

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 (V) (NG) 8
ricotta, harissa

SEEDED PUFF BREAD
Cobble Lane 'Nduja butter 7
wild garlic butter (V) 6.5

TABLE SHARERS

COBBLE LANE CURED MEATS 28.5
fennel salami, Coppa, Prosciutto, olives, cornichons,
figs, seeded crispbreads, sourdough croutons

SPRING GARDEN MEZZE (V) 24.5
beetroot hummus, whipped feta,
vegetable crudité, sourdough croutons

HOT HONEY SOMERSET CAMEMBERT 28.5
Prosciutto, fennel salami, vegetable crudité,
sourdough croutons

SMALL PLATES

BURRATA 12.5
Prosciutto, courgettes, spring peas, mint,
lemon, London sourdough
swap to plant-based burrata on request

ISLE OF WIGHT TOMATO
BRUSCHETTA (V) (NG) 12
whipped feta, olive, lovage

COURGETTE TART (V) 12
ricotta, mint, lemon, pine nuts

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

SEVERN & WYE SMOKED
SALMON SALAD (N) (NG) 13
spring peas, fennel, avocado, dukkah,
harissa chickpeas

CROQUETTES 10
Cobble Lane 'nduja & Pitchfork cheddar,
basil & garlic aioli

ROASTED PRAWNS (NG) 12.5
tomato, samphire, sourdough toast

HONEY FRIED SESAME CHICKEN 11
honey & soy sauce, spring onions, coriander, lime

MAINS & GRILLS

GRILLED HERB CHICKEN (NG) 19.9
red cabbage & pomegranate slaw, fries

BRITISH BEEF BURGER 19.9
Ogglesfield cheese, pickles, lettuce, ketchup,
mayonnaise, bun, fries
plant-based burger available

CHALKSTREAM TROUT 23.5
mixed grains, fennel, orange, pomegranate

CYDER BATTERED HADDOCK 19.9
triple cooked chips, mushy peas, tartar sauce,
roasted lemon

MUSSELS 19
lemongrass, chilli, coconut & basil sauce, fries

HARISSA ROASTED AUBERGINE (PB) (N) 16.5
beetroot hummus, fennel and cucumber salad,
pomegranate, pistachio

DRY-AGED STEAK (NG)
triple cooked chips, herb butter, watercress

RUMP 26.5
10OZ RIB-EYE 36

SLOW-ROASTED LAMB (N) 28.5
fregola, kale, courgettes, pomegranate, pistachio

DUKKAH CRUSTED PRESSED PORK (N) 26
saffron apple purée, spring peas, courgettes

STONE-BAKED SOURDOUGH PIZZA

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

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

COPPA HOT 19
Cobble Lane pepperoni, sopressata,
jalapeño's, mozzarella

PASTA

KALE & HAZELNUT PESTO
GNOCCHI (PB) 18.5
spring peas, spinach, mint, lemon

DEVON CRAB LINGUINE (NG) 26.5
mussels, samphire, lemon,
Aleppo chilli

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

SALADS

SUPERFOOD SALAD (PB) (NG) 16
harissa chickpeas, quinoa, edamame bean, kale,
pumpkin seed, avocado, broccoli

CHICKEN SCHNITZEL 19
Caesar salad, Parmesan,
Prosciutto, St Ewe's egg

LINE-CAUGHT TUNA NICOISE 27.5
Isle of Wight tomatoes, Jersey Royals,
green beans, olives, St Ewe's egg

SIDES

JERSEY ROYALS (V) (NG) 8
mint, salted butter

SMALL CAESAR 8
little gem, Caesar dressing, crispy Prosciutto,
Parmesan, croutons

KALE (V) (NG) 6.5
lemon butter

SMALL SUPERFOOD SALAD (PB) (NG) 5
quinoa, edamame beans, kale, harissa chickpeas,
pumpkin seeds

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

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

PURPLE SPROUTING BROCCOLI (PB) (NG) 8
sesame, chilli

COURGETTE SALAD (NG) (PB) 6.5
mint, lemon, pine nuts

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. 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



CHAMPAGNE & SPARKLING WINE

PROSECCO, CANAL GRANDO NV (PB) Veneto, Italy, citrus, crisp refreshing	125 / BTL / MAG	8.8 / 39
PROSECCO ROSÉ, SACCHETTO (PB) Veneto, Italy, strawberry, red berries, floral		41
CRÉMANT DE BOURGOGNE, ANDRE DELORME NV (PB) Burgundy, France, crisp apple, creamy, brioche		53
NYETIMBER, CLASSIC CUVÉE MV (PB) West Sussex, England, pastry, almond, baked apples	15.3 / 68 / 125	
NYETIMBER, ROSÉ MV (PB) West Sussex, England, elegant, Eton mess, summer berries		72
VEUVE CLICQUOT, YELLOW LABEL NV (PB) Champagne, France, rich yellow fruits, pear, shortbread	21 / 93 / 175	
BOLLINGER, SPECIAL CUVÉE NV Champagne, France, stone fruit, toasty, creamy finish		120
LAURENT-PERRIER, CUVÉE ROSÉ NV Champagne, France, delicate, redcurrants, raspberries		150
RUIINART, BLANC DE BLANCS NV Champagne, France, spice, bright citrus, white flowers		180
KRUG, GRANDE CUVEÉ EDITION 173 NV Champagne, France, complex, hazelnut, lemon curd		405

non-alcoholic

REAL SPARKLING DRY WHITE (PB) light & fragrant with a hint of lemon meringue, and a dry nutty finish	7.9 / 35
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WHITE WINE

