

WEEKEND

NIBBLES

ALL £2.95

WARM TORTANO 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 CASTELVETRANO 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

**CLASSIC TOMATO
& BASIL BRUSCHETTA**
drizzled with olive oil & garlic

**BUFFALO MOZZARELLA
& ANCHOVY TOASTS**
peperonata, capers &
platinum balsamic vinegar

ITALIAN MEATBALLS
pork & beef in spicy
tomato sauce,
gremolata & Parmesan

ALL £5.95

CRISPY FRIED SQUID
sriracha mayo, lemon
& paprika

**KILN SMOKED SALMON
ON SOURDOUGH**
Severn & Wye salmon, sourdough toast,
celeriac remoulade & watercress

CURED MEATS SLICED TO ORDER
Culata, Coppa, fennel salami & Bresaola,
pickled veggies & wholegrain mustard
SMALL £5.95/LARGE £12.45

ALL £6.95

FRESH CRAB BRUSCHETTA
yoghurt, mint, chilli
& lemon

**FILLET STEAK CRUDO
ON SOURDOUGH**
sourdough toast, tuna mayo,
lemon & paprika

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

MAINS & GRILLS

COPPA CLUB BURGER £11.45

grain fed beef, soft glazed bun, lettuce, tomato,
Taleggio, crispy Coppa, balsamic onions & skinny fries

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-

CORN FED CHICKEN

£12.45 HALF/£19.95 WHOLE
lemony rosemary juices, house slaw & skinny fries

SPINACH, FETA & RED ONION PASTILLA £10.95
crispy spiced filo, onions, spinach, nutmeg,
feta, tomato & basil sauce

TROUT ON THE PLANCHA £12.95
sea trout, lemony fregola, shaved fennel,
orange & chive dressing

BRUNCH

until 4pm

THE WORKS SKILLET BREAKFAST £9.45

2 fried free range eggs, sausage, bacon,
Spanish black pudding, field mushrooms, roast
tomato, Heinz baked beans & toasted ciabatta

**SMASHED AVOCADO &
POACHED EGGS ON TOAST £6.95**

free range eggs, toast, chilli, lime & coriander
with dry cured bacon **£7.95**
with kiln smoked salmon **£9.45**

**KILN SMOKED SALMON
& SCRAMBLED EGGS £7.95**

free range eggs, Severn & Wye Valley salmon

PANCAKE STACK £6.95

dry cured streaky bacon & maple syrup

BOOZE

PROSECCO BRUT, FIABESCO £4.95
Veneto, Italy, 11%

MIMOSA £4.95
Prosecco & freshly squeezed orange

BLOODY MARY £5.95
vodka, spiced tomato juice & celery stick

SUPER HEALTHY & SEASONAL SALADS

- ADD GRILLED CHICKEN £3.95, SEA TROUT £4.95 OR LABNEH £2.95 -

CLUB CAESAR £7.95

crispy leaves, garlicky croutons, anchovies,
Parmesan & crispy Coppa rashers

SUPER GREENS & GRAINS £8.45

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

PIZZA

slow proved, sourdough base

MARGHERITA £7.45

tomato, buffalo mozzarella & oregano

FLORENTINE £8.45

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

COPPA CLUB HOT £9.45

spicy salami, Nduja, chilli, tomato & mozzarella

LUGANICA & MUSHROOM PIZZA £8.95

bianco base, garlic béchamel, chestnut mushrooms,
fennel sausage, smoked mozzarella & spring onions

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

ASPARAGUS & MASCARPONE TORTELLINI £6.95/£11.95

mint, pine nuts, lemon & extra virgin olive oil

CRAB LINGUINE £7.45/£13.45

fresh crab, capers, chilli, parsley
& cherry tomatoes

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

SIDES

CLUB SLAW £2.95

red & white cabbage, yoghurt,
lemon & mint

HOUSE SALAD £3.45

Bibb lettuce, avocado, toasted
seeds & house vinaigrette

TOMATO & BASIL SALAD £3.45

TODAY'S SEASONAL GREEN VEGGIES £2.95

SKINNY FRIES £2.95

sea salt

CHAMPAGNE & FIZZ

	125ML	BOTTLE
PROSECCO BRUT, FIABESCO, Veneto, Italy, 11%	4.95	25.55
ROSE SPUMANTE, BOSCO CANAL GRANDO VENEZIA, Veneto, Italy, 11%	4.95	25.45
BELLAVISTA 'ALMA' CUVÉE BRUT, Franciacorta, Italy, 12.5%	7.45	37.95
BOLLINGER, SPECIAL CUVÉE, Champagne, France, 12%		59.95

