COPPA
CLUB

We proudly source British produce wherever possible, supporting local farmers, fishermen and independent producers.

NIBBLES

NOCELLARA OLIVES (PB) (NG) 5.5

COURGETTE FRITTI (PB) 6.5

PADRÓN PEPPERS (PB) (NG) 8
salt, lime

SEEDED PUFF BREAD
'Nduja butter **6.75**
roasted garlic & herb butter (V) **6.75**

TABLE SHARERS

CHARCUTERIE 23
salami, coppa, prosciutto, olives, cornichons, figs, seeded crispbreads, sourdough croutons, pear jelly

WINTER GARDEN MEZZE (V) 23
beetroot hummus, whipped feta & pomegranate, vegetable crudité, sourdough croutons

HOT HONEY CAMEMBERT (V) 23
vegetable crudité, sourdough croutons

SMALL PLATES

WILD MUSHROOM BRUSCHETTA (V) (N) 12.5
whipped goat's cheese, tarragon, hazelnuts

SALT & PEPPER SQUID 11
coriander, lime, jalapeño, basil & garlic aioli

BEETROOT HUMMUS & WINTER LEAF SALAD (PB) (N) 12
maple-roasted beetroot salad, beetroot hummus, winter leaves, dukkah, pickled pear

BURRATA (V) (N) 12.5
roasted heritage squash, brown butter, pumpkin seeds, hazelnuts, crispy sage
swap to plant-based burrata on request

SMOKED SALMON & FENNEL SALAD (NG) 13
orange, winter leaves, skyr, dill

CROQUETTES 10
ham hock, caramelised onion & Ogleshield cheese, basil & garlic aioli

GARLIC ROASTED PRAWNS (NG) 12.5
toasted focaccia, fennel & watercress salad, samphire chimichurri

HONEY FRIED SESAME CHICKEN 11.5
honey & soy sauce, spring onions, coriander, lime

MAINS & GRILLS

ROASTED LAMB RUMP (NG) 26.5
heritage pumpkin, cavolo nero, herb gremolata

CHALKSTREAM TROUT (NG) 23.5
mixed grains, fennel, orange, pomegranate

BRITISH BEEF BURGER 20
Ogleshield cheese, pickles, lettuce, ketchup, mayonnaise, bun, fries
ADD streaky bacon **3** extra cheese **1.5**
plant-based burger available

AGED BRITISH STEAK (NG)
triple-cooked chips, watercress
8oz RUMP 26.5 | 10oz RIB-EYE 36
ADD blue cheese butter **3** peppercorn sauce **3** chimichurri **3**

CYDER BATTERED HADDOCK 20.5
triple-cooked chips, mushy peas, tartar sauce, roasted lemon

ROASTED SEABASS (NG) 26
lobster bisque, samphire & chilli salsa, new potatoes

GRILLED HERB CHICKEN (NG) 20.5
red cabbage & pomegranate slaw, fries
ADD basil aioli **2**

ROASTED VENISON STEAK (N) 29
spiced flatbread, labneh, pickled shallot & mint salad, dukkah

HARISSA CAULIFLOWER (PB) (N) 16.5
heritage squash, cavolo nero, Puy lentils, tahini dressing, pomegranate, dukkah, herb salad

STONE-BAKED SOURDOUGH PIZZA

HARISSA CHICKEN 18
roasted courgettes, spring onions, olives, mozzarella

MARGHERITA (V) 15.5
tomato, mozzarella, basil, buffalo mozzarella
plant-based option available

COPPA HOT 19
pepperoni, 'nduja, mozzarella, tomato, chilli

ADD pepperoni **4** mozzarella **2** buffalo mozzarella **6** burrata **6** olives **2** 'nduja **4** prosciutto **4** basil aioli **2** hot honey **2**

PASTA

SAUSAGE & FENNEL RAGU 18.5
Parmesan & herb pangrattato

RED MULLET & PRAWN (NG) 26.5
lobster bisque, capers, basil

CARBONARA (NG) 18.5
Guanciale, pecorino, black pepper, egg yolk

SALADS

SUPERFOOD SALAD (PB) (NG) 16
harissa chickpeas, mixed grains, edamame beans, kale, pumpkin & sunflower seeds, avocado, broccoli
ADD chicken **5** trout **7** steak **9** halloumi **4** lamb kofta **6** soft-boiled egg **2.5**

CHICKEN SCHNITZEL 19.5
Caesar salad, Parmesan, prosciutto, St Ewe's egg
swap to grilled chicken on request

