

RELAX

MEET

COPPA CLUB

DRINK

EAT

NIBBLES

NOCELLARA OLIVES (PB) 4.5

PADRÓN PEPPERS (PB) sea salt 6

WARM SEEDED SOURDOUGH (V) date & sea salt butter 5

PARMESAN CROQUETTES 6 / 8

ZUCCHINI FRITTI (PB) 7

SMALL PLATES & SHARING

CRISPY FRIED SQUID roast garlic aioli, lemon 10.5

PORK & FENNEL SEED SAUSAGE ROLL 6

PIZZETTA

garlic & herb (PB) 5

garlic & mozzarella (V) 6

'nduja, buffalo mozzarella, tomato & garlic oil 7

LOCH DUART SALMON CARPACCIO avocado mayo, lemon, Calabrian chilli, flatbread 13.5

BUTTERMILK FRIED CHICKEN sriracha mayo, pickled red cabbage, lime 9.5

BURRATA (V) pickled butternut squash, pomegranate, mint, toasted pumpkin seeds 10.5

PLANT-BASED (PB) burrata 10.5

CRISPY SPICED PRAWNS sweet chilli mayo, lime & Togarashi chilli 12

SMALL PLATE PASTA all fresh pastas are available in small portions

TABLE SHARERS

SEASONAL CRUDITÉS (V) (N) whipped feta, beetroot & rosemary hummus, pistachio & pine nut salsa, spiced flatbread 9 / 17.5

ANTIPASTI PLATE Coppa di Parma, Mortadella, salami piccante, Suffolk Baron Bigod, warm bread, caperberries, pear & apricot chutney 12.5 / 20

JOIN US FOR BREAKFAST

Sleeping in is encouraged. Breakfast served daily until 11.30am

SEASONAL SALADS

WINTER SALAD (V) (N) seasonal leaves, roasted squash, grilled halloumi, spiced hazelnuts, pomegranate & beetroot dressing 12

SUPER GREENS & SEEDS (PB) mixed leaves, tenderstem broccoli, beets, quinoa, chilli, house dressing 9.5

CLUB CAESAR SALAD crisp leaves, radishes, avocado, croutons, Caesar dressing 11

ADD PROTEIN

grilled halloumi 4

grilled chicken with garlic & herb oil 5

Chalk Stream trout 8

SOURDOUGH PIZZA

MARGHERITA BUFALA (V) buffalo mozzarella, tomato, basil, olive oil 11.5

PLANT-BASED (PB) mozzarella, burrata 11.5

COPPA HOT 'nduja, fior di latte, spicy salami, tomato, fresh chilli 16

PISTACHIO & MORTADELLA (N) buffalo mozzarella, tomato, mortadella, pistachio pesto 16.5

TRUFFLE PIZZA (V) truffle béchamel, roasted mushrooms, fior di latte, burrata, shaved truffles, toasted pine nuts 23.5

FRESH PASTA

BUCATINI CARBONARA guanciale, Pecorino, black pepper, egg yolk 9 / 16.5

WILD MUSHROOM TAGLIATELLE (V) wild mushrooms, pecorino & thyme 11.5 / 19.5

KING PRAWN LINGUINE white wine, chilli, garlic, tomatoes 13 / 24.5

SLOW COOKED BEEF SHIN RAGU red wine, pappardelle, Parmesan 10.5 / 17.5

All fresh pastas are available in small portions

MAINS & GRILLS

PLANCHA GRILLED HERB CHICKEN garlic & herb oil, seasonal slaw, skinny fries 17.5
ADD roast garlic aioli 2

CHALKSTREAM TROUT rainbow chard, roasted garlic aioli, charred lemon 19.5

STEAK FRITES 8oz grass-fed British flat iron, skinny fries & dressed salad 18.5

ADD chimichurri 2

Béarnaise 3

peppercorn sauce 3

RARE SEARED YELLOWFIN TUNA warm new potatoes, marinated tomatoes, green beans, black olives, lemon, anchovy mayo 26.5

CHICKEN MILANESE lemon & oregano crusted chicken, rocket, tomato, Parmesan, lemon mayo 19.5

BAKED SPICED AUBERGINE (V) ricotta, parsley, pomegranate & pickled red onion salad, tahini dressing, puffed wild rice 15.5

