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copper & Moss



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Breakfast brunch & lunch

copper & moss big breakfast 11.5

Binns of Saltaire back bacon & breakfast sausage, fried eggs, homemade low & slow beans, truffle grilled portobello mushroom, homemade hash brown, herb roasted tomatoes & sourdough toast
or

Vegan sausage & bacon, black salt tofu, homemade low & slow beans, truffle grilled portobello mushroom, homemade hash brown, herb roasted tomatoes & sourdough toast (VE)
Fried eggs (V) - 1.5

copper & moss benedict 8.5

Two poached eggs, butter wilted spinach with tarragon hollandaise on toasted sourdough finished with chives & pea shoots
Choice of: Yorkshire ham, smoked salmon, or portobello mushroom (V)

copper & moss breakfast sandwich 5

Choice of: Binns of Saltaire back bacon, Binns of Saltaire breakfast sausage, or vegan sausage (VE)
Bacon & sausage sandwich 7
Fried egg/portobello mushroom/herb roasted tomato - 1

Scrambled eggs on toast 6

Two slices of toasted sourdough, scrambled eggs finished with chives (V)
Crispy streaky bacon - 2

Low & slow beans on toast 7

Thick cut sourdough toast, homemade low & slow beans & Britannia cheddar cheese, finished with chives & smoked paprika oil (V)
Homemade chorizo crumb - 2

Sausage & egg muffin 8

Homemade pork & sage patty, melted Emmental in a toasted English muffin with hash browns

Mushrooms on toast 8

Garlic & thyme wild mushrooms, wilted spinach & crispy onions on toasted sourdough finished with white truffle oil
Poached eggs (V) - 1.5
Yorkshire chilli halloumi (V) - 2

Vegan breakfast muffin 8

Black salt tofu, vegan bacon, truffle grilled portobello mushroom & roast tomato chutney with hash browns (VE)

Chilli halloumi breakfast bagel 7

Grilled Yorkshire chilli halloumi, two fried eggs, homemade red pepper jam with spring onion in a toasted bagel (V)
Binns of Saltaire back bacon/vegan bacon - 2

Turkish eggs 8

Whipped garlic yoghurt, crumbled feta, za'atar, hot honey & poached eggs on sourdough toast (V)
Lamb merguez sausage/Yorkshire chilli halloumi (V) - 2

Merguez breakfast 9.5

Lamb merguez sausages, falafel, harissa labneh, za'atar fried eggs & sweet, pickled shallots with sourdough toast

Huevos rancheros 7

Two fried corn tortillas, refried black beans, ranchero sauce, two fried eggs, tomato & black bean salsa finished with coriander & jalapeño sauce (V)
Homemade chorizo crumb - 2

Breakfast French toast 9

Brioche French toast, crispy streaky bacon, two fried eggs & Canadian maple syrup, finished with cinnamon sugar dusting

Apple & cinnamon porridge 6

Cinnamon spiced porridge oats topped with stewed apples (VE)

Served 09:00 – 15:00

Blueberry & lemon waffle 8.5

Whipped mascarpone, lemon zest, fresh blueberries with blueberry compote, lemon curd & toasted almonds (V)
(Vegan option available)

Chocolate honeycomb waffle 8.5

Whipped mascarpone, homemade honeycomb, dark chocolate sauce, chocolate honeycomb rocks & toasted hazelnuts (V) (Vegan option available)

Berry & ginger granola 6

Homemade coconut & crystallised ginger granola with yoghurt, fresh berries & agave (VE)

Cuban sandwich 9

Mojo glazed pork belly, Yorkshire roasted ham, Swiss cheese, dill pickle & mustard in a toasted Cubano roll

Hummus falafel sandwich 7.5

Herby falafel, homemade hummus, roasted red pepper, salsa verde & rocket in a warm ciabatta roll (VE)
Yorkshire chilli halloumi (V) - 2

copper & moss grilled cheese 7

Sharp yellow cheddar, white cheddar, parmesan & Gruyère in buttered sourdough toast topped with a dill pickle (V)

Croque Monsieur 8

Roasted ham, Gruyère cheese & béchamel grilled sandwich

Saltaire beer battered fish sandwich 8

Saltaire Blonde beer battered haddock, homemade tartare sauce with pickled shallot in buttered ciabatta served with grilled lemon

Chicken parmesan sub 9

Crispy panko chicken breast, marinara sauce, basil & melted mozzarella in a toasted Italian sub