WHITE

	175ML	250ML	BOTTLE
PINOT BIANCO/GARGANEGA, LA CAVEA, Veneto, Italy 2014, 12.5%	4.15	5.55	16.35
SAUVIGNON BLANC, CA DI ALTE, Veneto, Italy 2015, 13%	4.55	6.45	17.95
CHENIN BLANC, FALSE BAY, South Africa 2014, 14%	4.95	6.95	20.15
VIOGNIER, DOMAINE DE VEDILHAN, Languedoc, France 2014, 14%	5.65	7.45	22.25
ALBARINO, 'ORBALLO', LA VAL, Rias Baixas, Galicia, Spain 2014, 12.0%	5.95	8.45	24.95
SAN VINCENZO IGT (SOAVE), ANSELMi, Veneto, Italy 2014, 12.5%	6.45	8.45	25.45
SAUVINGNON BLANC, QUICKIE, Adelaide Hills, Australia 2015, 13.5%	6.95	9.95	28.95
CHABLIS, LA COLOMBE, CHARDONNAY, Burgundy, France 2013, 12.5%	8.45	10.95	33.25
PINOT BLANC, TURCKHEIM, CAVE TRADITION, Alsace, France 2013, 12.5%			24.15
PINOT GRIGIO, COLTERENZIO, Alto Adige, Italy 2015, 13%			25.25
FIANO, 'COMETA', PLANETA, Sicily, Italy 2014, 13.5%			41.95
CHARDONNAY, BYRON VINEYARDS, Maria Valley, Santa Barbara, California, U.S.A. 2013, 13.5%			49.95
PULIGNY MONTRACHET, DOMAINE BERTHELEMOT, LES LEVRONS, CHARDONNAY, Burgundy, France 2011, 13%			57.95

ROSÉ

	175ML	250ML	BOTTLE
CERASUOLO ROSATO, Abruzzo, Italy 2015, 13%	4.65	6.65	18.45
CHATEAU MINUTY, 'M' de Minuty Rosé, Cotes de Provence, France 2015, 13.0%	6.25	8.85	26.30
CHATEAU MIRAVAL, Cotes De Provence Rose, France 2015, 13.0%	7.65	10.75	31.65

RED

	175ML	250ML	750ML
SYRAH, PASSO DEL TEMPIO, Sicily, Italy 2015, 12.5%	4.15	5.55	16.35
RIOJA, VEGA PIEDRA, Tempranillo, Spain 2014, 12.5%	4.45	6.45	17.95
MALBEC, PABLO Y WALTER, Mendoza, Argentina 2013, 14.5%	5.95	7.95	23.95
CHIANTI, 'MEDICEO', POGGIOTONDO, Tuscany, Italy 2014, 12.5%	7.55	9.45	27.45
GARNACHA, BORSAO SELECCION TINTO, 2014, 14.5%	5.15	6.95	20.45
MONTEPULCIANO D'ABRUZZO, IL LECCIO, Abruzzo, Italy 2015, 12.5%			19.95
CARMENERE, ADOBE, Colchagua Valley, Chile 2014, 13.5% organic			24.95
TEMPRANILLO/GARNACHA, AUSTRAL, Semi Crianza, Spain 2014, 13%			25.95
SALICE SALENTINO RISERVA, FRANCESCO CANDIDO, Puglia, Italy 2012, 13%			29.15
CABERNET SAUVIGNON/MERLOT, LE RICHE "RICHELLESSE", Stellenbosch, South Africa 2012, 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, 13.5%			38.95
SHIRAZ/MATARO, NAKED ON SKATES, McLaren Valley, Australia 2014, 14.5%			35.95
MERLOT/CABERNET FRANC, GRAND CRU, CLOS DE LA CURE, ST EMILION, Bordeaux, France 2011, 14.5%			44.95
POMMARD, DOMAINE BERTHELEMOT, NOIZONS, PINOT NOIR, Burgundy, France 2011, 13%			59.95
CHATEAU HAUT BATAILLEY, 5EME CRU, ST EMILION, Bordeaux, France 2010, 13.5%			88.95

BEER & CIDER

served in pint measures		
PERONI NASTRO AZZURRO 5.1%		4.95
CURIOUS BREW IPA 5.6%		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

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

All of our by the glass wines are available in 125ml measure.
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. Allergen menus are available on request.

COCKTAILS

♦ LEADED ♦

..... BEFORE 6.25
BELLINI Prosecco, peach purée
NEGRONI Campari, gin, sweet vermouth, orange slice
CLASSIC MARTINI vodka or gin, dry vermouth, lemon zest
FRAGOLI SPRITZ wild strawberry liqueur, Prosecco
APEROL SPRITZ Aperol, Prosecco, soda, orange slice
ELDERFLOWER & PASSION FRUIT SPRITZ elderflower liqueur, passion fruit purée, Prosecco
..... ANYTIME 7.45
CLASSIC MOJITO rum, cane sugar, lime, fresh mint, soda
CLUB COLLINS gin, lemon, cane sugar, apple, grapefruit bitters, tonic
TOASTED NUT SOURS amaretto, Frangelico, lemon, egg white, bitters, griottine cherry
BRAMBLE MINT JULEP bourbon, Chambord, fresh mint, cane sugar, blackberries
CAIPIRINHA Cachaça, lime, cane sugar
COPPA DAIQUIRI rum, cane sugar, orange bitters, griottine syrup

..... AFTER 6.25
ESPRESSO MARTINI vodka, Kahlua, espresso
TURINESE CHOCOLATE ORANGE Gianduiotto, Baileys, Cointreau, orange peel
BOOZY CREAM COFFEE your choice of liqueur, coffee, double cream
..... UNLEADED ♦
..... ALL 3.45
HOMEMADE STRAWBERRY LEMONADE puréed strawberry, lemon, lime & strawberry cordial
ELDERBERRY SPRITZER elderflower, blueberry, blackcurrant, lime, soda
ORANGE & PASSION FRUIT COOLER passion fruit, lime, freshly squeezed orange

.... FRESH JUICES & SMOOTHIES

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

..... 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
BREAKFAST TEA	1.95
HERBAL TEAS	2.25
Camomile, Darjeeling, Decaffeinated Ceylon, Organic Green, Hot Cinnamon Spice, Earl Grey, Japanese Sencha, Fresh Mint	

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.