PLANT-BASED (PB) burrata 15.5

COPPA BURGER aged British beef patty cooked pink, lettuce, tomato, bread & butter pickles, smoked Cheddar, skinny fries 16.5

ADD smoked bacon 3

PLANT-BASED (PB) Moving Mountains patty, plant-based cheese, slaw, spicy Korean ketchup 16.5

PRAWN & FISH CAKES sautéed hispi cabbage, spiced mayo, lime & Togarashi chilli 16.5

10OZ RIB STEAK ON THE BONE British grass-fed steak, skinny fries, dressed salad, Béarnaise or peppercorn sauce 35.5

SIDES

HOUSE SALAD (PB) bibb lettuce, avocado, toasted seeds, house dressing 6

TRUFFLE & PECORINO FRIES (V) 6

ROASTED SQUASH (PB) chilli, garlic, olive oil, crispy sage 6

ZUCCHINI FRITTI (PB) 7

SKINNY FRIES (PB) 5

SEARED HISPI CABBAGE (PB) sesame dressing, sriracha, crispy shallots 5

SWEET POTATO FRIES (PB) thyme, lime 5.5

VEGETARIAN (V) PLANT-BASED (PB) CONTAINS NUTS (N)

Please tell your server if you have any allergies. Our dishes are made here and may contain trace ingredients, snap the QR code for allergy matrix and calorie information.

A discretionary service charge of 12.5% will be added to your bill.

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COCKTAILS

ESPRESSO MARTINI 12

Sapling vodka, espresso liqueur, coffee

PORNSTAR MARTINI 12.5

Sapling vodka, vanilla, passion fruit, pineapple, Prosecco

NEGRONI 13

Tanqueray, Campari, Vermouth di Torino

CUBAN MISSIONARY 12

Havana Club Cuban Spiced, peach, honey, pineapple, mint

OLD FASHIONED 12

Bulleit Bourbon, muscovado, bitters

RASPBERRY MULE 12

Ketel One, raspberries, lime, ginger beer

PEAR AND GINGER MARGARITA 13

Cazcabel Blanco, Belle de Brillat pear Cognac, ginger, lemon, sea salt

CRÈME BRÛLÉE MARTINI 12

Havana Club 7 Year Old, Ketel One, vanilla, crème brûlée syrup, cream

MARGARITA 12

Cazcabel Blanco, Cointreau, lime, agave

MOJITO 13

Ron Santiago de Cuba 8 Year Old, lime, mint, sugar, soda

BLOODY MARY 12

Baller Chilli & Bacon, bloody mix, chilli & bacon skewer

SPRITZ

Prosecco and soda with

APEROL 12

GARDEN 12

Tanqueray, elderflower, lemon

TROPICAL 12

Ciroc Passion, piña colada syrup

GRAPEFRUIT 12

Malfy Rosa, strawberries, rhubarb

CAMPARI 12

VIRTUOUS COCKTAILS

(alcohol free)

POPSTAR MARTINI 7

passion fruit, peach, vanilla, pineapple, 0% fizz

PEACH TRIP 7

peach, apple, Trip Peach & Ginger CBD seltzer

CHERRY BLOSSOM SPRITZ 8

Everleaf Mountain, Fever-Tree light tonic, strawberries

CRODINO SPRITZ 6

The classic Italian alcohol-free aperitivo

ELDERFLOWER & MINT LIMONATA 5

FLUTES

PROSECCO WITH

black raspberry *Chambord* 10

elderflower *St Germain* 10

pear *Belle de Brillat* 10

BEER & CIDER

DRAUGHT

1/2 PINT

PINT

BIRRA MORETTI 4.6%

3.3

6.6

BEAVERTOWN NECK OIL 4.3%

3.4

6.8

ask your server for our full draught selection

BOTTLED

BIRRA MORETTI 330ml 4.6% 5

BRIXTON RELIANCE PALE ALE 330ml 4.2% 5

SHEPPYS 200 SPECIAL EDITION CIDER 500ml

5% 6.3

ALCOHOL FREE

MORETTI ZERO 330ml 0% 4.5

GUINNESS 0.0 568ml 0% 5

SOFT DRINKS

PUNCHY

blood orange, cardamon & bitters 4

cucumber, yuzu & rosemary 4

TRIP PEACH & GINGER CBD SELTZER 5

FEVER-TREE SPARKLING

ginger beer 4

raspberry lemonade 4

cloudy apple 4

Sicilian lemonade 4

COCA-COLA 3.6

DIET COKE 3.6

PRESS LONDON

berry boost juice 5

lean green juice 5

golden glow smoothie 5

triple berry smoothie 5

WHAT'S ON

There's always lots going on at Coppa Club. Snap to see what's happening locally.