Thai noodle salad 8

Vermicelli noodles, cucumber, spring onion, mange tout, carrot, radish, Thai basil, coriander & mint with kaffir lime & galangal dressing (VE)
Panko chicken breast - 3

Warm pumpkin & lentil salad 8

Roasted pumpkin, puy lentil, crispy cavolo nero, spinach, sun-dried tomatoes & charred baby onion with maple mustard dressing (VE)
Yorkshire feta (V) - 2

copper & moss bowl 9

Crispy chilli tofu, edamame, seasoned nori, red cabbage, miso glazed carrot, pickled courgette ribbons, sesame kimchi lentils with a ginger & soy dressing (VE)
Panko chicken breast - 3

Sides

Toast with jam & butter (V) 3.5

Croissant with jam & butter (V) 4

Skin on fries (VE) 4

Truffle salt crinkle cut chips (VE) 4

Parmesan & garlic aioli fries (V) 4.5

Halloumi rolls & homemade red pepper jam (V) 6

Ask your server to see our cakes board

Please notify your server of any allergens &/or dietary requirements.

Everything is made fresh to order, during busy periods there may be a wait time

Gluten free menu available

Thai evening menu

Starters

Mixed platter 18

A sharing platter of Thai street food. Duck spring rolls, gai yang, tod mun pla, tau hu tod & prawn crackers with Thai dipping sauces. Serves 2-3.

Vegan mixed platter 15

A vegan sharing platter of Thai street food. Mushroom spring rolls, tempura vegetables, tau hu tod & tod man khao pod with Thai dipping sauces. Serves 2-3.

Prawn crackers 3

Thai style prawn crackers with sweet chilli sauce

Tom yum soup 5

Hot & sour soup with mushroom, tomato, kaffir lime leaf, galangal & fresh Thai chilli (VE)

Tempura vegetables 6

Tempura battered enoki & oyster mushroom, courgette & carrot with a sweet ginger soy dipping sauce (VE)

Tau hu tod 5.5

Crispy chilli tofu with sweet chilli sauce (VE)

Tod man khao pod 5.5

Chilli & lime leaf sweetcorn fritters with sweet chilli sauce (VE)

Tod mun pla 6.5

Thai spiced haddock fish cakes with a chilli cucumber pickle

Tempura prawns 8

Tempura fried king prawns with a sweet ginger soy dipping sauce

Mushroom spring rolls 6

Garlic & soy wild mushroom spring rolls with Thai plum dipping sauce (VE)

Hoisin duck spring rolls 7.5

Confit shredded duck spring rolls with spring onion, Thai plum sauce & cucumber pickle

Gai yang 7.5

Garlic black pepper & Thai bbq grilled chicken thighs with sweet chilli sauce & sriracha

Gai tod 7.5

Southern Thai style fried chicken thighs served with a sweet & sour dipping sauce

Traditional dishes

copper & moss crispy pork 12

Crispy pork belly, stir-fried pak choi served with Jasmine rice, fried egg & fresh sweet pickle dipping sauce

Pad ped 14 🌶️🌶️🌶️

Crispy pork belly in a chilli red curry stir-fry with white onion, green beans, peppers, chilli & lime leaf served with a fried egg & Jasmine rice (Vegan option available)

Pad King 14

Tempura haddock in a spiced ginger & whiskey sauce with carrot, spring onion & peppers, served with Jasmine rice

Pad kra pao 12 🌶️🌶️🌶️

Minced chicken with Thai chilli & Thai basil, green beans & red peppers served with a fried egg & Jasmine rice

Pad num mun hoi 10

Stir-fried carrot, beansprouts, Chinese cabbage & spring onion in a Thai mushroom sauce served with Jasmine rice (VE)

Chicken/beef/prawn/crispy tofu - 2

Kao pad 8

Thai style egg fried rice. Seasoned Jasmine rice & egg served with Chinese cabbage, carrot & spring onion. (V)

Chicken/beef/prawn/crispy tofu - 2

Served from 16:00

Curry dishes

Served with Jasmine rice. Choice of chicken, beef, prawn, or crispy tofu

Green curry 12.5 🌶️🌶️

Fresh aromatic coconut-based curry with white onion, peppers, bamboo shoot & courgette finished with Thai basil (VE)

Red curry 12.5 🌶️🌶️🌶️

Spicy Thai red chilli coconut-based curry with white onion, peppers, bamboo shoot & courgette finished with Thai basil (VE)

