

## NIBBLES

ALL 3.50

**WARM SOURDOUGH BREAD | VE**  
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 | VE**

## SMALL PLATES & SHARING

**BUTTERMILK FRIED CHICKEN 5.95**  
chilli mayo

**BUFFALO MOZZARELLA &  
ROASTED SQUASH 6.95 | VG**  
garlic, sage, chilli & rapeseed oil

**COURGETTE FRITTI 4.95 | VG**  
paprika & aioli

**SMOKED HADDOCK ARANCINI 6.95**  
curried mayo & lime

**CHICKEN LIVER PÂTÉ 5.95**  
sherry infused pâté, toast, apple  
& cider brandy chutney

**CRISPY FRIED SQUID 6.95**  
sriracha mayo & paprika

**KILN SMOKED SALMON  
ON SOURDOUGH 5.95**  
Severn & Wye salmon,  
sourdough toast, celeriac  
remoulade & watercress

**SEARED KING PRAWNS 6.95**  
four juicy prawns, garlic, lemon,  
chilli & extra virgin olive oil

**FAVA BEAN & MINT HUMMUS 4.95 | VG**  
charred flatbread, labneh  
& 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

**TROUT ON THE PLANCHA 14.45 | N**  
pine nuts, fregola,  
shaved fennel, orange  
& chive dressing

**HAKE ON THE PLANCHA 16.95 | N**  
hispi cabbage, shallots,  
anchoiade & crostini

**ROASTED LEEK & FETA TART 12.95 | VG N**  
baby watercress, walnut,  
lemon & olive oil

**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 | VE N**  
quinoa, farro, fregola, squash, salad leaves,  
broccoli, house dressing, chilli & toasted seeds

**BUTTER LETTUCE & MARINATED BEETS 8.45 | VG N**  
pea shoots, pink grapefruit, hazelnuts,  
labneh & pesto

## PIZZA

*hand stretched sourdough base*

**MARGHERITA 7.95 | VG**  
tomato, buffalo mozzarella & oregano

**ZUCCA 9.45**  
pumpkin purée, friarielli, Gorgonzola,  
red onion & mozzarella

**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*

**SPAGHETTI CARBONARA 6.95/11.95**  
pancetta, peas, egg  
& Parmesan

**PENNE ARRABBIATA 5.95/10.95 | VG**  
spicy tomato sauce, fresh chillies,  
Pecorino & fiery oil

**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 tomatoes

## JOIN US FOR BREAKFAST & BRUNCH

Sleeping in is encouraged.  
We serve breakfast on weekdays  
and brunch at weekends.

## THE LAST STRAW

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

## SIDES

**SKINNY FRIES 3.45 | VE**  
*truffle oil & Pecorino* 4.45 | VG

**CAVOLO NERO 3.45 | VE**  
slow cooked with a little chilli,  
garlic & olive oil

**CLUB SLAW 2.95 | VG**  
red & white cabbage,  
yoghurt, lemon & mint

**MISO GLAZED  
AUBERGINES 3.45 | VE**  
ginger, garlic & sesame seeds

**HOUSE SALAD 3.45 | VE**  
bibb lettuce, avocado, toasted  
seeds & house vinaigrette

**PAN ROASTED  
POTATOES 3.45 | VG**  
garlic, thyme & rosemary

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
<b>PROSECCO BRUT</b> Via Vai, Veneto, Italy, 11%	5.65	28.50
<b>ROSÉ SPUMANTE</b> Veneto, Italy, 11%	6.40	32.45
<b>BELLAVISTA 'ALMA' CUVÉE BRUT</b> Franciacorta, Italy, 12.5%		42.95
<b>BOLLINGER</b> Special Cuvée, Champagne, France, 12%	10.95	63.95
<b>RUINART</b> Blanc de Blancs, France, 12%		72.95

