

NIBBLES

ALL 3.50

WARM SOURDOUGH BREAD

extra virgin olive oil

SALTED MARCONA ALMONDS

blanched, roasted in olive oil & sprinkled with sea salt

LARGE GREEN OLIVES

CRISPY FRIED TRUFFLED GNOCCHI

STICKY CHORIZO SAUSAGES

honey, mustard & smoked paprika glaze

GARLIC BREAD

ITALIAN SAUSAGE ROLLS

hot mustard

SMALL PLATES & SHARING

choose one or two per person

ALL 4.95

TOMATO BRUSCHETTA

ripe tomatoes, fresh garlic toast & extra virgin olive oil

FAVA BEAN & MINT HUMMUS

charred flat bread, labneh & extra virgin olive oil

COURGETTE FRITTI

fried courgettes, paprika & aioli

ALL 5.95

CRISPY FRIED SQUID

sriracha mayo & paprika

KILN SMOKED SALMON ON SOURDOUGH

Severn & Wye salmon, sourdough toast, celeriac remoulade & watercress

CHICKEN LIVER PÂTÉ ON TOAST

coarse sherry infused pâté, green tomato chutney

ALL 6.95

BUTTERMILK FRIED CHICKEN

chilli mayo

SEARED KING PRAWNS

four juicy prawns, garlic, lemon, chilli & extra virgin olive oil

CRAB FRITTERS

fresh crab meat, lime & horseradish

MAINS & GRILLS

COPPA CLUB BURGER 11.95

British beef, soft glazed bun, lettuce, tomato, mature Cheddar, pickles, burger sauce & skinny fries

FLASH STEAK & FRIES 11.45

8oz British feather blade steak, watercress & skinny fries

TROUT ON THE PLANCHA 14.45

sea trout, pine nuts, fregola, shaved fennel, orange & chive dressing

CORN FED CHICKEN 12.95

lemony rosemary juices, house slaw & skinny fries

PARSNIP, KALE & TOMATO PASTILLA 12.95

hazelnut picada, watercress & orange salad

10oz BRITISH SIRLOIN STEAK & FRIES 24.95

grilled field mushrooms, watercress & skinny fries
add truffle cream 2.50

SUSTAINABLY CAUGHT HAKE 13.95

romesco sauce & tenderstem broccoli

BRITISH LAMB CHOPS 16.45

caponata, pomegranate & mint

SUPER HEALTHY & SEASONAL SALADS

- ADD CHICKEN 3.95, SEA TROUT 5.95 OR FETA 2.45 -

CLUB CAESAR 7.95

crispy leaves, garlicky croutons, anchovies, Parmesan & crispy Coppa

ROASTED CAULIFLOWER & KALE SALAD 8.45

spiced cauliflower, kale, farro, spinach, almonds & house dressing

SUPER GREENS & GRAINS 8.95

quiona, fregola, beets, salad leaves, broccoli, house vinaigrette, chilli & toasted seeds

PIZZA

hand stretched sourdough base

MARGHERITA 7.95

tomato, buffalo mozzarella & oregano

FLORENTINE 9.45

tenderstem broccoli, cima di rappe, two eggs & shaved Bella Lodi

COPPA CLUB HOT 9.95

spicy salami, Nduja, chilli, tomato & mozzarella

PORTOBELLO 8.95

mushrooms, mozzarella, Parmesan & pesto

PASTA

fresh pasta cooked to order

PENNE CARBONARA 6.95/11.95

peas, egg, Parmesan & crispy Coppa

PAPPARDELLE & BEEF RAGU 5.95/10.95

slow cooked beef shin & pork ragu, Chianti & Parmesan

CRAB LINGUINE 7.45/13.45

fresh crab, capers, chilli, parsley & cherry tomatoes

SPINACH, BEETROOT & RICOTTA ROTOLO 12.95

baked pasta in tomato sauce, béchamel & crispy fried kale

JOIN US FOR BREAKFAST & BRUNCH

Sleeping in is encouraged. We serve breakfast on weekdays until 11.30am and brunch until 4pm at weekends.

