

COPPA

CLUB

NIBBLES

MARINATED OLIVES (PB) (NG) 5

PADRÓN PEPPERS (PB) (NG) 6.5

HOUSE SEEDED PUFFED BREAD (V) 6

whipped miso &
black sesame butter

ZUCCHINI FRITTI (PB) 6.5

TRUFFLE ARANCINI (V) 8 / 10
rosemary & pecorino mayonnaise

TABLE SHARERS

MEZZE PLATE 24

zucchini fritti, buttermilk fried chicken,
padrón peppers, za'atar flatbread, hummus,
Greek yoghurt

ANTIPASTI PLATE (NG) 20

Prosciutto crudo, Coppa, buffalo mozzarella, Calabrian
roast peppers, marinated olives, saffron pickled
shallots, grilled flatbread

PIZZETTA

garlic & herb (PB) 6.5
garlic & mozzarella (V) 7.5

SMALL PLATES

WILD MUSHROOM BRUSCHETTA (V) (N) 12

truffle mascarpone, tarragon, hazelnuts

BURRATA (V) 12.5

aubergine caponata, rosemary & garlic focaccia crisps
swap to plant-based burrata on request

TOASTED FOCACCIA 12

roasted pumpkin, whipped goats cheese,
crispy pancetta, sage

SEARED GARLIC PRAWNS (NG) 12

sustainably sourced king prawns, tomato, feta & wild
oregano sauce, toasted sourdough focaccia

SEA BREAM CEVICHE (NG) (N) 13.5

zesty lime, coconut, green chilli, fresh coriander,
toasted pistachios

FILLET OF BEEF TATAKI (NG) 13.5

grass-fed fillet, pickled mooli, black garlic mayonnaise,
crispy shallots, shiso cress

BUTTERMILK FRIED CHICKEN 9.5

rainbow slaw, lime & sriracha mayonnaise

CRISPY FRIED SQUID 10.5

roast garlic aioli

MAINS & GRILLS

BRAISED OX CHEEKS 27.5

red wine gravy, creamy mashed potatoes,
glazed Chantenay carrots

SEARED LAMB RUMP (NG) 27.5

pumpkin puree, pommes Anna,
pomegranate & mint dressing

SEARED SEA TROUT 23

burnt butter freekeh, roasted fennel,
orange & pomegranate salsa

BEETROOT TART TATIN (PB) (N) 15.5

new potatoes, pumpkin purée, hispi cabbage,
hazelnuts

RARE-SEARED YELLOWFIN TUNA (NG) 26.5

soft-boiled free-range egg, tomatoes, olives, green
beans, new potatoes, anchovy mayonnaise

COPPA FISH & CHIPS 19.5

fresh haddock fillet, minted peas, triple cooked chips,
homemade tartare sauce, lemon

CHOOSE Aspall Cyder battered or grilled

FISH PIE 17.5

day-boat fish, king prawn, Pecorino mashed potato

GRILLED HERB CHICKEN (NG) 19.5

crunchy rainbow slaw, skinny fries, lime
ADD roast garlic aioli 2

AGED GRASS FED STEAK (NG)

maitre d'hôtel butter, rosemary salted triple
cooked chips, dressed salad

8OZ RUMP PAVÉ 26

10OZ SIRLOIN 36

ADD chimichurri 2 Béarnaise 3 peppercorn sauce 3

COPPA BURGER 19.5

Coppa beef burger, Ogglesfield cheese, pickles, bun,
red onion, oakleaf, ketchup, mayonnaise, skinny fries

ADD dry-cured English bacon 3

plant-based option available

MOULES MARINIÈRE 17

Scottish mussels, white wine & cream sauce,
skinny fries

STONE BAKED SOURDOUGH PIZZA

COPPA HOT 17.5

'nduja, mozzarella, spicy salami,
tomato, fresh chilli

MARGHERITA BUFALA (V) 14.5

buffalo mozzarella, tomato, basil, olive oil

PLANT-BASED MARGHERITA (PB) 14.5

CHICKEN & ROASTED PEPPER 17.5

tomato, mozzarella, black olives,
rosemary

PASTA

BUCATINI CARBONARA (NG) 18

guanciale, pecorino, black pepper,
egg yolk

DEVON CRAB LINGUINE (NG) 26.5

hand-picked Devon white crab meat,
chilli, garlic, chives, lemon

TUSCAN SAUSAGE & FENNEL RAGU 18

pappardelle, slow cooked pork,
red wine, Parmesan

SALADS

KING PRAWN SALAD (NG) 17.5

market leaves, tenderstem broccoli, peas, beetroot,
quinoa, chilli, house dressing

CHICKEN CAESAR SALAD (NG) 18.5

crisp lettuce, focaccia croutons, shaved Parmesan, soft
boiled free-range egg, anchovies, crispy pancetta

