

NIBBLES

ALL £2.95

WARM SOURDOUGH BREAD

extra virgin olive oil

£2.95 HALF/£3.95 WHOLE

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

ALL £4.95

WINTER MINISTRONE

chunky vegetables, beans, cavolo nero, fregola & pesto

AUBERGINE CAPONATA CROSTINI

pine nuts, capers & buffalo mozzarella

ITALIAN MEATBALLS

pork & beef in spicy tomato sauce, gremolata & Parmesan

ALL £5.95

CRISPY FRIED SQUID

sriracha mayo & paprika

KILN SMOKED SALMON ON SOURDOUGH

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

CURED MEATS SLICED TO ORDER

Culata, Coppa, fennel salami & Bresaola, wholegrain mustard, caper berries & extra virgin olive oil

SMALL £5.95/LARGE £12.45

ALL £6.95

FRESH CRAB BRUSCHETTA

yoghurt, mint, chilli & lemon

FILLET STEAK TARTARE ON SOURDOUGH

sourdough toast, tuna mayo, lemon & smoked paprika

SEARED KING PRAWNS

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

MAINS & GRILLS

COPPA CLUB BURGER £11.45

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

WILD MUSHROOM & SMOKED MOZZARELLA PASTILLA £10.95

layered crispy spiced filo pastry, shallot, smoked mozzarella, mushrooms & leafy salad

FLASH STEAK & FRIES £10.95

8oz British feather blade steak, watercress & skinny fries

8OZ BRITISH RIB EYE £18.95

grilled field mushrooms & watercress

-ADD TRUFFLE CREAM £2.50-

TROUT ON THE PLANCHA £12.95

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

SUSTAINABLE NORWEGIAN COD £13.95

cooked on the plancha, warm Romanesco salad, shallot & parsley butter

CORN FED CHICKEN

£12.45 HALF/£19.95 WHOLE

lemony rosemary juices, house slaw & skinny fries

TOMAHAWK PORK CHOP £13.95

sage, Culata & slow cooked greens

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 rashers

WINTER KALE £7.95

radishes, celery, kale, borlotti beans, chicory, pangrattato, toasted nuts & rapeseed, honey & mustard dressing

SUPER GREENS & GRAINS £8.45

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

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

PIZZA

slow proved, sourdough base

MARGHERITA £7.45

tomato, buffalo mozzarella & oregano

FLORENTINE £8.45

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

COPPA CLUB HOT £9.45

spicy salami, Nduja, chilli, tomato & mozzarella

LUGANICA SAUSAGE £8.95

bianco base, garlicky béchamel, roasted red onions, fontal cheese, ricotta & rocket

PASTA

fresh pastas cooked to order

PENNE CARBONARA £6.95/£11.45

peas, egg, Parmesan & crispy Coppa rashers

TAGLIATELLE BOLOGNESE £5.95/£9.95

classic pork & beef ragu, crunchy herby breadcrumbs & Parmesan

CAVOLO NERO & RICOTTA MEZZALUNA £6.95/£11.95

filled pasta, pesto, lemon, basil & Bella Lodi

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

HOUSE SALAD £3.45

Bibb lettuce, avocado, toasted seeds & house vinaigrette

ROASTED ROOT VEG £3.45

thyme & caraway seeds

CLUB SLAW £2.95

red & white cabbage, yoghurt, lemon & mint

SKINNY FRIES £2.95

sea salt

TODAY'S SEASONAL VEGETABLES £2.95

RUSTIC POTATOES £2.95

pan-roasted with garlic & Parmesan

WWW.COPPA CLUB.CO.UK ☎ 020 7993 3827 📷 @coppaclub 🐦 @WeAreCoppaClub 📺 / WeAreCoppaClub

