

LAWN BAR & GRILL



BUTTERMILK CHICKEN wild garlic gremolata, red cabbage & pomegranate slaw **19.5**

GRILLED LAMB HOGGET CHOPS mint salsa, whipped feta, spring pea salad **22**

100Z RIBEYE STEAK herb butter, Isle of Wight tomatoes, watercress, shallot **35**

HERITAGE GRAIN SALAD (V) grilled sweet potato, halloumi, charred purple sprouting broccoli, grilled courgettes, watercress **15**

WAGYU BEEF BURGER Oglesfield cheese, pickles, burger sauce, bun, red cabbage & pomegranate slaw **19.9**

DRESSED DEVON CRAB white crab, brown crab mayonnaise, chopped egg tartare sauce, toasted sourdough **25**

HARISSA ROASTED AUBERGINE (PB) (N) beetroot hummus, cucumber & fennel salad, pistachio dukka **16**

HALF-GRILLED LOBSTER lemon & herb butter, fennel & samphire salad **35**

WHOLE GRILLED LOBSTER lemon & herb butter, fennel & samphire salad **65**

all mains served with Jersey royal potatoes, chive & caper salad

SIDES

CAPER & CHIVE POTATO SALAD (V) **4.5**

BBQ CORN ON THE COB (PB) Aleppo chilli, oregano, lime **5**

FENNEL, WATERCRESS & SAMPHIRE SALAD (V) **5.5**

VEGETARIAN (V) **PLANT-BASED** (PB) **CONTAINS NUTS** (N) Please tell your server if you have any allergies. Our dishes are made here and may contain trace ingredients. BBQ items subject to change at chefs discretion.

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*cocktails***GRAPEFRUIT & THYME
APEROL SPRITZ**

Aperol, grapefruit sherbet, thyme, Prosecco, soda

**PEAR & POMEGRANATE
HUGO SPRITZ**

Mondoro Elderflower, pomegranate, pear, Prosecco, soda

LIMONCELLO & LAVENDER SPRITZ

Limoncello, lavender, Prosecco, soda

RHUBARB & ORANGE SPRITZ*alcohol free*

Bristol Syrup rhubarb & orange premium alcohol free sparkling wine

APEROL SPRITZ

Aperol, Prosecco, soda

HUGO SPRITZ

St Germain Elderflower, Prosecco, soda

LIMONCELLO SPRITZ

Limoncello Pallini, Prosecco, soda

SARTI SPRITZ

Sarti Rosa, Prosecco, soda

white **175 / 250 / BTL****PICPOUL DE PINET,
TOURNÉE DU SUD**

Languedoc, France, lemon & lime, grapefruit

LES BOULES BLANC

Sud Ouest, France, citrus, apple, floral

PINOT GRIGIO, RIFF, ALOISLAGEDER ^(PB) *organic*

Veneto, Italy, pear, citrus, green apples

CHARDONNAY, LES**SARDINES** ^(PB)

Roussillon, France, white peach, fruits, refreshing

**SAUVIGNON BLANC,
SAINT CLAIR**^(PB)

Marlborough, New Zealand, passionfruit, gooseberry

rose **175 / 250 / BTL / MAG****PINOT GRIGIO BLUSH,
NOVITÀ**

Veneto, Italy, fruity, cherries, strawberry

M DE MINUTY

Provence, France, summer fruits, peach, orange

MADAME F ROSÉ

Méditerranée, France, juicy red fruits, peach, subtle white pepper

WHISPERING ANGEL

Provence, France, ripe red berries, strawberries

ROCK ANGEL

Provence, France, rich & bold, candied raspberries, rose petals

sparkling **125 / BTL / MAG****PROSECCO, CANAL**GRANDO NV ^(PB)
Veneto, Italy, citrus, crisp refreshing**NYETIMBER, CLASSIC**CUVÉE MV ^(PB)

West Sussex, England, pastry, almond, baked apples

**VEUVE CLICQUOT,
YELLOW LABEL NV**^(PB)

Champagne, France, rich fruits, pear, shortbread

*beer & cider***DRAUGHT** **1/2 PINT PINT****CURIOUS LAGER 4.7%** **3.85 7.7****REBELLION LAGER 4.4%** **3.85 7.7****LOOSE CANNON IPA 4.1%** **3.95 7.9****ASPALLS CYDER 4.5%** **3.75 7.5****PACKAGED****JUBEL PEACH LAGER 330ML** **6.7****SMALL BEER HAZY IPA 330ML** **6.7****HOWIES APPLE CIDER 500ML** **7.2****HOWIES PEACH CIDER 500ML** **7.2****PERONI NASTRO AZZURRO 0% 330ML** **5.7****BERO KINGSTON GOLDEN PILS 355ML** **5.8****BERO EDGE HILL HAZY IPA 355ML** **5.8**