

NIBBLES

ALL 3.50

WARM SOURDOUGH BREAD | VG
extra virgin olive oil**SALTED MARCONA ALMONDS | N VE**
blanched, roasted in olive oil & sprinkled with sea salt**LARGE GREEN OLIVES | VE****CRISPY FRIED TRUFFLED GNOCCHI | VG****STICKY CHORIZO SAUSAGES**
honey, mustard & smoked paprika glaze**GARLIC BREAD | VG****ITALIAN SAUSAGE ROLLS**
hot mustard

SMALL PLATES & SHARING

choose one or two per person

ALL 4.95

TOMATO BRUSCHETTA | VG
ripe tomatoes, fresh garlic toast
& extra virgin olive oil**FAVA BEAN
& MINT HUMMUS | VG**
charred flat bread, labneh
& extra virgin olive oil**COURGETTE FRITTI | VG**
fried courgettes,
paprika & aioli

ALL 5.95

**BUTTERMILK FRIED
CHICKEN**
chilli mayo**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

CRISPY FRIED SQUID
sriracha mayo
& paprika**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**PARSNIP, KALE &
TOMATO PASTILLA 12.95 | N VE**
hazelnut &
watercress salad**FLASH STEAK & FRIES 11.95**
8oz British feather blade
steak, watercress
& skinny fries**10oz BRITISH SIRLOIN
STEAK & FRIES 24.95**
grilled field mushrooms,
watercress & skinny fries
add truffle cream 2.50**TROUT ON THE PLANCHA 14.45 | N**
sea trout, pine nuts, fregola,
shaved fennel, orange
& chive dressing**SUSTAINABLY CAUGHT HAKE 13.95 | N**
romesco sauce
& tenderstem broccoli**CORN FED CHICKEN 12.95**
lemony rosemary juices,
house slaw & skinny fries**BRITISH LAMB CHOPS 18.45**
caponata, pomegranate, mint
& rustic potatoes

SUPER HEALTHY & SEASONAL SALADS

- ADD CHICKEN 4.45, SEA TROUT 4.95 OR FETA 2.95 -

CLUB CAESAR 7.95
crispy leaves, garlicky croutons,
anchovies, Parmesan
& crispy Coppa**ROASTED CAULIFLOWER
& KALE SALAD 8.45 | N VG**
spiced cauliflower, kale, farro, spinach,
almonds & house dressing**SUPER GREENS & GRAINS 8.95 | N VG**
quinoa, fregola, beets, salad leaves,
broccoli, house vinaigrette, chilli
& toasted seeds

PIZZA

hand stretched sourdough base

MARGHERITA 7.95 | VG
tomato, buffalo mozzarella & oregano**FLORENTINE 9.45 | VG**
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 | VG**
baked pasta in tomato sauce,
béchamel & crispy fried kaleJOIN US FOR
BREAKFAST
& BRUNCHSleeping 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 | VG
sea salt**HOUSE SALAD 3.45 | VG**
Bibb lettuce, avocado, toasted
seeds & house vinaigrette**PAN-ROASTED HERITAGE
CARROTS 3.45 | VG**
sesame seeds, orange
& spiced yoghurt**RUSTIC POTATOES 3.45 | VG**
crispy potatoes, garlic & rosemary**CLUB SLAW 2.95 | VG**
red & white cabbage, yoghurt,
lemon & mint

VEGETARIAN | VG VEGAN | VE CONTAINS NUTS | N

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📶 LOG ON TO THE GREAT HOUSE FOR OUR SUPER-FAST WIFI

OPENING HOURS - MON-FRI 6.30AM-11PM, SAT 7.30AM-11PM, SUN 7.30AM-10PM

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%	5.45	6.95	19.95
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
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
ALBARIÑO 'Fillaboa', Rias Baixas, Galicia, Spain 2015, 12%			27.95
SAUVIGNON BLANC 'Three Lions', Plantagenet, Western Australia 2016, 13%	6.95	9.95	29.45
CHABLIS 'Domaine De La Motte' Chardonnay Burgundy, France 2014, 12.5%	7.95	10.95	32.95
FIANO 'COMETA' Planeta, Sicily, Italy 2014, 13.5%			41.95
PULIGNY MONTRACHET Pierre Bourée 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, Côtes De Provence, France 2016, 13%	6.95	8.95	26.45
CHATEAU MIRAVAL Côtes De Provence Rosé, France 2016, 13%			32.45

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%	5.45	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, celery, romaine lettuce, 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	7.45
peach liqueur, blood orange & Prosecco	
PEAR & GINGER SPRITZ	7.45
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	
STROPPIY 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	6.95
Prosecco & white peach purée	
APEROL SPRITZ	7.45
Aperol, Prosecco & soda	
NEGRONI	7.45
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	2.45
Run for Løv - pomegranate, goji berries & hibiscus	
Pure Løv - green tea, apple & nettle	
TEAPOTS	2.45
Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green, Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint	

A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge is to benefit the team that looked after you today. Thank you from the team. Visit www.coppaclub.co.uk for full details. All of our by the glass wines are available in a 125ml measure. Wine vintages may vary.

If you suffer from any allergies or intolerances please ask a waiter for more information. We have a separate menu detailing the dishes which do not have gluten in the ingredients. 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. We accept all major credit cards. Our prices include Value Added Tax at the current rate.