📶 LOG ON TO COPPA CLUB FOR OUR SUPER-FAST WIFI

OPENING HOURS - MON-THURS 7.30AM-11PM, FRI 7.30AM-12AM, SAT 9AM-12AM, SUN 9AM-10.30PM

FOOD SERVED - MON-SAT UNTIL 11PM, SUN UNTIL 10PM

CHAMPAGNE & FIZZ

	125ML	BOTTLE
PROSECCO BRUT, Veneto, Italy, 11%	4.95	25.95
ROSÉ SPUMANTE, Bosco Canal Grando Venezia, 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 2015, 12.5%	4.45	5.95	16.45
SAUVIGNON BLANC, Ca di Alte, Veneto, Italy 2015, 13%	4.95	6.45	18.95
CHENIN BLANC, False Bay, South Africa 2015, 14%	4.95	6.95	19.95
VIOGNIER, Domaine De Vedilhan, Languedoc, France 2015, 14%	5.45	7.95	22.45
PINOT BLANC, Turckheim, Cave Tradition, Alsace, France 2015, 12.5%			23.95
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
SAUVINGNON BLANC, 'Three Lions', Plantagenet, Great Southern, Australia 2015, 13%	6.95	9.95	28.95
CHABLIS, LA COLOMBE, CHARDONNAY, Burgundy, France 2013/14, 12.5%	7.95	10.95	32.45
FIANO, 'COMETA', Planeta, Sicily, Italy 2014, 13.5%			41.95
CHARDONNAY, Byron Vineyards, Maria Valley, Santa Barbara, California, U.S.A. 2014, 13.5%			49.95
CHARDONNAY, Puligny Montrachet, Pierre bouree et fils, Burgundy, France 2011, 13%			57.95

ROSÉ

	175ML	250ML	BOTTLE
CERASUOLO ROSATO, Abruzzo, Italy 2015, 13%	4.95	6.95	18.95
CHATEAU MINUTY, 'M' de Minuty Rosé, Cotes de Provence, France 2015, 13%	6.45	8.95	26.45
CHATEAU MIRAVAL, Cotes De Provence Rosé, France 2015, 13%	7.45	10.95	31.95

RED

	175ML	250ML	BOTTLE
SYRAH, Passo del Tempio, Sicily, Italy 2015, 12.5%	4.45	5.95	16.45
RIOJA, Vega Piedra, Tempranillo, Spain 2014, 12.5%	4.95	6.45	17.95
MONTEPULCIANO D'ABRUZZO, Il Leccio, Abruzzo, Italy 2015, 12.5%	5.45	6.95	19.95
GARNACHA, Borsao Seleccion Tinto, 2014/15, 14.5%	5.45	6.95	19.95
MALBEC, Pablo Y Walter, Mendoza, Argentina 2016, 14.5%	5.95	8.45	23.95
CARMENERE, Adobe, Colchagua Valley, Chile 2015, 13.5% organic			24.95
TEMPRANILLO/GARNACHA, Austral, Semi Crianza, Spain 2015, 13%			25.95
CHIANTI, 'MEDICEO', Poggiotondo, Tuscany, Italy 2014, 12.5%	7.45	9.45	27.45
NEGROAMARO, Salice Salentino Riserva, Francesco Candido, Puglia, Italy 2012, 13%	7.95	9.95	28.95
CABERNET SAUVIGNON/MERLOT, Le Riche 'Richesse', Stellenbosch, South Africa 2013, 14%			34.95
SHIRAZ/MATARO, Naked on Skates, McLaren Valley, Australia 2014, 14.5%			35.95
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
MERLOT/CABERNET FRANC, Grand Cru, Clos de la Cure, St Emilion, Bordeaux, France 2012, 14.5%			44.95
PINOT NOIR, Pommard, Domaine Berthelemot, Noizons, Burgundy, France 2014, 13%			59.95
BAROLO, 'Parafada', Massolino, Piedmont 2011/12, 14%			86.45
CHATEAU HAUT BATAILLEY, 5eme Cru, Pauillac, Bordeaux, France 2010, 13.5%			88.95