## WHITE

	175ML	250ML	BOTTLE
<b>PINOT BIANCO/GARGANEGA</b> La Cavea, Veneto, Italy 2017, 12.5%	5.25	6.85	18.95
<b>SAUVIGNON BLANC</b> Italy, 13%	5.60	7.55	20.95
<b>VIIGNIER</b> Domaine De Vedilhan, Languedoc, France 2017, 14%	6.15	8.30	22.95
<b>ALVARINHO VINHO VERDE</b> Azevedo, Vinho Verde, Portugal 2017, 11.5%	6.65	9.00	24.95
<b>PICPOUL DE PINET</b> La Croix Gratiot, Languedoc, France 2017, 12%	6.95	9.35	25.95
<b>'SOAVE'</b> San Vincenzo IGT, Anselmi, Veneto, Italy 2014, 12.5%	7.05	9.55	26.45
<b>PINOT GRIGIO</b> Colterenzio, Alto Adige, Italy 2016, 13%	7.20	9.75	26.95
<b>CHARDONNAY</b> Reserve Personnelle, Macon-Charnay, Burgundy, France 2017, 13%	8.80	11.90	32.95
<b>SAUVIGNON BLANC</b> Greywacke, Marlborough, New Zealand 2017, 13%	9.60	12.95	35.95
<b>FIANO 'COMETA'</b> Planeta, Sicily, Italy 2014, 13.5%			41.95
<b>PULIGNY MONTRACHET</b> Pierre Bourée Fils, Burgundy, France 2013, 13%			63.95
<b>CONDRIEU</b> 'Les Chaillets', Domaines Yves Cuilleron, Rhone, France 2015, 14%			74.95

## ROSÉ

	175ML	250ML	BOTTLE
<b>SAUVIGNON BLANC ROSÉ</b> Montevista, Chile 2017/18, 13%	5.35	7.20	19.95
<b>CHATEAU MINUTY</b> 'M' de Minuty Rosé, Côtes De Provence, France 2016/17, 13%	7.45	10.10	27.95
<b>CHATEAU MIRAVAL</b> Côtes De Provence Rosé, France 2017, 13%	8.80	11.90	32.95

## RED

	175ML	250ML	BOTTLE
<b>SHIRAZ</b> Passo del Tempio, Sicily, Italy 2016, 12.5%	5.25	6.85	18.95
<b>RIOJA</b> Vega Piedra, Spain 2016, 12.5%	5.60	7.55	20.95
<b>MONTEPULCIANO, D'ABRUZZO</b> Il Faggio, Abruzzo, Italy 2017, 12.5%	6.65	9.00	24.95
<b>MALBEC</b> Pablo Y Walter, Mendoza, Argentina 2017/18, 13.5%	6.95	9.35	25.95
<b>CHIANTI DOCG</b> 'Mediceo', Poggiotondo, Tuscany, Italy 2014, 12.5%	7.75	10.45	28.95
<b>PINOT NOIR</b> Ribbonwood, Marlborough, New Zealand 2015/16, 13.5%	8.50	11.55	31.95
<b>NERO D'AVOLA</b> "Plumbago", Planeta, Sicily, Italy 2015, 13.5%			33.95
<b>CABERNET SAUVIGNON/MERLOT</b> Le Riche 'Richesse', Stellenbosch, South Africa 2014/15, 14%			36.95
<b>PINOT NOIR</b> Byron Vineyard, Maria Valley, Santa Barbara, California, USA 2014/15, 13.5%			39.95
<b>CLOS DE LA CURE, GRAND CRU, ST EMILION</b> Bordeaux, France 2013/14, 14.5%			46.45
<b>RIOJA</b> 'San Vicente', Senorios de San Vicente, Rioja, Spain 2013, 14.5%			54.95
<b>BAROLO</b> 'Cannubi', E Pira, Piedmont, Italy 2014, 14.5%			86.45
<b>CHATEAU TALBOT</b> 4eme Cru Classe, St Julien, Bordeaux, France 2011, 13%			96.95