Penang curry 12.5 🌶️🌶️

Rich chilli coconut-based curry with kaffir lime leaf, green beans finished with Thai red chillies (VE)

Massaman curry 12.5 🌶️

Full bodied, slightly sweet coconut-based curry with white onion & crispy potatoes finished with coconut milk & roasted peanuts (VE)

Noodle dishes

*Choice of chicken, beef, prawn, or crispy tofu

Pad Thai 12*

Traditional stir-fried rice noodles in an authentic tamarind sauce with egg, beansprouts, spring onion & peanuts (V)

Pad ki mao 12* 🌶️🌶️🌶️

Popular late night spicy noodle dish "Drunken Noodles". Stir-fried rice noodles in a chilli soy sauce with peppers, white onion, carrot, green beans, Thai basil & Chinese cabbage (VE)

Pad see ew 12*

Thai street food noodle dish. Soy & garlic rice noodles with carrot, Chinese cabbage, egg, coriander & lime (V)

Singapore style noodles 12 🌶️

Singapore curry spiced egg noodles, prawn, chicken, beansprouts, carrot & spring onion

Khao soi 14 🌶️🌶️

Crispy chicken thigh, Thai egg noodles, yellow curry broth, pickled cabbage & carrot, topped with spring onion, crispy noodles & crispy chicken skin

Guay tiew phed toon 14

Duck breast, Thai egg noodles, pak choi, coriander, beansprouts & crispy cabbage in a Thai seven spice broth

Side dishes

Kao pad 4

Thai style egg fried rice (V)

Pad pak 4

Stir-fried vegetables in mushroom sauce (VE)

Sticky rice (VE) 4

Soy egg noodles (V) 4

Skin on fries (VE) 4

Truffle salt crinkle cut chips (VE) 4

Parmesan & garlic aioli fries (V) 4.5

Halloumi rolls & homemade red pepper jam (V)

Desserts

Mango sticky rice 6

Sweet coconut sticky rice, sliced ripe mango & coconut sauce (VE)

Yee Kwan ice cream 6

3 scoops of East Asian inspired ice cream on crispy rice cake. Ask server for flavours (Vegan option available)

Toasted coconut affogato 6

Toasted coconut ice cream served with a double espresso (V) (Vegan option available)

Warm salted caramel brownie 6

Salted caramel brownie served with vanilla ice cream (V)

Gluten free menu available

Please notify your server of any dietary requirements and/or allergens

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Drinks

Hot drinks

Tea's Up teas 2.5

Breakfast tea
Decaf breakfast tea
Earl grey
White tea & mango
Jasmine green
Peppermint leaf
Lemongrass & ginger

