

COPPA

CLUB

NIBBLES

WARM GARLIC AND ROSEMARY

FOCACCIA | VE 4 566 kcal
extra virgin olive oil

MINI CHORIZO 5.5 492 kcal
sticky piquant glaze

**LARGE GREEN
ITALIAN OLIVES | VE 3.5** 166 kcal

GARLIC BREAD | VE 4 530 kcal

**PARMESAN
CROQUETTES 5.5 / 7.5** 243/379 kcal

ZUCCHINI FRITTI | VE 5 106 kcal

SMALL PLATES & SHARING

SPROUTING BROCCOLI

SALAD | VE N 7.5 524 kcal
grains, toasted hazelnuts, pomegranate,
tahini dressing

**SUNDRIED TOMATO
ARANCINI | V 7.5** 346 kcal
caprese mayo

CRISPY FRIED SQUID 8.5 589 kcal
spicy ponzu dip, sriracha mayo, lemon

BUTTERMILK FRIED CHICKEN 7 596 kcal
chilli mayo, crunchy slaw

BRESAOLA 8.5

110 kcal
celeriac remoulade, balsamic onions

BURRATA | V N 8.5 333 kcal
roasted peppers, purple basil pesto

**LOCH DUART
SALMON CEVICHE 11** 422 kcal
ponzu dressing, baby watercress and
flatbread

SEARED KING PRAWNS 9.5 329 kcal
garlic, lemon, chilli, parsley

MAINS & GRILLS

SPICE ROASTED CAULIFLOWER | VE 14 838 kcal
steamed rice, pomegranate, tahini sauce
for two to share **20** 1677 kcal

COPPA BURGER 15.5 986 kcal
British beef patty cooked pink, toasted seeded bun,
mature Cheddar, tomato, lettuce, burger sauce, skinny fries
ADD smoked bacon 2 213 kcal

SMOKED HADDOCK AND SALMON FISHCAKE 14 274 kcal
slow-cooked greens and tartare sauce

SEA REARED TROUT ON THE PLANCHA 18.5 503 kcal
herbed freekeh, red onion, parsley, lemon and watercress salad

BRITISH FLASH STEAK 16 755 kcal
8oz flat iron steak, skinny fries
ADD chimichurri 2 114 kcal **truffle cream 3** 31 kcal **pepper sauce 3** 73 kcal

DRY AGED STEAKS
grilled portobello mushroom, skinny fries or crispy garlic and herb
potatoes
10oz ribeye **28.5** 1130 kcal
7oz fillet **31.5** 745 kcal
ADD chimichurri 2 114 kcal **truffle cream 3** 31 kcal **pepper sauce 3** 73 kcal

ROASTED HALIBUT FILLET 24 446 kcal
chickpea and green harissa stew, mint yoghurt

COPPA VEGAN BURGER | VE 15.5 944 kcal
plant-based patty, toasted seeded bun, vegan mozzarella,
lettuce, tomato, skinny fries

FARM REARED ENGLISH CHICKEN
plancha grilled boneless breast and thigh,
garlic and herb oil, skinny fries
served with either
mushroom and tarragon sauce **16.5** 1446 kcal
dressed rocket, shaved Parmesan **15.5** 1410 kcal
or Piri Piri sauce, crunchy slaw **16.5** 1312 kcal

SALADS & BOWLS

**SAN DANIELE
PROSCIUTTO SALAD | N 14.5** 525 kcal
D.O.P Prosciutto, rocket, radicchio, apple
Parmesan, walnuts, extra virgin olive oil

SUPER GREENS AND SEEDS | VE 9.5 470 kcal
mixed leaves, broccoli, beetroot, quinoa,
toasted seeds, chilli, house dressing

CHOPPED GREEN GODDESS | VE 9.5 381 kcal
baby gem, romaine, tomatoes,
roasted peppers, avocado, black olives,
white balsamic dressing

CLUB CAESAR SALAD 10 486 kcal
crisp leaves, Coppa, radishes, avocado,
croutons, Caesar dressing

ADD
HALLOUMI 4 258 kcal **CHICKEN 5** 451 kcal **SEA REARED TROUT 6** 197 kcal

FRESH PASTA

BUCATINI CARBONARA 8.5 / 14.5 648/1297 kcal
guanciale, Pecorino,
black pepper, egg yolk

WILD PRAWN SPAGHETTI 12.5 / 22.5 341/683 kcal
chilli, garlic, white wine, tomato

TUSCAN SAUSAGE RAGU 8 / 14 331/662 kcal
mafaldine, fennel seeds, pangrattato and Parmesan

