

RELAX

MEET

# COPPA CLUB

DRINK

EAT

## NIBBLES

**NOCELLARA OLIVES** (PB) 3.5

**PADRÓN PEPPERS** (PB) sea salt 6

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

**PARMESAN CROQUETTES** 5.5 / 7.5

**ZUCCHINI FRITTI** (PB) 6

## SMALL PLATES & SHARING

**CRISPY FRIED SQUID** roast garlic aioli, lemon 9.5

**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 12.5

**BUTTERMILK FRIED CHICKEN** sriracha mayo, pickled red cabbage, lime 8.5

**BURRATA** (V) pickled butternut squash, pomegranate, mint, toasted pumpkin seeds 9.5

**PLANT-BASED** (PB) burrata 9.5

**CRISPY SPICED PRAWNS** sweet chilli mayo, lime & Togarashi chilli 11

**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 8.5 / 16.5

**ANTIPASTI PLATE** Coppa di Parma, Mortadella, salami piccante, Suffolk Baron Bigod, warm bread, caperberries, pear & apricot chutney 11.5 / 19.5

## 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 11

**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 10.5

**PLANT-BASED** (PB) mozzarella, burrata 10.5

**COPPA HOT** 'nduja, fior di latte, spicy salami, tomato, fresh chilli 15

**PISTACHIO & MORTADELLA** (N) buffalo mozzarella, tomato, mortadella, pistachio pesto 15.5

**TRUFFLE PIZZA** (V) truffle béchamel, roasted mushrooms, fior di latte, burrata, shaved truffles, toasted pine nuts 22.5

## FRESH PASTA

**BUCATINI CARBONARA** guanciale, Pecorino, black pepper, egg yolk 8.5 / 15.5

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

**KING PRAWN LINGUINE** white wine, chilli, garlic, tomatoes 12.5 / 22.5

**SLOW COOKED BEEF SHIN RAGU** red wine, pappardelle, Parmesan 9.5 / 16.5

All fresh pastas are available in small portions

## MAINS & GRILLS

**PLANCHA GRILLED HERB CHICKEN** garlic & herb oil, seasonal slaw, skinny fries 16.5

**ADD** roast garlic aioli 2

**CHALKSTREAM TROUT** rainbow chard, roasted garlic aioli, charred lemon 18.5

**STEAK FRITES** 8oz grass-fed British flat iron, skinny fries & dressed salad 17.5

**ADD** chimichurri 2

Béarnaise 3

peppercorn sauce 3

**RARE SEARED YELLOWFIN TUNA** warm new potatoes, marinated tomatoes, green beans, black olives, lemon, anchovy mayo 25.5

**CHICKEN MILANESE** lemon & oregano crusted chicken, rocket, tomato, Parmesan, lemon mayo 18.5

**BAKED SPICED AUBERGINE** (V) ricotta, parsley, pomegranate & pickled red onion salad, tahini dressing, puffed wild rice 14.5

**PLANT-BASED** (PB) burrata 14.5

**COPPA BURGER** aged British beef patty cooked pink, lettuce, tomato, bread & butter pickles, smoked Cheddar, skinny fries 16

**ADD** smoked bacon 3

**PLANT-BASED** (PB) Moving Mountains patty, plant-based cheese, slaw, spicy Korean ketchup 16

**PRAWN & FISH CAKES** sautéed hispi cabbage, spiced mayo, lime & Togarashi chilli 16

**10OZ RIB STEAK ON THE BONE** British grass-fed steak, skinny fries, dressed salad, Béarnaise or peppercorn sauce 34.5

## SIDES

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

**TRUFFLE & PECORINO FRIES** (V) 5.5

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

**ZUCCHINI FRITTI** (PB) 6

**SKINNY FRIES** (PB) 4.5

**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.

www.coppaclub.co.uk @coppaclub



## COCKTAILS

### ESPRESSO MARTINI 11

Ketel One Vodka, Kahlua, espresso

### PORNSTAR MARTINI 12

Ketel One vodka, Passoa, vanilla, passion fruit, pineapple, Prosecco

### NEGRONI 12

Tanqueray, Campari, Vermouth di Torino

### CUBAN MISSIONARY 11

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

### OLD FASHIONED 11

Bulleit Bourbon, muscovado, bitters

### RASPBERRY MULE 11

Ketel One, raspberries, lime, ginger beer

### PEAR AND GINGER MARGARITA 12

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

### CRÈME BRÛLÉE MARTINI 11

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

### MARGARITA 11

Cazcabel Blanco, Cointreau, lime, agave

### MOJITO 12

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

### BLOODY MARY 11

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

## SPRITZ

Prosecco and soda with

### APEROL 11

### GARDEN 11

Tanqueray, elderflower, lemon

### TROPICAL 11

Ciroc Passion, piña colada syrup

### GRAPEFRUIT 11

Malfy Rosa, strawberries, rhubarb

### CAMPARI 11

## 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* 9  
elderflower *St Germain* 9  
pear *Belle de Brillet* 9

## BEER & CIDER

DRAUGHT	1/2 PINT	PINT
<b>BIRRA MORETTI 4.6%</b>	<b>3.3</b>	<b>6.6</b>
<b>BEAVERTOWN NECK OIL 4.3%</b>	<b>3.4</b>	<b>6.8</b>

ask your server for our full draught selection

### BOTTLED

<b>BIRRA MORETTI 330ml 4.6%</b>	<b>5</b>
<b>BRIXTON RELIANCE PALE ALE 330ml 4.2%</b>	<b>5</b>
<b>SHEPPYS 200 SPECIAL EDITION CIDER 500ml 5%</b>	<b>6.3</b>