RARE-SEARED YELLOWFIN TUNA NIÇOISE (NG) 27.5
new potatoes, tomatoes, green beans, olives, St Ewe's egg, tomato & sherry dressing

SIDES

CREAMED SPINACH & PARMESAN 6.5

SMALL SUPERFOOD SALAD (PB) (NG) 5
mixed grains, edamame beans, kale, harissa chickpeas, pumpkin & sunflower seeds, broccoli

FRIES / TRIPLE-COOKED CHIPS (PB) (NG) 5.5 / 6.5

SMALL CAESAR 8
little gem, Caesar dressing, prosciutto, Parmesan, croutons

KALE (V) (NG) 6.5
lemon butter

SWEET POTATO FRIES (PB) (NG) 6.5
thyme, lime

CAVOLO NERO (PB) (NG) 8
chilli, garlic, crispy shallots

ROAST HERITAGE PUMPKIN (NG) (V) (N) 6.5
brown butter, Aleppo chilli, crispy sage, hazelnut

MIXED LEAF SALAD (PB) (NG) 5
extra virgin olive oil

VEGETARIAN (V) PLANT-BASED (PB) CONTAINS NUTS (N) NON-GLUTEN OR CAN BE MADE NON-GLUTEN (NG)

Please tell your server if you have any allergies. Our dishes are made here and may contain trace ingredients, scan the QR code for our allergy matrix and calorie information. A discretionary service charge of 12.5% will be added to your bill. **www.coppaclub.co.uk** **@coppaclub**

CHAMPAGNE & SPARKLING WINE

125ML / BTL / MAG

PROSECCO, CANAL GRANDO NV (PB) — 8.8 / 39
Veneto, Italy, citrus, crisp, refreshing

PROSECCO ROSÉ, SACCHETTO (PB) — 41
Veneto, Italy, strawberry, red berries, floral

CRÉMANT DE BOURGOGNE, ANDRÉ DELORME NV (PB) — 53
Burgundy, France, crisp apple, creamy, brioche

NYETIMBER, CLASSIC CUVÉE MV (PB) — 15.3 / 68 / 125
West Sussex, England, pastry, almond, baked apples

NYETIMBER, ROSÉ MV (PB) — 72
West Sussex, England, elegant, Eton mess, summer berries

VEUVE CLICQUOT, YELLOW LABEL NV (PB) — 21 / 93 / 175
Champagne, France, rich yellow fruits, pear, shortbread

BOLLINGER, SPECIAL CUVÉE NV — 120
Champagne, France, stone fruit, toasty, creamy finish

LAURENT-PERRIER, CUVÉE ROSÉ NV — 150
Champagne, France, delicate, redcurrants, raspberries

RUINART, BLANC DE BLANCS NV — 180
Champagne, France, spice, bright citrus, white flowers

KRUG, GRANDE CUVÉE EDITION 173 NV — 405
Champagne, France, complex, hazelnut, lemon curd

non-alcoholic

ZENO ALCOHOL-FREE SPARKLING WINE (PB) — 7.9 / 35
green apple, elderflower, creamy lemon zest

WHITE WINE

175ML / 250ML / BTL

crisp & vibrant

CHABLIS, THOMAS LABILLE (PB) — 67
Burgundy, France, bone dry, mouthwatering, vibrant citrus

PIQUEPOUL TERRET, L'ARÊTE DE THAU (PB) — 11.7 / 15.5 / 45
Languedoc, France, grapefruit, fresh, saline texture

SANCERRE, DOMAINE MERLIN-CHERRIER — 70
Loire, France, aromatic, finessed, long & refreshing finish

LES BOULES BLANC (PB) — 8.7 / 11.9 / 31
Sud Ouest, France, citrus, apple, floral

GAVI, MICHELE CHIARLO — 15.4 / 21.1 / 55
Piedmont, Italy, expressive, exotic fruits, lemon zest

PINOT GRIGIO, ELFO, SACCHETTO (PB) — 12.1 / 16.5 / 43
Veneto, Italy, pear, canteloupe, bitter lemon

fruity & bright

ASSYRTIKO, TERRE GREC (PB) — 44
Thessaly, Greece, vibrant lime, orange leaf, maritime minerality

SAUVIGNON BLANC, TUMBLEWEED WILD, BRUCE JACK WINES (PB) — 10.4 / 14.2 / 37
Swartland, South Africa, zesty, crisp, pineapple

