

COPPA

C L U B

NIBBLES

MARINATED OLIVES (PB) (NG) 4.5

PADRÓN PEPPERS (PB) (NG) 6.5

WARM SEEDED SOURDOUGH (V) 5.5
artisan sourdough, miso & poppy seed butter

ZUCCHINI FRITTI (PB) 6.5

PARMESAN CROQUETTES 6 / 8

TABLE SHARERS

MEZZE PLATE 23

zucchini fritti, buttermilk fried chicken,
padrón peppers, za'atar flatbread, hummus,
Greek yoghurt

ANTIPASTI PLATE (NG) 19.5

Prosciutto crudo, Coppa, buffalo mozzarella,
Calabrian roast peppers, Nocellara olives, saffron
pickled shallots, grilled flatbread

PIZZETTA 19.5

garlic & herb (PB)
garlic & mozzarella (V)
goat's cheese, lardo, walnuts, Calabrian chilli honey (N)

SMALL PLATES

SEA BREAM CEVICHE (NG) (N) 12.5

zesty lime, coconut, green chilli, fresh coriander,
toasted pistachios

CRISPY FRIED SQUID 9.5

roast garlic aioli

ROASTED TOMATO BRUSCHETTA (V) 8.5

heritage roasted tomatoes, whipped ricotta, red pesto,
wild rocket, fresh basil, aged pecorino

SEARED GARLIC PRAWNS (NG) 11.5

sustainably sourced king prawns, tomato, feta & wild
oregano sauce, toasted sourdough focaccia

TOASTED FOCACCIA (N) 11.5

Italian speck, whipped goat's cheese, caramelised figs,
toasted almonds, rosemary honey

FILLET OF BEEF TATAKI (NG) 12.5

grass-fed fillet, pickled mooli, black garlic mayo,
crispy shallots, shiso cress

BUTTERMILK FRIED CHICKEN 8.5

rainbow slaw, lime & sriracha mayo

BURRATA (V) (NG) 10.5

creamy burrata, minty courgette pesto,
ezme - marinated heritage tomato salad

MAINS & GRILLS

GRILLED HERB CHICKEN (NG) 19

crunchy rainbow slaw, skinny fries, lime
ADD roast garlic aioli 2

AGED GRASS FED STEAK (NG)

maitre d'hôtel butter, rosemary salted triple
cooked chips, dressed salad

8OZ RUMP PAVÉ 24.5

10OZ SIRLOIN 34.5

ADD chimichurri 2 Béarnaise 3 peppercorn sauce 3

PORK ESCALOPE HOLSTEIN 18.5

fried free range egg, anchovies, capers,
celeriac remoulade

SEARED LAMB RUMP (NG) 25.5

new season lamb, curried yoghurt, mint, pea,
cucumber & rocket salad, crispy new potatoes

SEARED SCOTTISH SALMON 20.5

Scottish salmon, fregola & beetroot salad,
orange & chive dressing

COPPA FISH & CHIPS 19.5

fresh haddock fillet, minted peas, triple cooked chips,
homemade tartare sauce, lemon
CHOOSE cider battered or grilled

SMOKED HADDOCK &
SALMON FISHCAKES 17.5

spinach & peas, poached free-range egg, hollandaise

WHOLE ROASTED DEBONED
SEA BREAM 22.5

capers, tomato, basil, olives,
chilli & lemon dressed salad

RARE-SEARED YELLOWFIN TUNA (NG) 24.5

sustainably sourced tuna, soft-boiled free-range egg,
tomatoes, olives, green beans, new potatoes, tomato &
sherry dressing, anchovy mayonnaise

COPPA CLUB BURGER 18.5

double smash patty, Lyonnaise onions,
smoked Cheddar, toasted seeded bun, pickles, lettuce,
burger sauce, skinny fries
ADD smoked bacon 3

PLANT-BASED BURGER (PB) 18

fermented mushroom patty, melting cheese,
truffle, baby gem, skinny fries

GLAZED AUBERGINE (PB) 15.5

pesto, plant-based burrata cream, grain salad,
pepper pickled red onions

PASTA

BUCATINI CARBONARA (NG) 17

guanciale, pecorino, black pepper,
egg yolk

DEVON CRAB LINGUINE (NG) 25.5

hand-picked Devon white crab meat,
chilli, garlic, chives, lemon

TUSCAN SAUSAGE & FENNEL RAGU 17

pappardelle, slow cooked pork,
red wine, Parmesan

SALADS

ADD grilled halloumi (V) 4 plancha-grilled chicken with garlic & herb oil 5 Scottish salmon 8 Burrata (V) 4