BEER & CIDER

PERONI NASTRO AZZURRO 5.1%	4.95
CURIOUS BREW IPA 4.4%	4.75
COPPA CLUB LAGER 3.8%	3.95
STOWFORD PRESS 4.5%	4.25

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	4.45
BITBURGER DRIVE 330ML alcohol free	2.95

FRESH JUICES & SMOOTHIES

CLEANSING GREEN apple, cucumber, spinach, celery, avocado & watercress	4.45
ENERGISING RED beetroot, apple, celery, carrot, red berries & ginger	4.45
SUPER ORANGE mango, orange, lemon, passion fruit, celery & carrot	4.45

SOFT DRINKS

COKE/DIET COKE 330ml	2.45
SCHWEPPES LEMONADE 275ml	2.25
SAN PELLEGRINO ARANCIATA/LIMONATA 330ml	2.45
BELU WATER STILL 330ml	2.20/ 750ml 3.95
BELU WATER SPARKLING 330ml	2.20/ 750ml 3.95
COCONUT WATER	2.45
SELECTION OF FRESH JUICES	2.45

COCKTAILS

♦ LEADED ♦

BEFORE 6.95

BELLINI Prosecco, peach purée

NEGRONI Campari, gin, sweet vermouth, orange slice

APEROL SPRITZ Aperol, Prosecco, soda, orange slice

WILD STRAWBERRY SPRITZ Fragoli liqueur, Prosecco, drunken strawberries

ELDERFLOWER & PASSION FRUIT SPRITZ elderflower liqueur, passion fruit purée, Prosecco

FRANGIPANE SPRITZ Amaretto, crème de pêche, maraschino syrup, Prosecco

ANYTIME 7.95

CLASSIC MOJITO Havana Club 3 year, cane sugar, lime, fresh mint, soda

MAPLE OLD FASHIONED bourbon, hazelnut, maple syrup, bitters, orange

TOASTED NUT SOURS Amaretto, Frangelico, lemon, egg white, bitters, maraschino cherry

SLOE GIN SLING Sipsmith sloe gin, gin, lemon, apple, cane sugar, tonic

SPICED BERRY CAIPRISSIMA spiced rum, Chambord, blackberries, raspberries, lime, vanilla

CHERRY MANHATTAN Rye, maraschino liqueur, sweet vermouth, Morello purée

AFTER 6.95

ESPRESSO MARTINI vodka, Kahlua, espresso

TURINESE CHOCOLATE ORANGE praline liqueur, Baileys, Cointreau, orange oils

TUSCAN FLIP Tuaca, cream, egg yolk, vanilla

♦ UNLEADED ♦

ALL 3.95

VIRGIN BLOODY MARY spiced tomato juice, celery stick - LEADED 6.95 -

HOMEMADE BERRY LEMONADE cherry purée, blueberry & blackcurrant cordial, fresh lime, lemonade

ELDERFLOWER & MINT LIMONATA elderflower, fresh lime, fresh mint, soda

ORANGE & PASSION FRUIT COOLER passion fruit, lime, freshly squeezed orange

HOT DRINKS

semi-skimmed, whole or soya milk

AMERICANO	1.95
CAPPUCCINO	2.65
LATTE	2.65
ESPRESSO	1.95
DOUBLE ESPRESSO	2.45
MACCHIATO	2.25
FLAT WHITE	2.65
CORTADO	2.25
MOCHA	2.95
HOT CHOCOLATE	2.95
CHAI LATTE	2.95
MUG OF BREAKFAST TEA	1.95
TEAPOTS	2.25
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.

All of our burgers at Coppa Club are 100% prime beef and we pride ourselves in cooking each burger to order. However, the Food Standards Agency advises that consuming raw or undercooked meats may increase your risk of foodborne illness, and effects may be more severe in children, the elderly and those with weakened immune systems. 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. Gluten free recipes are made with no gluten containing ingredients. We accept all major credit cards. Our prices include Value Added Tax at the current rate.