

## 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**

## SMALL PLATES & SHARING

*choose one or two per person*

ALL 4.95

**TOMATO BRUSCHETTA | VG**  
ripe tomatoes, fresh garlic toast  
& extra virgin olive oil

**COURGETTE FRITTI | VG**  
fried courgettes,  
paprika & aioli

ALL 5.95

**BUTTERMILK FRIED CHICKEN**  
chilli mayo

**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

## MAINS & GRILLS

**COPPA CLUB BURGER 11.95**

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

**FLASH STEAK & FRIES 11.95**

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

**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 kale

## JOIN US FOR BRUNCH

♦  
Sleeping in is encouraged.

On weekends we start early, with a brunch menu including juices, cocktails, pancakes, all kinds of eggs and coffee.

♦  
**EVERY WEEKEND BRUNCH 9.30AM-4PM**

## SIDES

**SKINNY FRIES 3.45 | VG**

sea salt

**HOUSE SALAD 3.45 | VG**

Bibb lettuce, avocado, toasted seeds & house vinaigrette

**CLUB SLAW 2.95 | VG**

red & white cabbage, yoghurt, lemon & mint

**RUSTIC POTATOES 3.45 | VG**

crispy potatoes, garlic & rosemary

VEGETARIAN | VG VEGAN | VE CONTAINS NUTS | N

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OPENING HOURS - MON-THURS 8:30AM-11PM, FRI 8:30AM-12AM, SAT 9.30AM-12AM, SUN 9.30AM-10.30PM

## CHAMPAGNE & FIZZ

	125ML	BOTTLE
<b>PROSECCO BRUT</b> Via Vai, Veneto, Italy, 11%	4.95	25.95
<b>ROSÉ SPUMANTE</b> Veneto, Italy, 11%	4.95	25.95
<b>BELLAVISTA 'ALMA' CUVÉE BRUT</b> Franciacorta, Italy, 12.5%		37.95
<b>BOLLINGER</b> Special Cuvée, Champagne, France, 12%	10.45	59.95

## WHITE

	175ML	250ML	BOTTLE
<b>PINOT BIANCO/GARGANEGA</b> La Cavea, Veneto, Italy 2016, 12.5%	4.95	5.95	16.95
<b>SAUVIGNON BLANC</b> Ca di Alte, Veneto, Italy 2016, 13%	5.45	6.95	19.95
<b>VIOGNIER</b> Domaine De Vedilhan, Languedoc, France 2015, 14%			22.45
<b>PICPOUL DE PINET</b> La Croix Gratiot, Languedoc, France, 2016, 12%	5.95	8.45	24.45
<b>PINOT GRIGIO</b> Colterenzio, Alto Adige, Italy 2016, 13%	5.95	8.45	24.95
<b>ALBARIÑO</b> 'Fillaboa', Rias Baixas, Galicia, Spain 2015, 12%			27.95
<b>SAUVIGNON BLANC</b> 'Three Lions', Plantagenet, Western Australia 2016, 13%	6.95	9.95	29.45
<b>CHABLIS</b> 'Domaine De La Motte' Chardonnay Burgundy, France 2014, 12.5%	7.95	10.95	32.95
<b>FIANO 'COMETA'</b> Planeta, Sicily, Italy 2014, 13.5%			41.95
<b>PULIGNY MONTRACHET</b> Pierre Bourée Fils, Burgundy, France 2011, 13%			57.95

## ROSÉ

	175ML	250ML	BOTTLE
<b>SAUVIGNON BLANC ROSÉ</b> Montevista, Chile, 2016, 13%	5.45	6.95	18.95
<b>CHATEAU MINUTY</b> 'M' de Minuty Rosé, Côtes De Provence, France 2016, 13%	6.95	8.95	26.45
<b>CHATEAU MIRAVAL</b> Côtes De Provence Rosé, France 2016, 13%			32.45