SOURDOUGH PIZZA

MARGHERITA BUFALA | V 10.5 804 kcal
buffalo mozzarella, tomato, basil, olive oil

FOUR CHEESE 14 859 kcal
fior di latte, Fontal, Gorgonzola, Parmesan and spring onions

SAN DANIELE 16 742 kcal
tomato, buffalo mozzarella, rocket, D.O.P Prosciutto, Parmesan

COPPA HOT 14.5 672 kcal
tomato, buffalo mozzarella, spicy salami, 'nduja

VEGAN COPPA HOT | VE 14.5 878 kcal
vegan 'nduja, fresh chilli, vegan mozzarella,
tomato and Calabrian oregano

ADD
OLIVES, EGG, FRESH CHILLI, CAPERS 2
SPICY SALAMI, 'NDUJA, D.O.P PROSCIUTTO,
VEGAN 'NDUJA, BURRATA 4

SIDES

HOUSE SALAD | VE 5 220 kcal
toasted seeds, avocado, house vinaigrette

SKINNY FRIES | VE 4 305 kcal
TRUFFLE, PECORINO FRIES | V 5.5 386 kcal

HOUSE SLAW | V 4 47 kcal
shaved red and white cabbage, yoghurt,
lemon, fresh mint

CRISPY ROAST POTATOES | VE 5 264 kcal
garlic, herb, sea salt

ROASTED HISPI CABBAGE | VE N 5 272 kcal
toasted almonds

VEGETARIAN | V VEGAN | VE CONTAINS NUTS | N

We source our fish responsibly and aim to serve only MCS green-rated fish. Please scan the QR code for allergen information. Consuming raw or undercooked meats may increase your risk of foodborne illness and effects maybe more severe in children, the elderly or those with weakened immune systems.

www.coppaclub.co.uk @coppaclub @coppaclub f/wearecoppaclub Log on to COPPA-FI for our super-fast wifi



COCKTAILS

COPPA FAVOURITES

GARDEN SPRITZ Tanqueray Export Gin, Alasia Sauvignon Blanc, elderflower cordial, lemon, grapefruit, soda	10.00
PORNSTAR MARTINI Ketel One vodka, Passoa, vanilla, passion fruit puree, pineapple, Prosecco	10.50
COPPA TEA Bulleit Bourbon, Tanqueray Flor de Sevilla, peach, lemon, Fever-Tree white grape & apricot soda	10.50
ESPRESSO MARTINI Ketel One Vodka, Kahlua, espresso	10.00
COPPA SOUR Saliza Amaretto, Tanqueray Export Gin, berry cordial	9.50

TIRAMISU MARTINI Brugal Anejo rum, Saliza Amaretto, Mozart white chocolate liqueur, espresso	10.00
CUBAN MISSIONARY Havana Club Cuban Spiced, peach, honey, pineapple juice, fresh mint	10.00
PINK PEPPERCORN PALOMA Cazcabel Blanco Tequila, pink peppercorn syrup, lime, Fever-Tree pink grapefruit soda	10.50
RASPBERRY MULE Ketel One vodka, fresh raspberries, lime, ginger beer	10.00
NEGRONI Seven Hills gin, Campari, sweet vermouth	10.00

VIRTUOUS COCKTAILS (alcohol free)

PINK GRAPEFRUIT AND ORANGE SPRITZ Orange and grapefruit cordial, Fever-Tree pink grapefruit soda, Lyre's Classico 0.0% sparkling ^{82 kcal}	5.50
POPSTAR MARTINI Passion fruit, peach, vanilla, pineapple, Lyre's Classico 0.0% sparkling ^{65 kcal}	6.00

PEACH TRIP Trip peach & ginger CBD infused, ginger, apple juice ^{39 kcal}	6.00
THE NON APERITIVO Fever-Tree white grape & apricot soda, orange spritz ^{106 kcal}	5.00

SPARKLING

	125ML	250ML	BOTTLE
PROSECCO EXTRA DRY Via Vai, Veneto, Italy, 11.5%	6.30		32.00
PROSECCO ROSÉ Ca di Alte, Veneto, Italy, 11.5%	6.60		34.00
LYRE'S CLASSICO NON-ALCOHOLIC Germany, 0.0%		6.00	
PIPER HEIDSIECK NV Champagne, France, 12%	10.40		52.00
LAURENT-PERRIER LA CUVÉE Brut NV, Champagne, France, 12%	13.40		67.00
LAURENT-PERRIER CUVÉE ROSÉ Champagne, France, 12%	17.40		87.00