crisp & vibrant

CHABLIS, THOMAS LABILLE (PB) Burgundy, France, bone dry, mouthwatering, vibrant citrus	175 / 250 / BTL	67
PICPOUL DE PINET, TOURNÉE DU SUD (PB) Languedoc, France, lemon & lime, grapefruit, acacia flowers	12.6 / 17.3 / 45	
SANCERRE, DOMAINE MERLIN-CHERRIER Loire, France, aromatic, finessed, long & refreshing finish		70
LES BOULES BLANC (PB) Sud Ouest, France, citrus, apple, floral	8.7 / 11.9 / 31	
GAVI, MICHELE CHIARLO Piedmont, Italy, expressive, exotic fruits, lemon zest	15.4 / 21.1 / 55	
PINOT GRIGIO, RIFF, ALOIS LAGEDER (PB) <i>organic</i> Veneto, Italy, pear, citrus, green apples	12.1 / 16.5 / 43	

fruity & bright

ASSYRTIKO, TERRE GREC (PB) Thessaly, Greece, vibrant lime, orange leaf, maritime minerality	12.4 / 16.9 / 44	
SAUVIGNON BLANC, TOURNÉE DU SUD (PB) Languedoc, France, zesty, grapefruit, pineapple	10.4 / 14.2 / 37	
CHENIN BLANC, WILD GARDEN Western Cape, South Africa, ripe mango, tropical, fruity	9.8 / 13.5 / 35	
CHARDONNAY, LES SARDINES (PB) Roussillon, France, white peach, stone fruits, refreshing coastal influence	10.1 / 13.8 / 36	
SAUVIGNON BLANC, SAINT CLAIR (PB) Marlborough, New Zealand, passionfruit, gooseberry, herbaceous notes	13.8 / 18.8 / 49	

rich & textured

CHARDONNAY, MONTEREY, LA CREMA (PB) California, USA, tangerine, oak spice, coastal freshness		69
VIIGNIER, BERTON VINEYARD (PB) New South Wales, Australia, nectarine, melon, orange blossom	11.5 / 15.8 / 41	
POUILLY-FUISSÉ 1ER CRU PRESTIGE, DOMAINE NADINE FERRAND (PB) Burgundy, France, rich & buttery, ripe pineapple, hints of vanilla		99
MEURSAULT, MICHEL GAYOT Burgundy, France, toasted almond, whole fruit, delicate florals		170

ROSÉ WINE

PINOT GRIGIO BLUSH, NOVITÀ (PB) Veneto, Italy, fruity, cherries, strawberry	175 / 250 / BTL	10.1 / 13.8 / 36
M DE MINUTY (PB) Provence, France, soft summer fruits, peach, orange peel		16.6 / 22.7 / 59
WHISPERING ANGEL Provence, France, ripe red berries, strawberries, floral		69
SYRAH VERMENTINO ROSÉ, CHÂTEAU DE CAMPUGET Languedoc, France, redcurrants, citrus, grapefruit	14.9 / 20.4 / 53	
MADAME F ROSÉ Méditerranée, France, juicy red fruits, peach, subtle white pepper		11.5 / 15.8 / 41
CRU CLASSÉ, MARIE CHRISTINE, CHÂTEAU DE L'AUMÉRADE Provence, France, refined, classic mediterranean, red berries		57
ROCK ANGEL Provence, France, rich & bold, candied raspberries, rose petals		79

RED WINE

soft & juicy

MERLOT, UNDURRAGA Valle Central, Chile, juicy plums, warming spice, smooth	175 / 250 / BTL	11.2 / 15.4 / 40
SANGIOVESE, NOVITÀ (PB) Emilia Romagna, Italy, juicy redcurrant, red plums, cherries		9 / 12.3 / 32
PINOT NOIR GRAN RESERVA, SIBARIS Valle de Leyda, Chile, morello cherry, raspberry, smoky herbs		13.2 / 18.1 / 47
SYRAH VIOGNIER, CHÂTEAU DE CAMPUGET Languedoc, France, spicy red fruits, dark cherry, blueberries	10.7 / 14.6 / 38	
MALBEC, ANDELUNA (PB) Mendoza, Argentina, ripe blackberry, silky, floral notes		13.8 / 18.8 / 49

spicy & smooth

PRIMITIVO, SAN MARZANO (PB) Puglia, Italy, ripe prune, dark cherry, vanilla	12.4 / 16.9 / 44	
MÉDOC, GOULÉE BY COS D'ESTOURNEL Bordeaux, France, opulent, dense red and black berries, spice		88
RIOJA RESERVA, HUGONELL (PB) Rioja, Spain, red berries, tobacco, spicy oak	14.9 / 20.4 / 53	
PINOTAGE, WILD GARDEN (PB) Cape Coast, South Africa, ripe plum, bramble, hint of smokiness		9.8 / 13.5 / 35
SAINT-ÉMILION, CHÂTEAU DU GRAVILLON Bordeaux, France, ripe plum, blackberry, silky tannins		67

bold & robust

BAROLO, SAN SILVESTRO (PB) Piedmont, Italy, dried fruit, roses, sweet tannins		81
MALBEC BARREL SELECTION, SALENTEIN Valle de Uco, Argentina, blueberry, redcurrant, savoury finish		59
ROSSO DI MONTALCINO, POGGIO ALLE MURA, BANFI (PB) Tuscany, Italy, complex, plum jam, liquorice		75
CHIANTI CLASSICO, CARPINETO (PB) Tuscany, Italy, classic, sour red cherry, dark chocolate		63
PINOT NOIR, SYLVAIN DEBORD (PB) Burgundy, France, aromatic, wild raspberries, cloves		71
CABERNET SAUVIGNON, NAPA VALLEY, FREEMARK ABBEY California, USA, blackcurrants, toasty cedar, mocha		150

GIFT CARDS

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