Double Espresso 2.2

Americano 2.5

Macchiato 2.5

Cappuccino 2.8

Flat white 2.8

Latte 2.9

Mocha 3.2

Hot chocolate 2.9

Indulgent hot choc 3.6

Chai latte 3.2

Matcha latte with agave 3.2

Beetroot & vanilla latte 3.2

Turmeric latte with agave 3.2

Thai bubble milk tea 3.5

Non-dairy - coconut, soya & oat

Iced options available

Syrups .5

Soft drinks

Coke 2.2

Diet Coke 2.2

Lemonade 2.2

Harrogate still water 2.2

Harrogate sparkling water 2.2

Fanta orange 2.4

Sparkling cherry & plum 2.4

Dandelion & burdock 2.4

Raspberry lemonade 2.4

Elderflower lemonade 2.4

Rhubarb lemonade 2.4

Orange juice 2.2

Apple juice 2.2

Pineapple juice 2.2

Cranberry juice 2.2

Kombucha 3.8

Smoothies & Shakes

Macho mint smoothie 5

Mango, lemongrass, mint, banana, spinach, apple juice & coconut milk

Winter berry smoothie 5

Mixed berries, beetroot, cranberry juice & coconut milk

Pineapple passion smoothie 5

Pineapple, passionfruit, mango, banana, orange juice & coconut milk

Cookies & cream shake 5

Chocolate orange cookies, ice cream & oat milk

Strawberries & cream shake 5

Strawberries, ice cream & oat milk

Lotus biscoff shake 5

Biscoff spread, biscoff biscuits, ice cream & oat milk

No & Low

Menabrea 0% 330ml 3

Saltaire Northern Light 0.5% 330ml 3

Rekorderlig strawberry & lime 0% 500ml 5.5

Crodino 5

Non-alcoholic aperitivo

Lemongrass spritzer 5

Mint, lime & lemongrass - fizzy & fresh

Alcoholic drinks

Served from 11am

Draught

Corona 4.5%

Mexican lager with a crisp & refreshing taste

Pint 4.2 ½ 2.1

Camden Pale Ale 4%

Hoppy, fruity & dry ale, made with American hops

Pint 4.4 ½ 2.2

Camden Hells Lager 4.6%

A perfect combination of a helles & a pilsner

Pint 4.2 ½ 2.1

Menabrea Lager 4.8%

A well-balanced premium Italian lager

Pint £4.8 ½ 2.4

Orchard Pig Cider 4.5%

More apples, less bubbles in this lightly sparkling cider

Pint 4.2 ½ 2.1

Alternating specials available on draught

Bottles

Saltaire Blonde 4.1

Light & refreshing, Saltaire Brewery's signature ale

500ml 4%

Saltaire No.5 4.1

Creamy stout, with roasted malt flavours

500ml 4.2%

Saltaire Titus 3.9

Distinctive Yorkshire bitter

500ml 3.9%

Rekorderlig mango & raspberry 4.4

Tropical cider with ripe mango & a hint of wild raspberries

500ml 4%

Rekorderlig wild berries 4.4

Juicy cider with flavours of blueberries & raspberries

500ml 4%

Spirits

Selected mixers 1, Tonics & ginger ale 2.2

Absolut vodka

Single 4 Double 6

Bacardi Carta Blanca

Single 4 Double 6

Kraken black spiced rum

Single 4 Double 6

Havana 7

Single 4 Double 6

Chairman's reserve spiced rum

Single 5 Double 7

Jameson

Single 4 Double 6

Jack Daniel's

Single 4 Double 6

Bulleit bourbon

Single 5 Double 7

Oban 14 years old single malt scotch

Single 8 Double 11

Hennessy

Single 5 Double 7

Tanqueray

Single 4 Double 6

Tanqueray Sevilla

Single 4 Double 6

John Robert's Botanic Request London Dry

Single 4.5 Double 6.5

John Robert's Botanic Request Electric Rose

Single 4.5 Double 6.5

Didsbury Rhubarb & ginger

Single 4.5 Double 6.5

Disbury Strawberry & lemon

Single 4.5 Double 6.5

White wine

Served from 11am

GPG Garganega Pinot Grigio, Italy

Pale straw yellow colour. Lightly aromatic with ripe citrus & baked apple characters. A fresh, crisp & easy to drink dry white with soft, lightly honeyed fruit.

Bottle	125ml	175ml	250ml
16.9	4.4	4.9	5.9

Sierra Grande Sauvignon Blanc, Chile

Ripe peaches & pineapple hit you at first then you get the flavours of exotic tropical fruits like guava, mangos & pineapples.

16.9	4.4	4.9	5.9
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Brampton Unoaked Chardonnay, South Africa

Aromas & flavours of pears with hints of flowers & ginger spice, together with a creaminess & richness derived from the lees. This crisp, unoaked style of Chardonnay has a clean & dry finish

19.9	5.4	5.9	6.9
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Domaine Horgelus Sauvignon Gros Manseng

This duo of Sauvignon Blanc and Gros Manning will seduce you with its intense notes of exotic and citrus fruits, with a streak of mineralogy and freshness. An elegant and harmonious vintage

21.4	5.9	6.4	7.4
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Tenuta Manenti Sarotto Gavi di Gavi Italy

Quite rich in texture compared to most Gavi but still soft & gentle. Medium-bodied & silky with plenty of juicy peach & pear fruit alongside stoney minerality.

24.4	6.9	7.4	8.4
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Kim Crawford Marlborough Sauvignon, New Zealand

This Sauvignon Blanc has tropical fruit aromas of pineapple & mango, along with lifted citrus notes & crushed herbs that dominate the nose. The wine has juicy acidity, with plenty of palate weight & length. Ripe, tropical fruit flavours of passion fruit, melon & grapefruit linger on the persistent finish.

29.4	7.9	8.4	9.4
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Rosé wine

Served from 11am

Mirabello Pinot Grigio Rose, Italy

Pale coral pink. Strawberry & bramble aromas lead onto a delicate, yet juicy palate with red berry characters. Slight creaminess leads to a crisp dry finish.

