

COPPA

C L U B

We proudly source British produce wherever possible, supporting local farmers, fishermen and independent producers.

NIBBLES

NOCELLARA OLIVES (PB) (NG) 5.5
COURGETTE FRITTI (PB) 6.5

PADRÓN PEPPERS (PB) (NG) 8
salt, lime

SEEDED PUFF BREAD
Cobble Lane 'Nduja butter 7
roasted garlic & herb butter (V) 6.5

TABLE SHARERS

CHARCUTERIE 23
salami, coppa, prosciutto, olives, cornichons, figs,
seeded crispbreads, sourdough croutons, pear jelly

SUMMER GARDEN MEZZE (V) 23
beetroot hummus, whipped feta & pomegranate,
vegetable crudité, sourdough croutons

**HOT HONEY SOMERSET
CAMEMBERT** (V) 23
vegetable crudité, sourdough croutons

SMALL PLATES

BURRATA 12.5
prosciutto, courgettes, summer peas, mint,
lemon, London sourdough
swap to plant-based burrata on request

**ISLE OF WIGHT TOMATO
BRUSCHETTA** (V) (NG) 12
whipped feta, olives, lovage

SALT & PEPPER SQUID 11
coriander, lime, jalapeño, basil & garlic aioli

**BUFFALO MOZZARELLA &
GRILLED PEACH SALAD** (V) (N) 12
basil, mint & pistachio pesto, toasted pine nuts

**SMOKED SALMON &
KALE SALAD** (N) (NG) 13
summer peas, fennel, avocado, dukkah,
harissa chickpeas

CROQUETTES 10
ham hock, leek & mozzarella, basil & garlic aioli

GARLIC ROASTED PRAWNS (NG) 12.5
toasted focaccia, fennel & watercress salad,
samphire chimichurri

HONEY FRIED SESAME CHICKEN 11.5
honey & soy sauce, spring onions,
coriander, lime

MAINS & GRILLS

LAMB HOGGET CHOPS (N) 26.5
herb fregola, courgettes, pomegranate,
pistachio, mint salsa

GRILLED HERB CHICKEN (NG) 20.5
red cabbage & pomegranate slaw, fries
ADD basil aioli 2

BRITISH BEEF BURGER 20
Ogleshield cheese, pickles, lettuce, ketchup,
mayonnaise, bun, fries
ADD streaky bacon 3 extra cheese 1.5
plant-based burger available

ROASTED VENISON STEAK (N) 29
spiced flat bread, labneh, pickled shallot
& mint salad, dukkah

CYDER BATTERED HADDOCK 20.5
triple cooked chips, mushy peas, tartar sauce,
roasted lemon

ROASTED HAKE (NG) 26
white wine cream sauce, new potatoes,
sorrel, crispy capers

AGED BRITISH STEAK (NG)
triple cooked chips, watercress
8OZ RUMP 26.5 | 10OZ RIB-EYE 36
ADD blue cheese butter 3 peppercorn sauce 3
chimichurri 3

CHALKSTREAM TROUT (NG) 23.5
mixed grains, fennel, orange, pomegranate
HARISSA ROASTED AUBERGINE (PB) (N) 16.5
beetroot hummus, fennel & cucumber salad,
pomegranate, dukkah

STONE-BAKED SOURDOUGH PIZZA

HARISSA CHICKEN 18
roasted courgettes, spring onions,
olives, mozzarella

MARGHERITA (V) 15.5
tomato, mozzarella, basil, buffalo mozzarella
plant-based option available

COPPA HOT 19
Cobble Lane pepperoni, 'nduja, mozzarella
tomato, chilli

ADD pepperoni 4 mozzarella 2 buffalo mozzarella 6 burrata 6 olives 2 'nduja 4 Prosciutto 4 basil aioli 2 hot honey 2

PASTA

SAUSAGE & FENNEL RAGU 18.5
bucatini pasta, Parmesan & herb pangrattato

RED MULLET & PRAWN LINGUINE (NG) 26.5
lobster bisque, capers, basil

BUCATINI CARBONARA (NG) 18.5
Guanciale, pecorino, black pepper, egg yolk

SALADS

SUPERFOOD SALAD (PB) (NG) 16
harissa chickpeas, mixed grains, edamame beans, kale,
pumpkin & sunflower seeds, avocado, broccoli
ADD chicken 5 trout 7 steak 9 halloumi 4
lamb kofta 6 soft-boiled egg 2.5