## RED

	175ML	250ML	BOTTLE
<b>SHIRAZ</b> Passo del Tempio, Sicily, Italy 2016, 12.5%	4.95	5.95	16.95
<b>RIOJA</b> Vega Piedra, Spain 2014, 12.5%	5.45	6.45	17.95
<b>MONTEPULCIANO D'ABRUZZO</b> Il Faggio, Abruzzo, Italy 2015, 12.5%	5.45	6.95	20.45
<b>MALBEC</b> Pablo Y Walter, Mendoza, Argentina 2016, 13.5%	5.95	8.45	24.45
<b>CHIANTI DOCG</b> 'Mediceo', Poggiotondo, Tuscany, Italy 2015, 12.5%	7.45	9.45	27.45
<b>SALICE SALENTINO RISERVA</b> Francesco Candido, Puglia, Italy 2011, 13%			28.95
<b>PINOT NOIR</b> Ribbonwood, Marlborough, New Zealand, 2015, 13.5%	7.95	9.95	29.45
<b>CLOS DE LA CURE, GRAND CRU, ST EMILION</b> Bordeaux, France 2012, 14.5%			44.95
<b>BAROLO</b> 'Cannubi', E Pira, Piedmont, Italy 2013, 14.5%			86.45
<b>CHATEAU HAUT BATAILLEY</b> Seme Cru, Pauillac, Bordeaux, France 2010, 13.5%			88.95

## JUICES & SMOOTHIES

<b>ORANGE JUICE</b>	3.95
<b>PRESS JUICE</b>	
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
<b>PRESS SMOOTHIE</b>	4.95
apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk & lime	

## BEER & CIDER

<i>draught</i>	
<b>PERONI NASTRO AZZURRO</b> 5.1%	5.25
<b>CURIOUS BREW IPA</b> 4.4%	4.95
<b>COPPA CLUB LAGER</b> 3.8%	4.25
<b>STOWFORD PRESS</b> 4.5%	4.45
<i>bottled beers / ciders</i>	
<b>GUEST CRAFT BEER</b> please ask for ABV	from 3.95
<b>BITBURGER DRIVE 330ML</b> alcohol free	2.95

## HOMEMADE COOLERS

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

## SOFT DRINKS

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

## COCKTAILS

### SIGNATURES

<b>PEACH &amp; BLOOD ORANGE SPRITZ</b>	7.45
peach liqueur, blood orange & Prosecco	
<b>PEAR &amp; GINGER SPRITZ</b>	7.45
pear liqueur, Belsazar white vermouth, apple juice, ginger & Prosecco	
<b>APPLE &amp; ELDERFLOWER SOUR</b>	8.45
Somerset apple brandy, St Germain elderflower liqueur, blackberries, lemon, sugar & egg whites	
<b>GINGERBREAD OLD FASHIONED</b>	8.95
Knob Creek bourbon, gingerbread syrup & chocolate bitters	
<b>STROPPIY COW</b>	7.95
Black Cow vodka, Kahlua, caramel syrup, sea salt & cream	
<b>LADY GREY</b>	7.95
Tanqueray gin, bergamot liqueur, lavender bitters, lemon & sugar	
<b>MEXICAN MULE</b>	8.45
Cuervo Tradicional tequila, Cherry Heering liqueur, lime, agave syrup & ginger beer	

### CLASSICS

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

## HOT DRINKS

*semi-skimmed, whole or soya milk*

<b>ESPRESSO</b>	1.95
<b>AMERICANO</b>	2.20
<b>CAPPUCCINO, LATTE, FLAT WHITE</b>	2.80
<b>DOUBLE ESPRESSO, MACCHIATO</b>	2.45
<b>CORTADO</b>	2.60
<b>HOT CHOCOLATE, MOCHA, CHAI LATTE</b>	3.20
<b>MUG OF BREAKFAST TEA</b>	1.95
<b>LØV ORGANIC TEAS</b>	2.45
Run for Løv - pomegranate, goji berries & hibiscus	
Pure Løv - green tea, apple & nettle	
<b>TEAPOTS</b>	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](http://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.