

COPPA

CLUB

We proudly source British produce wherever possible, supporting local farmers, fishermen and independent producers.

NIBBLES

NOCELLARA OLIVES (PB) (NG) 5

COURGETTE FRITTI (PB) 6.5

PADRÓN PEPPERS (V) (NG) 7.5
ricotta, harissa

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

TABLE SHARERS

COBBLE LANE CURED MEATS 28
fennel salami, Coppa, Prosciutto, olives, cornichons,
figs, seeded crispbreads, sourdough croutons

SPRING GARDEN MEZZE (V) 24
beetroot hummus, whipped feta,
vegetable crudité, sourdough croutons

HOT HONEY SOMERSET CAMEMBERT 28
Prosciutto, fennel salami, vegetable crudité,
sourdough croutons

SMALL PLATES

BURRATA 12
Prosciutto, courgettes, spring peas, mint,
lemon, London sourdough
swap to plant-based burrata on request

ISLE OF WIGHT TOMATO
BRUSCHETTA (V) (NG) 11.5
whipped feta, olive, lovage

COURGETTE TART (V) 11.5
ricotta, mint, lemon, pine nuts

SALT & PEPPER SQUID 10.5
coriander, lime, jalapeño, basil & garlic aioli

SEVERN & WYE SMOKED
SALMON SALAD (N) (NG) 12.5
spring peas, fennel, avocado, dukkah,
harissa chickpeas

CROQUETTES 9.5
Cobble Lane 'nduja & Pitchfork cheddar,
basil & garlic aioli

ROASTED PRAWNS (NG) 12
tomato, samphire, sourdough toast

HONEY FRIED SESAME CHICKEN 10.5
honey & soy sauce, spring onions, coriander, lime

MAINS & GRILLS

SLOW-ROASTED LAMB (N) 28
fregola, kale, courgettes, pomegranate, pistachio

GRILLED HERB CHICKEN (NG) 19.5
red cabbage & pomegranate slaw, fries
ADD basil aioli 2

BRITISH BEEF BURGER 19.9
Ogglesfield cheese, pickles, lettuce, ketchup,
mayonnaise, bun, fries
ADD dry-cured English bacon 3 extra cheese 1.5
plant-based burger available

CHALKSTREAM TROUT 22.5
mixed grains, fennel, orange, pomegranate

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

HARISSA ROASTED AUBERGINE (PB) (N) 16
beetroot hummus, fennel and cucumber salad,
pomegranate, pistachio

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

RUMP 25.5
10OZ RIB-EYE 35
ADD blue cheese butter 3 peppercorn sauce 3

MUSSELS 18.5
lemongrass, chilli, coconut & basil sauce, fries
DUKKAH CRUSTED PRESSED PORK (N) 25
saffron apple purée, spring peas,
courgettes

STONE-BAKED SOURDOUGH PIZZA

HARISSA CHICKEN 17.5
roasted courgettes, spring onions,
olives, mozzarella

MARGHERITA (V) 15
burrata, basil, mozzarella
plant-based option available

COPPA HOT 18.5
Cobble Lane pepperoni, sopressata,
jalapeño's, mozzarella

ADD pepperoni 4 mozzarella 2 burrata 6 olives 2 'nduja 4 basil aioli 2 hot honey 2

PASTA

SPRING PEA, SPINACH &
HAZELNUT PESTO GNOCCHI (PB) (N) 17.5
kale, mint, lemon

DEVON CRAB LINGUINE (NG) 25.5
mussels, samphire, lemon,
Aleppo chilli

BUCATINI CARBONARA (NG) 18
Guanciale, pecorino, black pepper,
egg yolk

SALADS

SUPERFOOD SALAD (PB) (NG) 15
harissa chickpeas, quinoa, edamame bean, kale,
pumpkin seed, avocado, broccoli
ADD chicken 5 trout 7 steak 9 halloumi 4

CHICKEN SCHNITZEL 18.5
Caesar salad, Parmesan, Prosciutto, St Ewe's egg
swap to grilled chicken on request

LINE-CAUGHT TUNA NICOISE (NG) 26.5
Isle of Wight tomatoes, Jersey Royals,
green beans, olives, St Ewe's egg

SIDES

JERSEY ROYALS (V) (NG) 7.5
mint, salted butter

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

FRIES / TRIPLE COOKED CHIPS (PB) (NG) 5.5 / 6

SMALL CAESAR 7.5
little gem, Caesar dressing, crispy Prosciutto,
Parmesan, croutons

KALE (V) (NG) 6.5
lemon butter

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

PURPLE SPROUTING BROCCOLI (PB) (NG) 7.5
sesame, chilli

COURGETTE SALAD (NG) (PB) 6
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



