner beans, mint, lemon
& Pecorino**PAPPARDELLE & BEEF RAGU 5.95/10.95**
slow cooked beef shin & pork ragu,
Chianti & Parmesan**CRAB LINGUINE 7.45/13.45**
fresh crab, capers, chilli, parsley
& cherry tomatoesJOIN US FOR
BRUNCHOn weekends we start early,
with a brunch menu including
juices, cocktails, pancakes, all
kinds of eggs and coffee.

THE LAST STRAW

As part of our commitment to
sustainability, we now only use
bio-degradable straws in Coppa
Club. If you would like a straw,
please ask one of our team.

SIDES

SKINNY FRIES 3.45 | VE
sea salt**CLUB SLAW 2.95 | VG**
red & white cabbage,
yoghurt, lemon & mint**TRUFFLE FRIES 4.45**
truffle oil, sea salt & Pecorino**HOUSE SALAD 3.45 | VG**
Bibb lettuce, avocado, toasted
seeds & house vinaigrette**TENDERSTEM
BROCCOLI 3.45 | VE**
chilli & garlic**NEW POTATOES 3.45 | VG**
sea salt, mint & butter

VEGETARIAN | VG VEGAN | VE CONTAINS NUTS | N

If you suffer from nut or any other allergies please ask a waiter for more information

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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
BOLLINGER Special Cuvée, Champagne, France, 12%	10.95	63.25

WHITE

	175ML	250ML	BOTTLE
PINOT BIANCO/GARGANEGA La Cavea, Veneto, Italy 2016/17, 12.5%	5.25	6.25	17.75
SAUVIGNON BLANC Ca di Alte, Veneto, Italy 2017, 13%	5.75	7.25	19.95
VIIGNIER Domaine De Vedilhan, Languedoc, France 2015, 14%	6.25	7.95	22.95
ALVARINHO VINHO VERDE Azevedo, Vinho Verde, Portugal 2017, 11.5%	6.25	8.75	24.75
PICPOUL DE PINET La Croix Gratiot, Languedoc, France 2016, 12%	6.25	8.75	24.95
PINOT GRIGIO Colterenzio, Alto Adige, Italy 2016, 13%	5.95	8.45	26.95
CHARDONNAY Reserve Personnelle, Macon-Charnay, Burgundy, France 2016, 13%	7.95	10.95	32.95
SAUVIGNON BLANC Greywacke, Marlborough, New Zealand 2017, 13%	8.45	12.25	35.95
FIANO 'COMETA' Planeta, Sicily, Italy 2014, 13.5%			41.95
PULIGNY MONTRACHET Pierre Bourée Fils, Burgundy, France 2011, 13%			63.75

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%		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
CLOS DE LA CURE, GRAND CRU, ST EMILION Bordeaux, France 2012, 14.5%			46.45
BAROLO 'Cannubi' , E Pira, Piedmont, Italy 2014, 14.5%			86.45
CHATEAU HAUT BATAILLEY Seme Cru, Pauillac, Bordeaux, France 2010, 13.5%			88.95

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

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, romaine lettuce, celery, cucumber, lemon & ginger	5.45
PRESS LONDON SMOOTHIE	4.95
apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk & lime	

SOFT DRINKS

DIET COKE 330ml	2.75
COKE 330ml	2.95
SAN PELLEGRINO 330ml aranciata/limonata	2.60

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 Lov - pomegranate, goji berries & hibiscus	
Pure Lov - green tea, apple & nettle	
TEAPOTS	2.75
Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green, Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint	

HOMEMADE COOLERS

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

COCKTAILS

	GLASS/PITCHER
PASSIONFRUIT & ELDERFLOWER SPRITZ Elderflower liqueur, passionfruit & Prosecco	7.95/27.95
SUMMER GARDEN SPRITZ Pimms No.1, Kings Ginger liqueur, strawberry liqueur, sparkling rosé	7.45/25.95
WHITE SANGRIA Sauvignon blanc, peach liqueur, Sicilian lemonade, apple & strawberry	6.95/18.95
RASPBERRY & ELDERFLOWER COLLINS Tanqueray gin, Chambord, lemon, elderflower & soda	7.95
MULA DE FRESA Cuervo Tradicional tequila, strawberry liqueur, lime, agave & ginger beer	8.45
STROPPY COW Black Cow vodka, Kahlua, caramel syrup, sea salt & cream	8.45
RUM RE-FASHIONED Havana Club 7yr, Velvet Falernum, orgeat syrup, chocolate bitters & lime twist	9.45
PORNSTAR MARTINI Ketel One vodka, passionfruit, vanilla & Prosecco	8.45
BELLINI Prosecco & white peach purée	6.95
APEROL SPRITZ Aperol, Prosecco & soda	7.45
NEGRONI Tanqueray gin, Belsazar red vermouth & Campari	8.45
MOJITO Havana Club 3yr, mint, lime juice, sugar & soda	7.95
ESPRESSO MARTINI Ketel One vodka, Kahlua & espresso	7.95
CHERRY MANHATTAN Bulleit rye whiskey, Cherry Heering, Belsazar red & white vermouths, maraschino cherry	9.95
TOASTED NUT SOUR Amaretto, Frangelico, lemon, egg whites, cherry syrup	8.45
PINEAPPLE & COCONUT DAIQUIRI Koko Kanu coconut rum, pressed pineapple, lime, sugar syrup	7.95
COPPA'S CURIOUS CONCOCTION Tanqueray gin, Kings Ginger liqueur, lemon, ginger & Curious IPA	9.45
BLOODY MARY Ketel One vodka, dry sherry, tomato juice & house spice mix	7.95

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.