

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
Cobble Lane 'Nduja butter 7
roasted garlic & herb butter (V) 6.5

TABLE SHARERS

CHARCUTERIE 23
salami, coppa, prosciutto, olives, cornichons, figs,
seeded crispbreads, sourdough croutons, pear jelly

SUMMER GARDEN MEZZE (V) 23
beetroot hummus, whipped feta & pomegranate,
vegetable crudité, sourdough croutons

**HOT HONEY SOMERSET
CAMEMBERT** (V) 23
vegetable crudité, sourdough croutons

SMALL PLATES

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

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

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

**BUFFALO MOZZARELLA &
GRILLED PEACH SALAD** (V) (N) 12
basil, mint & pistachio pesto, toasted pine nuts

**SMOKED SALMON &
KALE SALAD** (N) (NG) 13
summer peas, fennel, avocado, dukkah,
harissa chickpeas

CROQUETTES 10
ham hock, leek & mozzarella, 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

LAMB HOGGET CHOPS (N) 26.5
herb fregola, courgettes, pomegranate,
pistachio, mint salsa

GRILLED HERB CHICKEN (NG) 20.5
red cabbage & pomegranate slaw, fries
ADD basil aioli 2

BRITISH BEEF BURGER 20
Ogleshield cheese, pickles, lettuce, ketchup,
mayonnaise, bun, fries
ADD streaky bacon 3 extra cheese 1.5
plant-based burger available

ROASTED VENISON STEAK (N) 29
spiced flat bread, labneh, pickled shallot
& mint salad, dukkah

CYDER BATTERED HADDOCK 20.5
triple cooked chips, mushy peas, tartar sauce,
roasted lemon

ROASTED HAKE (NG) 26
white wine cream sauce, new potatoes,
sorrel, crispy capers

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

CHALKSTREAM TROUT (NG) 23.5
mixed grains, fennel, orange, pomegranate
HARISSA ROASTED AUBERGINE (PB) (N) 16.5
beetroot hummus, fennel & cucumber salad,
pomegranate, dukkah

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
Cobble Lane 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
bucatini pasta, Parmesan & herb pangrattato

RED MULLET & PRAWN LINGUINE (NG) 26.5
lobster bisque, capers, basil

BUCATINI 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 NICOISE** (NG) 27.5
Isle of Wight tomatoes, new potatoes, green beans,
olives, St Ewe's egg, tomato & sherry dressing

SIDES

NEW POTATOES (V) (NG) 8
mint, salted butter

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

TENDERSTEM 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, 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