CHICKEN SCHNITZEL 19.5
Caesar salad, Parmesan,
prosciutto, St Ewe's egg
swap to grilled chicken on request

**RARE-SEARED YELLOWFIN
TUNA NICOISE** (NG) 27.5
Isle of Wight tomatoes, new potatoes, green beans,
olives, St Ewe's egg, tomato & sherry dressing

SIDES

NEW POTATOES (V) (NG) 8
mint, salted butter

SMALL SUPERFOOD SALAD (PB) (NG) 5
mixed grains, edamame beans, kale, harissa chickpeas,
pumpkin & sunflower seeds, broccoli

**FRIES / TRIPLE COOKED
CHIPS** (PB) (NG) 5.5 / 6.5

SMALL CAESAR 8
little gem, Caesar dressing, Prosciutto,
Parmesan, croutons

KALE (V) (NG) 6.5
lemon butter

SWEET POTATO FRIES (PB) (NG) 6.5
thyme, lime

TENDERSTEM BROCCOLI (PB) (NG) 8
sesame, chilli

COURGETTE SALAD (NG) (PB) 6.5
mint, lemon, pine nuts

MIXED LEAF SALAD (PB) (NG) 5
extra virgin olive oil

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, scan the QR code for our allergy matrix and calorie information. A discretionary service charge of 12.5% will be added to your bill. www.coppaclub.co.uk @coppaclub



