

RELAX

MEET

COPPA CLUB

DRINK

EAT

NIBBLES

NOCELLARA OLIVES (PB) 3.5

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

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

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

SMALL PLATE PASTA all fresh pastas are available in small portions

JOIN US FOR BREAKFAST

Sleeping in is encouraged.

Breakfast served Saturday and Sunday until 11.30am

SEASONAL SALADS

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

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

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

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.

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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

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 9.5 25

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

PINOT GRIGIO 7.5 10 27.5

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

VINHO VERDE 8 11 29.5

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

SAUVIGNON BLANC 8.5 11.5 32

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

PICPOUL DE PINET 9.5 12.5 35.5

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

RIESLING 37

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

SAUVIGNON BLANC 9.9 14.5 41

Kim Crawford, Marlborough, 12%. classic ripe Marlborough

GAVI DI GAVI 10.9 16 45

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

CHARDONNAY 58

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

CHABLIS 1'ER CRU 65

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

PULIGNY MONTRACHET 78

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

SPARKLING WINE

PROSECCO BRUT 125 250 BTL
7 33

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

PROSECCO ROSÉ 7.5 35

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

RATHFINNY CLASSIC CUVÉE 48

Sussex, 12%. refined, apricots, creme pâtissière

PIPER HEIDSIECK NV 11 55

Champagne, 12%. elegant, rounded, balanced

PIPER HEIDSIECK ROSÉ SAUVAGE 65

Champagne, 12%. juicy summer berries, smoky

LYRE'S CLASSICO (non-alcoholic) 6

Germany, 0.0%. green apple, pear, peaches

ask your server for our full drinks menu

RED WINE

VINO ROSSO 175 250 BTL
7 9.5 25

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

MONTEPULCIANO 7.5 10 27.5

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

CARIGNAN 7.7 10.3 28.5

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

SYRAH 8 11 29.5

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

MERLOT 8.5 11.5 32

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

MALBEC 9.5 12.9 36

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

RIOJA 42

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

BEAUJOLAIS 44

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

VALPOLICELLA 52

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

CHÂTEAUNEUF-DU-PAPE 58

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

MARGAUX 63

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

CABERNET SAUVIGNON 87

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

BAROLO ARBORINA 98

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

ROSÉ WINE

GRENACHE ROSÉ 175 250 BTL
7 9.5 25

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

BOUTINOT CUVÉE 10 14 37

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

NOTORIOUS PINK ROSÉ 48

Languedoc, 11.5%. strawberries, mango, citrus

COPPA
C L U B