## BEER & CIDER

draught

<b>PERONI NASTRO AZZURRO</b> 5.1%	5.65
<b>CURIOUS BREW IPA</b> 4.4%	4.95
<b>COPPA CLUB LAGER</b> 3.8%	4.45
<b>STOWFORD PRESS</b> 4.5%	4.55

bottled beers/ ciders

<b>MORETTI 330ML</b> 4.6%	4.25
<b>CURIOUS BREW APPLE CIDER 330ML</b> 5.2%	4.50
<b>GUEST CRAFT BEER</b> please ask for ABV	from 3.95
<b>BITBURGER DRIVE 330ML</b> alcohol free	2.95

## JUICES & SMOOTHIES

<b>ORANGE JUICE</b>	3.95
<b>PRESS LONDON JUICE</b>	
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
<b>PRESS LONDON SMOOTHIE</b>	4.95
apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk & lime	

## HOT DRINKS

almond or soya milk

<b>ESPRESSO</b>	1.95
<b>AMERICANO</b>	2.35
<b>CAPPUCCINO, LATTE, FLAT WHITE</b>	2.95
<b>DOUBLE ESPRESSO, CORTADO</b>	2.35
<b>MACCHIATO</b>	2.45
<b>HOT CHOCOLATE, MOCHA, CHAI LATTE</b>	3.25
<b>MUG OF BREAKFAST TEA</b>	1.95
<b>LOV ORGANIC TEAS</b>	2.45
Run for Løv - pomegranate, goji berries & hibiscus	
Pure Løv - green tea, apple & nettle	
<b>TEAPOTS</b>	2.75
Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green, Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint	

## HOMEMADE COOLERS

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

## COCKTAILS

	GLASS/PITCHER
<b>PASSIONFRUIT &amp; ELDERFLOWER SPRITZ</b>	7.95/27.95
Elderflower Liqueur, passionfruit & prosecco	
<b>SUMMER CUP SPRITZ</b>	7.95/27.95
Pimm's No.1, Chambord, King's Ginger & sparkling rosé	
<b>CLUB SANGRIA</b>	6.95/19.95
Rioja, fresh orange, solerno liqueur, cassis & lime	
<b>MARGARITA ESCARLETA</b>	8.45
El Jimador blanco tequila, Pampelle, Mezcal, lime, strawberry & basil	
<b>STROPPI COW</b>	8.45
Black Cow vodka, Kahlua, double cream, caramel, salt & honeycomb	
<b>JEREZ OLD FASHIONED</b>	9.45
Woodford Reserve Bourbon, Pedro Ximénez sherry, maple syrup, bitters & orange twist	
<b>PORNSTAR MARTINI</b>	8.45
Ketel One Vodka, passionfruit, vanilla & prosecco	
<b>BELLINI</b>	6.95
Prosecco & white peach puree	
<b>APEROL SPRITZ</b>	7.45
Aperol, prosecco & soda	
<b>NEGRONI</b>	8.45
Tanqueray Gin, Campari & Belsazar red vermouth	
<b>CANCHA MOJITO</b>	8.95
Havana 7yr, Taylor's Velvet Falernum, lime, mint, honey & soda	
<b>ESPRESSO MARTINI</b>	7.95
Ketel One Vodka, kahlua & espresso	
<b>RASPBERRY JULEP</b>	8.45
Tanqueray gin, Chambord, raspberries, elderflower, mint & lemon	
<b>TOASTED NUT SOUR</b>	8.45
Amaretto, Frangelico, lemon, egg whites, cherry syrup	
<b>COPPA COLADA</b>	9.95
Koko Kanu, Wray & Nephews, pressed pineapple, coconut cream, lime, bitters & salt	
<b>SICILIAN 75</b>	7.95
Solerno, lemon, peach bitters & prosecco	
<b>CORSICAN NEGRONI</b>	8.45
Tanqueray gin, Pampelle & Belsazar rosé vermouth	
<b>BLOODY MARY</b>	7.95
Ketel One vodka, dry sherry, tomato juice & house spice mix	

## SOFT DRINKS

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

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