Bottle	125ml	175ml	250ml
16.9	4.4	4.9	5.9

Torres Estelado Sparkling Rose, Chile

Pale rose colour with fine & persistent bubbles. The aroma has notes of red fruits. On the palate, fresh, lively & genuine characteristic of the ancestral varietal Pais.

24.9			
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Red wine

Served from 11am

Sierra Grande Merlot, Chile

Deep in colour & showing ripe plum & berry fruit aromas, this wine is warm & supple. The palate exhibits rich fruit, soft tannins, a silky texture & plenty of weighty fruit.

Bottle	125ml	175ml	250ml
16.9	4.4	4.9	5.9

Murphys Shiraz, Australia

Cherry red with hints of dark plum & chocolate on the nose. The wine is seamlessly balanced with sweet lifted fruit, subtle oak & soft tannins, a delicious wine made to enjoy now.

16.9	4.4	4.9	5.9
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Tesoro de los andes Malbec/Bonarda, Argentina

Delightful expression of huge brambly Malbec. The nose offers an appealing, mixed spice, bramble fruit bomb followed by dark, damson & savoury overtones on the palate. The finish is smooth, rounded & nicely balanced.

19.9	5.2	5.7	6.7
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Kalfu Molu Pinot Noir, Chile

Deep & intense ruby red with violet hints. This is fruity & expressive, its cherry & raspberry notes complemented with a soft, spicy character & a vanilla touch from the oak ageing.

21.4	5.9	6.4	7.4
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Zensa Primitivo (organic), Italy

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, dried berries & toasted almonds. In the mouth it is full-bodied yet smooth & elegant with a silky texture. The finish is long & lingering, with a burst of spiced cherries & bright fruit & earthiness at the end.

21.4	5.9	6.4	7.4
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La Casa Maguila Toro Angelitos Negros, Spain

The nose is intense with fruit aromas (blackberry, strawberry & blueberry) with shades of blue flowers (violet). On the palate this wine is balanced, fresh, tasty, & long with a finale full of aromatic sensations & a touch of oak.

21.4	5.9	6.4	7.4
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Fizz

Served from 11am

Single serve Prosecco, Italy

6.5

Fontessa Prosecco, Italy

Fresh & fruity Prosecco with aromas of citrus & green apple. The palate has ripe grapey characters, zesty acidity & a clean, refreshing finish.

24.9

Claude Cazals Blanc de Blancs Champagne, France

100% Chardonnay from Grand Cru grapes. This is light without lacking power with yellow fruit, cooked lemon & a hint of shortbread. Classy Champagne.

45



Cocktails

Served from 11am

Whiskey Old Fashioned 9

Bulleit bourbon, Demerara sugar, Angostura bitters, cinnamon sugar blend & dehydrated orange

Dark chocolate & chilli rum Old Fashioned 9

Havana 7, chocolate liqueur, Angostura bitters & dehydrated chillies

White Russian 9

Absolut vodka, Tia Maria & double cream

Espresso martini 9

Absolut vodka, Tia Maria & espresso

Rose garden 8

Electric rose gin, peach schnapps, Angostura orange bitters, sweet & sour with rose petals

Raspberry Daquiri 8

Bacardi, lime, sugar & raspberries

Honey margarita 9

Cazcabel honey tequila, Cointreau, lime & sugar

Disaronno sour 8

Disaronno, sugar & lemon

Aperol spritz 8

Aperol, prosecco & soda water

Toasted coconut affogato 9

Yee Kwan toasted coconut ice cream, double espresso & your choice of liqueur - Frangelico, Disaronno, Bulleit (Vegan option available)

Shots

Served from 11am

Baby Temple 3.5

Cointreau, Tanqueray & grenadine

Jammy Dodger 3.5

Chambord & Baileys

Snickers 3.5

Chocolate Mozart liqueur & Frangelico

Baby Guinness 3.5

Tia Maria & Baileys

Cazcabel tequila 3.5

Blanco/honey/coffee

Bar Snacks

Homemade pork scratchings 2.5

Honey roasted mixed nuts 2.5

Wasabi peas 2.5

Wasabi peanuts 2.5

Mixed olives 2.5



We Love what we do, and we hope you do too.

If you've enjoyed your time at copper & moss then don't forget to leave us a review.

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We often run events and competitions, so follow us on social to keep up-to-date.

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