GRILLED HALLOUMI SALAD (V) (NG) (N) 16.5

roasted spiced celeriac, seasonal leaves, toasted
hazelnuts, pomegranate & beetroot dressing

swap any protein for seared spicy tofu on request

upgrade your protein to seared sea trout 4

SIDES

TRUFFLED CAULIFLOWER CHEESE (V) (NG) 7.5

SMALL CAESAR (NG) 8

crisp lettuce, focaccia croutons, shaved Parmesan,
anchovies, crispy pancetta

MISO GLAZED HISPI CABBAGE (PB) (NG) (N) 6.5

crushed almonds, crispy shallots, Sriracha

SWEET POTATO FRIES (PB) (NG) 6.5

thyme, lime

TRIPLE COOKED CHIPS (PB) (NG) 6

SKINNY FRIES (PB) (NG) 5.5

TRUFFLE & PECORINO FRIES (V) (NG) 6.5

ZUCCHINI FRITTI (PB) 6.5

EXTRA FINE BEANS (PB) (N) (NG) 7.5

romesco sauce, lemon zest

ROASTED DELICA PUMPKIN (V) (NG) 6.5

yoghurt, Aleppo chilli burnt butter,
crispy sage

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, snap the QR code for allergy matrix and calorie information. A discretionary service charge of 12.5% will be added to your bill. www.coppaclub.co.uk @coppaclub



FIRST SIPS

PEAR & POMEGRANATE HUGO SPRITZ St Germain Elderflower, pear, pomegranate, Prosecco, soda	13.5	LYCHEE & ROSE MARTINI Bombay Sapphire Gin, lemon, lychee, rose	13	NEGRONI Campari, Beefeater Gin, Martini Riserva Speciale Rubino	13.5	ACV-COLADA apple cider vinegar, coconut, pineapple, lime	7.5
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RED WINE

175 / 250 / BTL

elegant & silky

PINOT NOIR, GRAN RESERVA 13.2 / 18.1 / 47
Viña Echeverria, Chile, 13.5%.
strawberries, black cherries, raspberries

MALBEC / SYRAH, PICPUS 46
Les Vignobles St Didier Parnac, Sud Ouest, France, 12.5%.
spicy, menthol, liquorice

BEAUJOLAIS VILLAGES 55
Domaine de Colonat, France, 13%.
red fruits, sweet spice, soft round finish

MONASTRELL, EL MORENO 8.6 / 11.7 / 30.5
Bodegas La Purisma, Murcia, Spain, 13%.
black fruits, spicy, easy drinking

PINOT NOIR, DEVILS STAIRCASE 61
Rockburn, Central Otago, New Zealand, 13%.
black plum, blueberries, dark cherry

SHIRAZ VIOGNIER, LE CAMPUGET 10.4 / 14.2 / 37
Languedoc, France, 12.5%.
smooth palate, black fruits

PINOT NOIR, BOURGOGNE 69
Sylvain Debord, France, 12.5%.
wild raspberry, violet, touch of spice

ripe & velvety

MALBEC, 1300 13.5 / 18.4 / 48
Andeluna, Valle de Uco, Argentina, 13.5%.
ripe blackberry, red plum, strawberry

CHÂTEAU DU GRAVILLON, SAINT ÉMILION 65
Bordeaux, France, 13%.
blueberries, expressive, silky

MERLOT, FOUNDSTONE 12.6 / 17.3 / 45
Berton Vineyard, France, 14.5%.
softly textured, plum, chocolate, vanilla

RIOJA RESERVA, HUGONELL 49
Rioja, Spain, 13.5%.
red fruit, spicy oak, savoury

CÔTES DU RHÔNE ROUGE 52
Parallèle 45, Paul Jaboulet Aîné, France, 14.5%.
strawberry, raspberry, spicy

bold & robust

SHIRAZ, BILLI BILLI 14.6 / 20 / 52
Mount Langi Ghiran, Australia, 14%.
red and black fruits, spicy, black pepper

ZINFANDEL, DRY CREEK VALLEY 73
Peterson Winery, California, 14.5%.
spicy, toasty oak, subtle berries

CABERNET SAUVIGNON, R COLLECTION 63
Raymond Vineyards, USA, 14%.
dark red fruits, blackberry pie, plum

MONTEPULCIANO, FEUDI D'ALBE 11 / 15 / 39
d'Abruzzo, Italy, 12.5%.
deep ruby, black cherry

BAROLO, PATRES 78
San Silvestro, Piedmonte, Italy, 14%.
stylish, roses, deep fruits

CHIANTI CLASSICO RISERVA 68
Castello Vicchiomaggio, Tuscany, Italy, 14%.
dark cherry, violet, smooth finish

WHITE WINE

175 / 250 / BTL

crisp & mineral

GAVI DI GAVI, FOSSILI 14.9 / 20.4 / 53
San Silvestro, Piedmont, Italy, 12.5%.
apple, lemon, crisp