CHAMPAGNE & SPARKLING WINE	125ML / BTL / MAG	ROSÉ WINE	175ML / 250ML / BTL
PROSECCO, CANAL GRANDO NV ^(PB) Veneto, Italy, citrus, crisp, refreshing	8.8 / 39	PINOT GRIGIO BLUSH, NOVITÀ ^(PB) Veneto, Italy, fruity, cherries, strawberry	10.1 / 13.8 / 36
PROSECCO ROSÉ, SACCHETTO ^(PB) Veneto, Italy, strawberry, red berries, floral	41	M DE MINUTY ^(PB) Provence, France, soft summer fruits, peach, orange peel	16.6 / 22.7 / 59
CRÉMANT DE BOURGOGNE, ANDRE DELORME NV ^(PB) Burgundy, France, crisp apple, creamy, brioche	53	WHISPERING ANGEL Provence, France, ripe red berries, strawberries, floral	69
NYETIMBER, CLASSIC CUVÉE MV ^(PB) West Sussex, England, pastry, almond, baked apples	15.3 / 68 / 125	SYRAH VERMENTINO ROSÉ, CHÂTEAU DE CAMPUGET Languedoc, France, redcurrants, citrus, grapefruit	14.9 / 20.4 / 53
NYETIMBER, ROSÉ MV ^(PB) West Sussex, England, elegant, Eton mess, summer berries	72	MADAME F ROSÉ Méditerranée, France, juicy red fruits, peach, subtle white pepper	11.5 / 15.8 / 41
VEUVE CLICQUOT, YELLOW LABEL NV ^(PB) Champagne, France, rich yellow fruits, pear, shortbread	21 / 93 / 175	CRU CLASSÉ, MARIE CHRISTINE, CHÂTEAU DE L'AUMÉRADE Provence, France, refined, classic mediterranean, red berries	57
BOLLINGER, SPECIAL CUVÉE NV Champagne, France, stone fruit, toasty, creamy finish	120	ROCK ANGEL Provence, France, rich & bold, candied raspberries, rose petals	79
LAURENT-PERRIER, CUVÉE ROSÉ NV Champagne, France, delicate, redcurrants, raspberries	150		
RUINART, BLANC DE BLANCS NV Champagne, France, spice, bright citrus, white flowers	180		
KRUG, GRANDE CUVÉE EDITION 173 NV Champagne, France, complex, hazelnut, lemon curd	405		
non-alcoholic			
REAL SPARKLING DRY WHITE ^(PB) light & fragrant with a hint of lemon meringue, and a dry nutty finish	7.9 / 35		
WHITE WINE	175ML / 250ML / BTL	RED WINE	175ML / 250ML / BTL
crisp & vibrant		soft & juicy	
CHABLIS, THOMAS LABILLE ^(PB) Burgundy, France, bone dry, mouthwatering, vibrant citrus	67	MERLOT, UNDURRAGA Valle Central, Chile, juicy plums, warming spice, smooth	11.2 / 15.4 / 40
PICPOUL DE PINET, TOURNÉE DU SUD ^(PB) Languedoc, France, lemon & lime, grapefruit, acacia flowers	12.6 / 17.3 / 45	SANGIOVESE, NOVITÀ ^(PB) Emilia Romagna, Italy, juicy redcurrant, red plums, cherries	9 / 12.3 / 32
SANCERRE, DOMAINE MERLIN-CHERRIER Loire, France, aromatic, finessed, long & refreshing finish	70	PINOT NOIR GRAN RESERVA, SIBARIS Valle de Leyda, Chile, morello cherry, raspberry, smoky herbs	13.2 / 18.1 / 47
LES BOULES BLANC ^(PB) Sud Ouest, France, citrus, apple, floral	8.7 / 11.9 / 31	SYRAH-GRENACHE, CHÂTEAU DE CAMPUGET Languedoc, France, spicy red fruits, dark cherry, blueberries	10.7 / 14.6 / 38
GAVI, MICHELE CHIARLO Piedmont, Italy, expressive, exotic fruits, lemon zest	15.4 / 21.1 / 55	MALBEC, ANDELUNA ^(PB) Mendoza, Argentina, ripe blackberry, silky, floral notes	12 / 17.2 / 49
PINOT GRIGIO, RIFF, ALOIS LAGEDER ^(PB) organic Veneto, Italy, pear, citrus, green apples	12.1 / 16.5 / 43		
fruity & bright		spicy & smooth	
ASSYRTIKO, TERRE GREC ^(PB) Thessaly, Greece, vibrant lime, orange leaf, maritime minerality	12.4 / 16.9 / 44	PRIMITIVO, SAN MARZANO ^(PB) Puglia, Italy, ripe prune, dark cherry, vanilla	12.4 / 16.9 / 44
SAUVIGNON BLANC, TOURNÉE DU SUD ^(PB) Languedoc, France, zesty, grapefruit, pineapple	10.4 / 14.2 / 37	MÉDOC, GOULÉE BY COS D'ESTOURNEL Bordeaux, France, opulent, dense red and black berries, spice	88
CHENIN BLANC, WILD GARDEN Western Cape, South Africa, ripe mango, tropical, fruity	9.8 / 13.5 / 35	RIOJA RESERVA, HUGONELL ^(PB) Rioja, Spain, red berries, tobacco, spicy oak	14.9 / 20.4 / 53
CHARDONNAY, LES SARDINES ^(PB) Roussillon, France, white peach, stone fruits, refreshing coastal influence	10.1 / 13.8 / 36	PINOTAGE, WILD GARDEN ^(PB) Cape Coast, South Africa, ripe plum, bramble, hint of smokiness	9.8 / 13.5 / 35
SAUVIGNON BLANC, SAINT CLAIR ^(PB) Marlborough, New Zealand, passionfruit, gooseberry, herbaceous notes	12 / 17.2 / 49	SAINT-ÉMILION, CHÂTEAU DU GRAVILLON Bordeaux, France, ripe plum, blackberry, silky tannins	67
rich & textured		bold & robust	
CHARDONNAY, MONTEREY, LA CREMA ^(PB) California, USA, tangerine, oak spice, coastal freshness	69	BAROLO, SAN SILVESTRO ^(PB) Piedmont, Italy, dried fruit, roses, sweet tannins	81
VIOGNIER, BERTON VINEYARD ^(PB) New South Wales, Australia, nectarine, melon, orange blossom	11.5 / 15.8 / 41	MALBEC BARREL SELECTION, SALENTEIN Valle de Uco, Argentina, blueberry, redcurrant, savoury finish	59
POUILLY-FUISSÉ 1ER CRU PRESTIGE, DOMAINE NADINE FERRAND ^(PB) Burgundy, France, rich & buttery, ripe pineapple, hints of vanilla	99	ROSSO DI MONTALCINO, POGGIO ALLE MURA, BANFI ^(PB) Tuscany, Italy, complex, plum jam, liquorice	75
MEURSAULT, MICHEL GAYOT Burgundy, France, toasted almond, whole fruit, delicate florals	170	CHIANTI CLASSICO, CARPINETO ^(PB) Tuscany, Italy, classic, sour red cherry, dark chocolate	63
		PINOT NOIR, SYLVAIN DEBORD ^(PB) Burgundy, France, aromatic, wild raspberries, cloves	71
		CABERNET SAUVIGNON, NAPA VALLEY, FREEMARK ABBEY California, USA, blackcurrants, toasty cedar, mocha	150
GIFT CARDS			
Give the gift of Coppa – because good times are best shared			