WHITE

	175ML	250ML	BOTTLE
JACQUES VERITIER BLANC Vin de France, France, 11.5%	5.75	7.80	21.50
MIRABELLO PINOT GRIGIO DOC Delle Venezie, Veneto, Italy, 12.5%	6.17	8.50	23.00
SAUVIGNON BLANC Alasia, Piedmont, Italy, 13%	6.85	9.20	26.00
VIOGNIER Domaine De Vedilhan, Languedoc, France, 13%	7.50	10.10	28.00
PICPOUL DE PINET L'Ormarine Duc de Morny, Languedoc, France, 12.5%	8.00	10.80	30.00
PINOT GRIGIO Colterenzio, Alto Adige, Italy, 13%	8.60	11.55	32.00
SAUVIGNON BLANC 'SPITFIRE' Kim Crawford Marlborough, New Zealand, 14.5%	9.90	13.40	37.00
GAVI DI GAVI 'Lugarara', Piedmont, Italy, 13%	11.00	14.80	41.00
CHABLIS 1^{ER} CRU 'Montmains' Domaine de L'Enclos, Burgundy, France, 2019, 13.5%			53.00
NAPA VALLEY CHARDONNAY 'Karia' Stags, Leap, California, USA, 2019, 14.5%			68.00
PULIGNY MONTRACHET Pierre Bourée, Burgundy, France, 2018 13%			78.00

SOFTS & SMOOTHIES

PRESS 'COLD PRESS' SMOOTHIE apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk, lime	4.95
PRESS SUPER GLOW SMOOTHIE apple, banana, orange, avocado, lemon, ginger, turmeric, pepper	4.95
DIET COKE 330ml	3.00
COKE 330ml	3.25
SAN PELLEGRINO aranciata/limonata 330ml	2.75

JUICES & COOLERS

TRIP CBD INFUSED peach and ginger	6.00
PRESS LONDON JUICE apple, lemon, ginger	4.95
PRESS LONDON JUICE strawberry, apple, lemon, mint	4.95

ROSÉ

	175ML	250ML	BOTTLE
GRENACHE ROSÉ Monrouby Pays d'Oc, Languedoc, France, 13%	5.85	7.95	21.95
CHÂTEAU MINUTY 'M' de Minuty, Côtes De Provence, France, 12.5%	9.00	12.00	34.00
CHÂTEAU MINUTY PRESTIGE Côtes De Provence, France, 12.5%	14.00	19.00	54.00

RED

	175ML	250ML	BOTTLE
JACQUES VERITIER ROUGE Vin de France, France, 12.5%	5.75	7.80	21.50
MONTEPULCIANO D'ABRUZZO Ancora, Abruzzo, Italy, 13%	6.30	8.50	23.50
RIOJA Vega Piedra, Spain, 13%	6.85	9.20	26.00
MERLOT San Vigilio Trevenezia, Veneto, Italy, 12.5%	7.50	10.10	28.00
MALBEC Pablo Y Walter, Mendoza, Argentina, 13.5%	8.00	10.80	30.00
PINOT NOIR Montes Limited Selection, Aconcagua, Chile, 13.5%	8.60	11.55	32.00
MALBEC Amalaya, Calchaqui Valley, Argentina, 2020 14%	9.90	13.40	37.00
MCLAREN VALE SHIRAZ 'Jester' Mitolo, South Australia, Australia, 2019, 14.5%			45.00
VALPOLICELLA Bromo, Veneto, Italy, 2015, 14.5%			50.00
CHÂTEAUNEUF-DU-PAPE TRADITION ROUGE Château Maucoil, Rhône, France, 2019, 14.5%			58.00
BAROLO 'Arborina', Corino Giovanni di Corino Giuliano, Piedmont, Italy, 2018, 14.5%			87.00
CHÂTEAU TALBOT 4ème Cru Classé, St Julien, Bordeaux, France, 2014, 13%			98.00

BEER & CIDER

on draught	
CAMDEN HELLS 4.6%	6.15
PERONI NASTRO AZZURRO 5%	6.30
CURIOUS BREW IPA 4.4%	5.75
bottled beers / ciders	
MORETTI 330ml 4.6%	4.75
CURIOUS BREW APPLE CIDER 330ml 5.2%	4.75
TOAST AMERICAN PALE ALE 330ml 4.8%	4.95
HEINEKEN ALCOHOL FREE LAGER 330ml 0.0%	3.95

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 correct at time of printing, for accurate vintage please ask your server.

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.