WHITE WINE

VINO BIANCO 175 250 BTL
7.2 9.9 26

Ponte Pietra, Veneto, 12%. crisp, blossom, apples

PINOT GRIGIO

Mirabello, DOC Delle Venezie, 12.5%. light, citrus

VINHO VERDE

Alvarinho/Loureiro, Azevedo, 12.5%. crisp citrus, stone fruit

SAUVIGNON BLANC

Alasia, Piedmont, 13%. fragrant, pears, fresh finish

PICPOUL DE PINET

L'Ormarine Duc de Morny, 12.5%. spicy, vibrant citrus

RIESLING

Maximin Grunhaus, Mosel, 11.5%. elegant, elderflower, lemon

SAUVIGNON BLANC

Kim Crawford, Marlborough, 12%. classic ripe Marlborough

GAVI DI GAVI

'Lugarara', La Giustiniana, Piedmont, 13%. peach, almonds

CHARDONNAY

Nielson, Santa Barbara, 14%. opulent, creamy, tropical

CHABLIS 1^{ER} CRU

"L'Essence des Climats", Laroche, Burgundy, 12%. ripe, smoky

PULIGNY MONTRACHET

Pierre Bourée, Burgundy, 13%. complex, toasty, nutty

SPARKLING WINE

PROSECCO BRUT 125 250 BTL
7.3 35

Primi Soli, Veneto, 11%. delicate, citrus, peach

PROSECCO ROSÉ

Ca di Alte, Veneto, 11.5%. raspberry, passion fruit

RATHFINNY CLASSIC CUVÉE

Sussex, 12%. refined, apricots, creme pâtissière

PIPER HEIDSIECK NV

Champagne, 12%. elegant, rounded, balanced

PIPER HEIDSIECK ROSÉ SAUVAGE

Champagne, 12%. juicy summer berries, smoky

LYRE'S CLASSICO (non-alcoholic)

Germany, 0.0%. green apple, pear, peaches

RED WINE

VINO ROSSO 175 250 BTL
7.2 9.9 26

Ponte Pietra, Veneto, 12.5%. berries, spiced plum

MONTEPULCIANO

Ancora, Abruzzo, 13%. cherries, chocolate, oak

CARIGNAN

Baron de Badassiere, Languedoc, 13%. rich, dark fruit, herbs

SYRAH

'Old School', False Bay Stellenbosch, 14%. full, bramble fruits

MERLOT

San Vigilio, Veneto, 12.5%. berry fruit, ripe plum

MALBEC

Pablo Y Walter, Mendoza, 13.5%. juicy, rich, chocolatey

RIOJA

Vega del Rayo, Rioja Alta, 13%. black fruit, vanilla

BEAUJOLAIS

Château de Belleverne, Saint Amour, 14%. wild berry, liquorice

VALPOLICELLA

Brolo dei Giusti, Veneto, 14.5%. ruby, cherries

CHÂTEAUNEUF-DU-PAPE

Château Maucoil, Rhône, 14.5%. elegant, redcurrant, cherries

MARGAUX

Château Tayac, Bordeaux, 13%. blackberries, cassis, mocha

CABERNET SAUVIGNON

Tabali DOM, Valle Maipo, 13%. blackcurrant, cedar

BAROLO ARBORINA

Giovanni Corino, Piedmonte, 14.5%. silky, red fruits, tobacco

ROSÉ WINE

GRENACHE ROSÉ 175 250 BTL
7.2 9.9 27

Monrouby, Languedoc, 13%. aromatic, raspberry, spices

BOUTINOT CUVÉE

EDALISE
Côtes De Provence, 13%. pale pink, redcurrants, mandarin

NOTORIOUS PINK ROSÉ

Languedoc, 11.5%. strawberries, mango, citrus

COPPA
C L U B

ask your server for our full drinks menu