

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
swap to grilled chicken on request

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