### ALCOHOL FREE

<b>MORETTI ZERO 330ml 0%</b>	<b>4.5</b>
<b>GUINNESS 0.0 568ml 0%</b>	<b>5</b>

## 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

<b>VINO BIANCO</b>	175	250	BTL
Ponte Pietra, Veneto, 12%. crisp, blossom, apples	7	9.5	25
<b>PINOT GRIGIO</b>	7.5	10	27.5
Mirabello, DOC Delle Venezie, 12.5%. light, citrus			
<b>VINHO VERDE</b>	8	11	29.5
Alvarinho/Loureiro, Azevedo, 12.5%. crisp citrus, stone fruit			
<b>SAUVIGNON BLANC</b>	8.5	11.5	32
Alasia, Piedmont, 13%. fragrant, pears, fresh finish			
<b>PICPOUL DE PINET</b>	9.5	12.5	35.5
L'Ormarine Duc de Morny, 12.5%. spicy, vibrant citrus			
<b>RIESLING</b>			37
Maximin Grunhaus, Mosel, 11.5%. elegant, elderflower, lemon			
<b>SAUVIGNON BLANC</b>	9.9	14.5	41
Kim Crawford, Marlborough, 12%. classic ripe Marlborough			
<b>GAVI DI GAVI</b>	10.9	16	45
'Lugarara', La Giustiniana, Piedmont, 13%. peach, almonds			
<b>CHARDONNAY</b>			58
Nielson, Santa Barbara, 14%. opulent, creamy, tropical			
<b>CHABLIS 1'ER CRU</b>			65
"L'Essence des Climats", Laroche, Burgundy, 12%. ripe, smoky			
<b>PULIGNY MONTRACHET</b>			78
Pierre Bourée, Burgundy, 13%. complex, toasty, nutty			
	125	250	BTL
<b>PROSECCO BRUT</b>	7		33
Primi Soli, Veneto, 11%. delicate, citrus, peach			
<b>PROSECCO ROSÉ</b>	7.5		35
Ca di Alte, Veneto, 11.5%. raspberry, passion fruit			
<b>RATHFINNY CLASSIC CUVÉE</b>			48
Sussex, 12%. refined, apricots, creme pâtissière			
<b>PIPER HEIDSIECK NV</b>	11		55
Champagne, 12%. elegant, rounded, balanced			
<b>PIPER HEIDSIECK ROSÉ SAUVAGE</b>			65
Champagne, 12%. juicy summer berries, smoky			
<b>LYRE'S CLASSICO (non-alcoholic)</b>		6	
Germany, 0.0%. green apple, pear, peaches			

ask your server for our full drinks menu

## RED WINE

<b>VINO ROSSO</b>	175	250	BTL
Ponte Pietra, Veneto, 12.5%. berries, spiced plum	7	9.5	25
<b>MONTEPULCIANO</b>	7.5	10	27.5
Ancora, Abruzzo, 13%. cherries, chocolate, oak			
<b>CARIGNAN</b>	7.7	10.3	28.5
Baron de Badassiere, Languedoc, 13%. rich, dark fruit, herbs			
<b>SYRAH</b>	8	11	29.5
'Old School', False Bay Stellenbosch, 14%. full, bramble fruits			
<b>MERLOT</b>	8.5	11.5	32
San Vigilio, Veneto, 12.5%. berry fruit, ripe plum			
<b>MALBEC</b>	9.5	12.9	36
Pablo Y Walter, Mendoza, 13.5%. juicy, rich, chocolatey			
<b>RIOJA</b>			42
Vega del Rayo, Rioja Alta, 13%. black fruit, vanilla			
<b>BEAUJOLAIS</b>			44
Château de Belleverne, Saint Amour, 14%. wild berry, liquorice			
<b>VALPOLICELLA</b>			52
Brolo dei Giusti, Veneto, 14.5%. ruby, cherries			
<b>CHÂTEAUNEUF-DU-PAPE</b>			58
Château Maucoil, Rhône, 14.5%. elegant, redcurrant, cherries			
<b>MARGAUX</b>			63
Château Tayac, Bordeaux, 13%. blackberries, cassis, mocha			
<b>CABERNET SAUVIGNON</b>			87
Tabali DOM, Valle Maipo, 13%. blackcurrant, cedar			
<b>BAROLO ARBORINA</b>			98
Giovanni Corino, Piedmonte, 14.5%. silky, red fruits, tobacco			
	175	250	BTL
<b>GRENACHE ROSÉ</b>	7	9.5	25
Monrouby, Languedoc, 13%. aromatic, raspberry, spices			
<b>BOUTINOT CUVÉE EDALISE</b>	10	14	37
Côtes De Provence, 13%. pale pink, redcurrants, mandarin			
<b>NOTORIOUS PINK ROSÉ</b>			48
Languedoc, 11.5%. strawberries, mango, citrus			

**COPPA**  
C L U B