SUPER GREENS & SEEDS (PB) (NG) 11.5

mixed leaves, tenderstem broccoli, beets,
quinoa, chilli, house dressing

CAESAR SALAD (NG) 12.5

baby gem, focaccia croutons, shaved Parmesan, soft
boiled free-range egg, anchovies, crispy pancetta

MEDITERRANEAN PRAWN SALAD (NG) 15.5

sustainably sourced prawns, olives, avocado, vine
tomatoes, cucumber, wild oregano, feta

SIDES

HOUSE SALAD (PB) (NG) 6

bibb lettuce, avocado, toasted seeds

CRISPY NEW POTATOES (V) (NG) 5.5

onion soured cream

MAC & CHEESE 7.5

crispy maple bacon bits

TRUFFLE & PECORINO FRIES (V) (NG) 6.5

SMALL CAESAR (NG) 7.5

baby gem, focaccia croutons, shaved Parmesan,
anchovies, crispy pancetta

TENDERSTEM BROCCOLI (PB) (N) 6

steamed & pan fried, toasted almonds,
extra virgin olive oil

SWEET POTATO FRIES (PB) (NG) 6.5

thyme, lime

SKINNY FRIES (PB) (NG) 5.5

ZUCCHINI FRITTI (PB) 6.5

HERITAGE TOMATO SALAD (V) (NG) 6

basil, tomato, sherry vinegar dressing

VEGETARIAN (V) PLANT-BASED (PB) CONTAINS NUTS (N) NON-GLUTEN OR CAN BE MADE NON-GLUTEN (NG)

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



CLASSIC COCKTAILS

APEROL SPRITZ 11.5

OLD FASHIONED 11.5
Buffalo Trace, gomme, bitters

NEGRONI 12.5
Campari, Beefeater, Martini Riserva
Speciale Rubino

BLOODY MARY 11.5
Baller Chilli & Bacon vodka, bloody mix, lemon

MOJITO 12.5
Havana Club 3yr, lime, mint, sugar, soda

MARGARITA 11.5
Altos Plata, Cointreau, lime, agave

CAMPARI SPRITZ 11.5

PORNSTAR MARTINI 12.5
Absolut, passion fruit, vanilla. pineapple, Prosecco

ESPRESSO MARTINI 12.5
Absolut, Kahlua, espresso

CHAMPAGNE & SPARKLING WINE 125 / BTL / MAGNUM

PROSECCO EXTRA DRY 7.75 / 35
Canal Grando, Veneto, Italy, 11%. vibrant, crisp, refreshing

PROSECCO MILLESIMATO
ROSÉ BRUT 37
Sacchetto, Italy, 11.5%. soft, violets, berries

NYETIMBER ROSÉ 65
West Sussex, England, 12%. redcurrant, raspberry, cherry

non-alcoholic

BLANC DE BLANCS 6.25 / 28
Villa Noria, Levin, France, 0.0%. hazelnut, toasted bread, exotic fruits

NYETIMBER CLASSIC CUVÉE 13 / 60 / 95
Multi Vintage, West Sussex, England, 12%. honey, almond,
pastry, baked apples

VEUVE CLICQUOT BRUT YELLOW
LABEL 17.4 / 80
Champagne, France, 12%. raisins, vanilla, brioche

ROSÉ WINE 175 / 250 / BTL / MAGNUM

M DE MINUTY 15.5 / 21.25 / 55
Côtes de Provence, France, 12.5% open bouquet, light,
peach

PINOT GRIGIO BLUSH 9 / 12.5 / 32
Novità, Italy, 11%. rose petal, grapefruit, red fruits

WHISPERING ANGEL 65 / 100
Côtes de Provence, France, 13% fresh red berry fruit,
floral notes, pale pink

CANNONAU ROSATO 12 / 16.25 / 42
Sella & Mosca, Italy, 12%. delicately pale, cherry, violet

WHITE WINE 175 / 250 / BTL

crisp & mineral

GAVI DI GAVI 14 / 19.25 / 50
‘Fossili’, San Silvestro, Piedmonte, Italy, 12.5%. apple,
lemon, crisp

SAUVIGNON BLANC 9.75 / 13.25 / 34
Tumbleweed, Bruce Jack Wines, South Africa, 12.5%.
tropical fruit, crisp, dry finish

PICPOUL DE PINET 12 / 16.25 / 42
Tournée du Sud, Languedoc, France, 12.5%. grapefruit,
citrus, stone fruits, salty

CHABLIS 1^{ER} CRU MONTMAINS 79
Domaine Jean Goulley, France, 13%. vibrant fruit, crisp
acidity, citrus notes

SOAVE DOC 10.25 / 14 / 36
La Collina dei Ciliegi, Italy, 12.5%. citrus, white peach,
honeydew melon

