

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 SICILIAN 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

crispy fried courgettes, smoked 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, toast & pickled shallots

ALL 6.95

CRAB & AVOCADO

fresh crab, avocado, crostini & lemon

CURED MEAT SLICED TO ORDER

ask your server for our meat of the day

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

PROVENÇAL TART 9.95

tomato, aubergine & courgette tart, basil & leafy salad

FLASH STEAK & FRIES 11.45

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 12.95

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

SUSTAINABLY CAUGHT HAKE 13.95

Romesco sauce & summer greens

CORN FED CHICKEN 12.95

lemony rosemary juices, house slaw & skinny fries

ROAST CHUMP OF LAMB 16.45

British lamb chump cooked pink, broad bean hummus, lemon & mint

SUPER HEALTHY & SEASONAL SALADS

- ADD GRILLED CHICKEN 3.95, SEA TROUT 4.95 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

quinoa, fregola, roasted beets, leaves, broccoli, house vinaigrette, chilli & toasted seeds

♦
ALL OF OUR MEAT, FISH AND
VEGETABLE PRODUCE IS
DELIVERED FRESH DAILY
♦

PIZZA

hand stretched sourdough base

MARGHERITA 7.95

tomato, buffalo mozzarella & oregano

FLORENTINE 8.95

bianco base, spinach, broccoli, mozzarella, Parmesan, nutmeg & soft egg

COPPA CLUB HOT 9.95

spicy salami, Nduja, chilli, tomato & mozzarella

FENNEL SAUSAGE 9.45

roasted red onions, fennel sausage, smoked mozzarella & fontal cheese

PASTA

fresh pasta cooked to order

PENNE CARBONARA 6.95/11.95

peas, egg, Parmesan & crispy Coppa

TAGLIATELLE BOLOGNESE 5.95/9.95

classic pork & beef ragu, crunchy herby breadcrumbs & Parmesan

PASTA PRIMAVERA 6.95/11.95

seasonal summer vegetables, basil, parsley, mint, lemon & buffalo ricotta

CRAB LINGUINE 7.45/13.45

fresh crab, capers, chilli, parsley & cherry tomatoes

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

HOUSE SALAD 3.45

Bibb lettuce, avocado, toasted seeds & house vinaigrette

CLUB SLAW 2.95

red & white cabbage, yoghurt, lemon & mint

GREEN SUMMER VEGETABLES 3.45

mint & olive oil

POTATO SALAD 2.95

new potatoes, crème fraîche, chives & spring onions

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%	6.95	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%	5.45	6.95	20.45
VIIGNIER Domaine De Vedilhan, Languedoc, France 2015, 14%	5.95	7.95	22.45
PICPOUL DE PINET La Croix Gratiot, Languedoc, France, 2016, 12%	5.95	8.45	24.45
ALBARIÑO 'Orballo', La Val, Rias Baixas, Galicia, Spain 2015, 12%	5.95	8.45	24.95
PINOT GRIGIO Colterenzio, Alto Adige, Italy 2015, 13%	5.95	8.45	24.95
'SOAVE' San Vincenzo IGT, Anselmi, Veneto, Italy 2014, 12.5%	6.45	8.95	25.95
RIESLING 'Enchanted Garden', Dandelion, Eden Valley, Australia, 2015, 11.5%	6.95	9.45	27.95
SAUVIGNON BLANC 'Three Lions', Plantagenet, Western Australia 2015, 13%	6.95	9.95	29.45
CHABLIS 'LA COLOMBE' 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

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%	7.45	10.95	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
GARNACHA Borsao Selecccion Tinto, Campo de Borja, Spain 2014/15, 14.5%	5.45	6.95	19.95
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>	5.95	8.45	24.95
CHIANTI DOCG 'Mediceo', Poggiofondo, Tuscany, Italy 2015, 12.5%	7.45	9.45	27.45
SALICE SALENTINO RISERVA Francesco Candido, Puglia, Italy 2012, 13%	7.95	9.95	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
BAROLO 'Parafada', Massolino, Piedmont, Italy 2011/12, 14%			86.45
CHATEAU HAUT BATAILLEY Seme Cru, Pauillac, Bordeaux, France 2010, 13.5%			88.95

FRESH JUICES & SMOOTHIES

FRESH ORANGE JUICE	3.95
CARROT, ORANGE & GINGER	4.95
MATCHA GREEN TEA, AVOCADO & PINEAPPLE	4.95
100% COLD-PRESSED 'LEAN GREEN'	5.45
kale, spinach, romaine lettuce, celery, cucumber, lemon & ginger	

HOMEMADE COOLERS

STRAWBERRY LEMONADE	3.95
strawberry, lime & lemonade	
ELDERFLOWER & MINT LIMONATA	3.95
elderflower, mint, lemon & lime	
ARNOLD PALMER	3.95
iced tea & traditional lemonade	
PINK GRAPEFRUIT CRUSH	3.95
pressed pink grapefruit & traditional lemonade	
ICED VANILLA LATTE	3.95
Italian coffee, milk, cream & vanilla	

BEER & CIDER

draught

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

bottled beers / ciders

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
APPLE OR CRANBERRY JUICE	2.45
SEEDLIP & TONIC	5.95
Seedlip Spice 94 (distilled non-alcoholic spirit), tonic & citrus	

COCKTAILS

..... FIZZ

BELLINI	5.95
Prosecco & white peach purée	
APEROL SPRITZ	6.95
Aperol, Prosecco & soda	
WILD STRAWBERRY SPRITZ	6.95
Prosecco & Cartron wild strawberry liqueur	
ELDERFLOWER & PASSION FRUIT SPRITZ	6.95
Prosecco, St. Germain elderflower liqueur & passion fruit purée	

..... CLASSICS

NEGRONI	6.95
Bombay Sapphire, Martini Rosso & Campari	
MOJITO	7.95
Havana Club 3 year, mint, lime juice, sugar & soda	
ESPRESSO MARTINI	7.45
Ketel One vodka, Kahlua & espresso	
BRAMBLE	7.45
Bombay Sapphire, Chambord, lemon & sugar	

..... HOUSE SPECIALS

MANGO & CARDAMOM CAIPIRINHA	7.95
Cardamom infused cachaça, mango, lime & sugar	
BAJAN MOJITO	8.45
Vanilla infused Havana Club 3 year, Koko Kanu rum, passion fruit, mint & lime	
STRAWBERRY & BASIL JULEP	8.45
Woodford Reserve bourbon, Cartron wild strawberry liqueur, fresh strawberries & basil	
TOASTED NUTS SOUR	7.95
Amaretto, Frangelico, Maraschino cherry syrup, lemon juice & bitters	

..... BRUNCH

MANDARIN MIMOSA	6.45
Prosecco, Cointreau, mandarin purée & fresh orange	
WHITE PEACH SANGRIA	6.45
Sauvignon Blanc, crème de pêche, cloudy apple juice, lemonade & summer fruits	
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 <i>ask your server for our full range</i>	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 wines served by the glass are available in 125ml measures. A gratuity of 10% will be added to parties of 6 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.