

COPPA

C L U B

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 & Oglesfield 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
Oglesfield 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