MON TO FRI
7:30AM-11:30AM

EVERY WEEKEND
BRUNCH 9AM-4PM

SIDES

SKINNY FRIES 3.45

sea salt

PAN-ROASTED HERITAGE CARROTS 3.45

sesame seeds, orange & spiced yoghurt

RUSTIC POTATOES 3.45

crispy potatoes, garlic & rosemary

HOUSE SALAD 3.45

Bibb lettuce, avocado, toasted seeds & house vinaigrette

CLUB SLAW 2.95

red & white cabbage, yoghurt, lemon & mint

CHAMPAGNE & FIZZ

	125ML	BOTTLE
PROSECCO BRUT Via Vai, Veneto, Italy, 11%	4.95	25.95
ROSÉ SPUMANTE Veneto, Italy, 11%	4.95	25.95
BELLAVISTA 'ALMA' CUVÉE BRUT Franciacorta, Italy, 12.5%		37.95
BOLLINGER Special Cuvée, Champagne, France, 12%	10.45	59.95
RUINART Blanc de Blancs, France, 12%		68.45

WHITE

	175ML	250ML	BOTTLE
PINOT BIANCO/GARGANEGA La Cavea, Veneto, Italy 2016, 12.5%	4.95	5.95	16.95
SAUVIGNON BLANC Ca di Alte, Veneto, Italy 2016, 13%	4.95	6.95	18.95
CHENIN BLANC False Bay, South Africa 2015, 14%	5.95	6.95	20.45
VIIGNIER Domaine De Vedilhan, Languedoc, France 2015, 14%			22.45
PICPOUL DE PINET La Croix Gratiot, Languedoc, France, 2016, 12%	5.95	8.45	24.45
ALBARIÑO 'Fillaboa', Rias Baixas, Galicia, Spain 2015, 12%			27.95
PINOT GRIGIO Colterenzio, Alto Adige, Italy 2016, 13%	5.95	8.45	24.95
'SOAVE' San Vincenzo IGT, Anselmi, Veneto, Italy 2014, 12.5%			25.95
SAUVIGNON BLANC 'Three Lions', Plantagenet, Western Australia 2016, 13%	6.95	9.95	29.45
CHABLIS 'Domaine De La Motte' Chardonnay Burgundy, France 2013/14, 12.5%	7.95	10.95	32.95
FIANO 'COMETA' Planeta, Sicily, Italy 2014, 13.5%			41.95
PULIGNY MONTRACHET Pierre Bouree et fils, Burgundy, France 2011, 13%			57.95
CONDRIEU 'Les Chaillets', Domaines Yves Cuilleron, Rhone, France 2015, 14%			73.95

ROSÉ

	175ML	250ML	BOTTLE
SAUVIGNON BLANC ROSÉ Montevista, Chile, 2016, 13%	5.45	6.95	18.95
CHATEAU MINUTY 'M' de Minuty Rosé, Cotes de Provence, France 2016, 13%	6.45	8.95	26.45
CHATEAU MIRAVAL Cotes De Provence Rosé, France 2016, 13%			31.95

RED

	175ML	250ML	BOTTLE
SHIRAZ Passo del Tempio, Sicily, Italy 2016, 12.5%	4.95	5.95	16.95
RIOJA Vega Piedra, Spain 2015, 12.5%	4.95	6.45	17.95
MONTEPULCIANO D'ABRUZZO Il Leccio, Abruzzo, Italy 2015, 12.5%	5.45	6.95	20.45
MALBEC Pablo Y Walter, Mendoza, Argentina 2016, 13.5%	5.95	8.45	24.45
CARMENERE Adobe, Colchagua Valley, Chile 2015, 13.5% <i>organic</i>			24.95
CHIANTI DOCG 'Mediceo', Poggiotondo, Tuscany, Italy 2015, 12.5%	7.45	9.45	27.45
SALICE SALENTINO RISERVA Francesco Candido, Puglia, Italy 2011, 13%			28.95
PINOT NOIR Ribbonwood, Marlborough, New Zealand, 2015, 13.5%	7.95	9.95	29.45
CABERNET SAUVIGNON/MERLOT Le Riche 'Richesse', Stellenbosch, South Africa 2013, 14%			34.95
CABERNET SAUVIGNON/CABERNET FRANC 'Burdese', Planeta, Sicily, Italy 2010, 13.5%			37.95
PINOT NOIR Byron Vineyard, Maria Valley, Santa Barbara, California, USA 2013/14, 13.5%			38.95
CLOS DE LA CURE, GRAND CRU, ST EMILION Bordeaux, France 2012, 14.5%			44.95
RIOJA 'San Vicente', Senorios de San Vicente, Rioja, Spain 2013, 14.5%			54.95
BAROLO 'Cannubi', E Pira, Piedmont, Italy 2013, 14.5%			86.45
CHATEAU HAUT BATAILLEY Seme Cru, Pauillac, Bordeaux, France 2010, 13.5%			88.95