CHENIN BLANC, WILD GARDEN — 9.8 / 13.5 / 35
Western Cape, South Africa, ripe mango, tropical, fruity

CHARDONNAY, LES SARDINES (PB) — 10.1 / 13.8 / 36
Roussillon, France, white peach, stone fruits, refreshing coastal influence

SAUVIGNON BLANC, SAINT CLAIR (PB) — 12/ 16 / 49
Marlborough, New Zealand, passionfruit, gooseberry, herbaceous notes

rich & textured

CHARDONNAY, MONTEREY, LA CREMA (PB) — 69
California, USA, tangerine, oak spice, coastal freshness

VIOGNIER, BERTON VINEYARD (PB) — 41
New South Wales, Australia, nectarine, melon, orange blossom

POUILLY-FUISSÉ 1ER CRU PRESTIGE, DOMAINE NADINE FERRAND (PB) — 99
Burgundy, France, rich & buttery, ripe pineapple, hints of vanilla

MEURSAULT, MICHEL GAYOT — 170
Burgundy, France, toasted almond, whole fruit, delicate florals

ROSÉ WINE

175ML / 250ML / BTL

PINOT GRIGIO BLUSH, NOVITÀ (PB) — 10.1 / 13.8 / 36
Veneto, Italy, fruity, cherries, strawberry

M DE MINUTY (PB) — 14.2 / 19 / 56
Provence, France, soft summer fruits, peach, orange peel

WHISPERING ANGEL — 69
Provence, France, ripe red berries, strawberries, floral

SYRAH VERMENTINO ROSÉ, CHÂTEAU DE CAMPUGET — 53
Languedoc, France, redcurrants, citrus, grapefruit

MADAME F ROSÉ — 11.5 / 15.8 / 41
Méditerranée, France, juicy red fruits, peach, subtle white pepper

ROCK ANGEL — 79
Provence, France, rich & bold, candied raspberries, rose petals

RED WINE

175ML / 250ML / BTL

soft & juicy

MERLOT, UNDURRAGA — 11.2 / 15.4 / 40
Valle Central, Chile, juicy plums, warming spice, smooth

SANGIOVESE, NOVITÀ (PB) — 9 / 12.3 / 32
Emilia Romagna, Italy, vibrant, juicy redcurrant, red plums

PINOT NOIR GRAN RESERVA, SIBARIS — 13.2 / 18.1 / 47
Valle de Leyda, Chile, morello cherry, raspberry, smoky herbs

SYRAH-GRENACHE, CHÂTEAU DE CAMPUGET — 10.7 / 14.6 / 38
Languedoc, France, spicy red fruits, dark cherry, blueberries

MALBEC, RAICES, ANDELUNA (PB) — 12.9 / 17.3 / 49
Mendoza, Argentina, damsons, mountain fresh, elegant

spicy & smooth

PRIMITIVO, SAN MARZANO (PB) — 12.4 / 16.9 / 44
Puglia, Italy, prune, fig, baking spices

MÉDOC, GOULÉE BY COS D'ESTOURNEL — 88
Bordeaux, France, opulent, dense red and black berries, spice

RIOJA RESERVA, BODEGAS ONDARRE (PB) — 14.1 / 19 / 54
Rioja, Spain, complex, vanilla, notes of leather

PINOTAGE, WILD GARDEN (PB) — 9.8 / 13.5 / 35
Cape Coast, South Africa, ripe red fruits, bramble, hint of smokiness

SAINT-ÉMILION, CHÂTEAU DU GRAVILLON — 67
Bordeaux, France, ripe red fruits, blackberry, silky tannins

bold & robust

BAROLO, SAN SILVESTRO (PB) — 81
Piedmont, Italy, dried fruit, roses, sweet tannins

MALBEC BARREL SELECTION, SALENTEIN — 59
Valle de Uco, Argentina, blueberry, floral notes, savoury finish

ROSSO DI MONTALCINO, POGGIO ALLE MURA, BANFI (PB) — 75
Tuscany, Italy, complex, plum jam, liquorice

CHIANTI CLASSICO, CARPINETO (PB) — 63
Tuscany, Italy, classic, sour red cherry, dark chocolate

PINOT NOIR, SYLVAIN DEBORD (PB) — 71
Burgundy, France, aromatic, wild raspberries, cloves

CABERNET SAUVIGNON, NAPA VALLEY, FREEMARK ABBEY — 150
California, USA, blackcurrants, toasty cedar, mocha

GIFT CARDS

Give the gift of Coppa – because good times are best shared