SAUVIGNON BLANC, TUMBLE WEED 10.1 / 13.8 / 36
Bruce Jack Wines, South Africa, 12.5%.
tropical fruit, crisp, dry finish

PICPOUL DE PINET, TOURNÉE DU SUD 12.6 / 17.3 / 45
Languedoc, France, 12.5%.
grapefruit, citrus, stone fruits

CHABLIS 1^{ER} CRU MONTMAINS 82
Domaine Jean Goulley, France, 13%.
vibrant fruit, crisp acidity, citrus notes

SANCERRE, MERLIN CHERRIER 69
Loire, France, 12.5%.
grapefruit, lemon, fresh

aromatic & fruity

SAUVIGNON BLANC, ST CLAIR 13.5 / 18.4 / 48
Marlborough, New Zealand, 12.5%.
white stone fruit, grapefruit, blackcurrant

RIESLING, WATERVALE 47
Jim Barry Wines, Claire Valley, Australia, 11%.
zesty, lemon, grapefruit, lime

PINOT GRIGIO, RIFF 11.8 / 16.1 / 42
Alois Lageder, Veneto, Italy, 11.5%.
green apple, peach, citrus

BLANC, LES BOULES 8.4 / 11.5 / 30
Vin de France, France, 11%.
easy-drinking, floral, citrus

MÂCON-VILLAGES, MONT PELÉ 57
Domaine des Chenevières, Burgundy, 13%.
creamy, green apples, crisp finish

ripe & textured

CHARDONNAY, SIGNOS 14.9 / 20.4 / 53
Bodegas Salentein, Pedernal Valley, Argentina, 12.5%.
citrus, white peach, oak spice

VIOGNIER, 'HERITAGE' 11 / 15 / 39
Les Collines du Bourdic, Rhône, 12.5%.
expressive, apricot, mango

CHENIN BLANC, WILD GARDEN 9.6 / 13.1 / 34
Cape Coast, South Africa, 12.5%.
zesty green apple, crisp acidity

CÔTES DU RHÔNE BLANC, 'PARALLÈLE' 51
Paul Jaboulet Aîné, France, 13.5%.
full-bodied, apricot, citrus, fruity finish

ROSÉ WINE

175 / 250 / BTL

M DE MINUTY 16.3 / 22.3 / 58
Côtes de Provence, France, 12.5%.
open bouquet, light, peach

PINOT GRIGIO BLUSH, NOVITÀ 9.8 / 13.5 / 35
Veneto, Italy, 11%.
rose petal, grapefruit, red fruits

WHISPERING ANGEL 68
Côtes de Provence, France, 13%.
fresh red berry fruit, floral notes, pale pink

CHAMPAGNE & SPARKLING

125 / BTL / MAG

PROSECCO EXTRA DRY 8.6 / 38
Canal Grand, Veneto, Italy, 11%.
vibrant, crisp, refreshing

PROSECCO MILLESIMATO ROSÉ 40
Sacchetto, Italy, 11.5%.
soft, violets, berries

NYETIMBER CLASSIC CUVÉE 14.9 / 66 / 125
Multi Vintage, West Sussex, England, 12%.
honey, almond, pastry, baked apples

NYETIMBER ROSÉ 71
West Sussex, England, 12%.
redcurrant, raspberry, cherry

VEUVE CLICQUOT BRUT YELLOW LABEL 20.5 / 91 / 175
Champagne, France, 12%.
raisins, vanilla, brioche

BOLLINGER, SPECIAL CUVÉE NV 115
Champagne, France, 12%.
rich, brioche, apple

LAURENT-PERRIER, CUVÉE ROSÉ BRUT, NV 145
Champagne, France, 12%.
delicate, fresh, red berries

RUINART, BLANC DE BLANCS, NV 175
Champagne, France, 12.5%.
elegant, bright citrus, white flowers

non-alcoholic

BLANC DE BLANCS, LEVIN 7 / 31
Villa Noria, France, 0.0%.
hazelnut, toasted bread, exotic fruits

CELLAR RESERVE

BTL

KRUG, GRANDE CUVEÉ 395
Champagne, France, 12.5%.
layers of citrus, toasted brioche, hazelnut

POUILLY-FUISSÉ 1^{ER} CRU PRESTIGE 99
Domaine Nadine Ferrand, France, 13.5%.
buttery, pineapple, toasty oak

MEURSAULT, MICHEL GAYOT, 2022 165
Burgundy, France, 13%.
smooth, roasted hazelnut, almond, delicate white fruit

AMARONE DELLA VALPOLICELLA 99
Ca 'Rugate, Veneto, Italy, 14.5%.
currants, ripe blueberries, cherries, rich

CABERNET SAUVIGNON, STAGS LEAP 195
Chimney Rock, SLD California, USA, 14.5%.
blackcurrant, cherry, mocha, vanilla, floral notes

GIFT CARDS

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