JUICES & SMOOTHIES

ORANGE JUICE	3.95
PRESS JUICE	
apple, lemon & ginger	4.95
strawberry, apple, lemon & mint	4.95
100% cold-pressed 'lean green' kale, spinach, romaine lettuce, celery, cucumber, lemon & ginger	5.45
PRESS SMOOTHIE	4.95
apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk & lime	

HOMEMADE COOLERS

WILD BERRY SPRITZ	3.95
blackberry, elderberry, raspberry & lemon	
ELDERFLOWER & MINT LIMONATA	3.95
elderflower, mint, lemon & lime	
PEACH ICED TEA	3.95
classic peach iced tea	
GRAPEFRUIT & ORANGE CRUSH	3.95
grapefruit, orange & lime	

BEER & CIDER

<i>draught</i>	
PERONI NASTRO AZZURRO 5.1%	5.25
CURIOUS BREW IPA 4.4%	4.95
COPPA CLUB LAGER 3.8%	4.25
STOWFORD PRESS 4.5%	4.45

<i>bottled beers / ciders</i>	
MORETTI 330ML 4.6%	4.25
CURIOUS BREW APPLE CIDER 330ML 5.2%	4.45
GUEST CRAFT BEER please ask for ABV <i>from</i>	3.95
BITBURGER DRIVE 330ML alcohol free	2.95

SOFT DRINKS

COKE/DIET COKE 330ml	2.60
SAN PELLEGRINO ARANCIATA/LIMONATA 330ml	2.60
VITA COCO COCONUT WATER	2.45
SELECTION OF JUICES	2.45
FEVER TREE MIXERS 200ml	2.45

COCKTAILS

SIGNATURES

PEACH & BLOOD ORANGE SPRITZ	7.95
peach liqueur, blood orange & Prosecco	
PEAR & GINGER SPRITZ	7.95
pear liqueur, Belsazar white vermouth, apple juice, ginger & Prosecco	
APPLE & ELDERFLOWER SOUR	8.45
Somerset apple brandy, St Germain elderflower liqueur, blackberries, lemon, sugar & egg whites	
GINGERBREAD OLD FASHIONED	8.95
Knob Creek bourbon, gingerbread syrup & chocolate bitters	
STROPPY COW	7.95
Black Cow vodka, Kahlua, caramel syrup, sea salt & cream	
LADY GREY	7.95
Tanqueray gin, bergamot liqueur, lavender bitters, lemon & sugar	
MEXICAN MULE	8.45
Cuervo Tradicional tequila, Cherry Heering liqueur, lime, agave syrup & ginger beer	

CLASSICS

BELLINI	5.95
Prosecco & white peach purée	
APEROL SPRITZ	6.95
Aperol, Prosecco & soda	
NEGRONI	6.95
Tanqueray gin, Belsazar red vermouth & Campari	
MOJITO	7.95
Havana Club 3 year, mint, lime juice, sugar & soda	
ESPRESSO MARTINI	7.45
Ketel One vodka, Kahlua & espresso	
DAIQUIRI	7.45
Havana Club 3 year, lime juice & sugar	
MARGARITA	7.45
Cuervo Tradicional tequila, Cointreau & lime juice	
BLOODY MARY	7.45
Ketel One vodka, dry sherry, tomato juice & house spice mix	

HOT DRINKS

semi-skimmed, whole or soya milk

ESPRESSO	1.95
AMERICANO	2.20
CAPPUCCINO, LATTE, FLAT WHITE	2.80
DOUBLE ESPRESSO, MACCHIATO	2.45
CORTADO	2.60
HOT CHOCOLATE, MOCHA, CHAI LATTE	3.20
MUG OF BREAKFAST TEA	1.95
LØV ORGANIC TEAS	2.50
Run for Løv - pomegranate, goji berries & hibiscus	
Pure Løv - green tea, apple & nettle	
TEAPOTS	2.50
Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green, Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint	

All of our by the glass wines are available in a 125ml measure. A gratuity of 10% will be added to parties of 7 or more. Visit www.coppaclub.co.uk for full details. If you suffer from nut or any other allergies please ask a waiter for more information.

Due to the presence of nuts and gluten in some products there is a small possibility that nut and gluten traces may be found in any menu item. Not all ingredients are shown in the dish descriptions. Olives may contain stones and fish may contain bones. Non gluten recipes are made with no gluten containing ingredients. We accept all major credit cards. Our prices include Value Added Tax at the current rate.