SANCERRE 66
Domaine Gerard Millet, Loire, France, 13%. grapefruit,
lemon, fresh

aromatic & fruity

SAUVIGNON BLANC 13 / 17.75 / 46
St Clair Origin, Marlborough, New Zealand, 12.5%. white
stone fruit, grapefruit, blackcurrant

RIESLING 44
Watervale, Jim Barry Wines, Australia, 12%. zesty, lemon,
grapefruit, lime

PINOT GRIGIO 11 / 15 / 39
Alois Lageder, ‘Riff’, Venezie, Italy, 11.5%. green apple,
peach, citrus

BLANC, LES BOULES 8.25 / 11.25 / 29
Vin de France, France, 11%. easy-drinking, floral, citrus

MÂCON-VILLAGES 54
Mont Pelé, Domaine des Chenevières, France, 13%.
creamy, green apples, crisp finish

ripe & textured

CHARDONNAY 63
Kidnappers Vineyard, Craggy Range, New Zealand, 12.5%.
vibrant, lime zest, white florals

VIOGNIER 10.5 / 14.25 / 37
‘Heritage’, Les Collines du Bourdic, Languedoc, 12.5%.
expressive, apricot, mango

POUILLY-FUISSÉ 1^{ER} CRU PRESTIGE 95
Domaine Nadine Ferrand , France, 13.5%. buttery,
pineapple, toasty oak

CHENIN BLANC 8.75 / 12 / 31
Wild Garden, Cape Coast, South Africa, 12.5%. zesty
green apple, crisp acidity

CÔTES DU RHÔNE BLANC 48
Parallèle 45, Paul Jaboulet Aîné, France, 13.5%. full
bodied, apricot, citrus, fruity finish

RED WINE 175 / 250 / BTL

elegant & silky

PINOT NOIR GRAN RESERVA 44
Viña Echeverria, Chile, 14%.
strawberries, black cherries, raspberries

MALBEC/SYRAH 43
Les Vignobles St Didier Parnac, France, 12.5%.
spicy, menthol, liquorice

BEAUJOLAIS VILLAGES 52
Domaine de Colonat, France, 13%.
red fruits, sweet spice, soft round finish

MONASTRELL 8.25 / 11.25 / 29
Bodegas La Purisma, Yecla, Spain, 13%.
black fruits, spicy, easy drinking

PINOT NOIR DEVILS STAIRCASE 58
Rockburn, New Zealand, 13%.
black plum, blueberries, dark cherry

SYRAH/VIOGNIER 9.75 / 13.25 / 34
‘Le Campuget’, Languedoc, France, 12.5%.
smooth palate, soft black fruits

BOURGOGNE PINOT NOIR 66
Sylvain Debord, France, 12.5%.
wild raspberry, violet, touch of spice

ripe & velvety

MALBEC 12.75 / 17.25 / 45
‘1300’, Andeluna, Valle de Uco, Argentina, 13.5%.
ripe blackberry, red plum, strawberry

SAINT ÉMILION 62
Château du Gravillon, Bordeaux, France, 13%.
blueberries, expressive, silky

MERLOT 12 / 16.25 / 42
Foundstone Berton Vinyard, France, 14.5%.
softly textured, plum, chocolate, vanilla

PRIMITIVO SAN MARZANO 10.75 / 14.75 / 38
‘Il Pumo, Salento, Primitivo, Italy, 13.5%.
rosemary, vanilla

AMARONE DELLA VALPOLICELLA 95
CaRugate, Rhône, Italy, 14.5%.
currants, ripe blueberries, cherries, rich

HUGONELL RIOJA RESERVA 46
Aldeanueva de Ebro, Spain, 13.5%.
red fruit, spicy oak, savoury

CÔTES DU RHÔNE ROUGE 49
Parallèle 45, Paul Jaboulet Aîné, France, 14.5%.
strawberry, raspberry, spicy

bold & robust

SHIRAZ 13.75 / 19 / 49
Billi Billi, Mount Langi Ghiran, Australia, 14%.
red and black fruits, spicy, black pepper

ZINFANDEL 70
Dry Creek Valley, Peterson Winery, USA, 14.5%.
spicy, toasty oak, subtle berries

CABERNET SAUVIGNON 60
R Collection, Raymond Vineyards, USA, 14.5%.
dark red fruits, blackberry pie, plum

MONTEPULCIANO 10.25 / 14 / 36
d’Abruzzo, Bove, Italy, 12.5%.
deep ruby, black cherry

BAROLO 75
‘Patres’, San Silvestro, Piedmonte, Italy, 14%.
stylish, roses, deep fruits

CHIANTI CLASSICO RESERVA 65
Castello Vicchiomaggio, Tuscany, Italy, 14%.
dark cherry, violet, smooth finish

ask your server for our full drinks menu

WHAT’S ON

Lots going on locally at Coppa Club.
Snap to see what’s happening.

