Please notify your server of any dietary requirements &/or allergens & we will accommodate wherever possible

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

Allergen chart

V vegetarian / PB plant based NG - non gluten containing alternative available - please speak to your server

copper&Moss



STARTERS

Salt & pepper grilled squid 8

Thai style grilled squid, hot & sour sauce, salt & pepper veg mix served with lime wedges (NG)

Miso soup 6.5

Miso infused dashi broth, hon shimeji mushroom, silken tofu, & spring onion finished with coriander oil (PB,NG)

Pork laab lettuce rolls 7

Ground pork belly, shallots, mint, coriander, lime leaf, toasted jasmine rice, & Thai birdseye chilli in lettuce cups served with green nam jim sauce (NG)

Kimchi qyoza 6.5

Homemade kimchi filled gyozas, steamed & fried served with Korean chilli oil dipping sauce (PB)

Chicken yakitori 7.5

Soy glazed grilled chicken thigh pieces on skewers served with peanut satay dipping sauce

Pan Asian mixed platter 18

A selection of our favourite pan Asian bites served with four dipping sauces, & Thai prawn crackers, designed to be shared between 2 people. Ask your server for the current offering. Vegan option available.

SPECIALS

Crispy beef & broccoli 14.5

Crispy bavette steak, hoisin & sweet soy sauce, charred broccoli finished with toasted sesame, & spring onion served with jasmine rice

Mapo tofu 13

Soft tofu cubes fried in a Szechuan chilli oil with shitake mushroom, cashew nuts, & black beans served with jasmine rice (PB,NG)

Cod & king prawn stew 16

Cod & king prawns in a coconut & tomato stew with rice, bell peppers, carrot, & potato finished with chilli & coriander. An Asian take on a Cajun gumbo stew(NG)

Kung pao chicken 14

Stir fried chicken thigh in a sweet & spicy kung pao sauce with roasted cashew nuts, red pepper, & spring onion served with jasmine rice



MAINS



Copper & moss crispy pork 14

Crispy pork belly, stir fried pak choi served with jasmine rice, fried egg, & pink ginger pickle dipping sauce

Pad king 14

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

Massaman curry 13

Massaman curry with white onion, & crispy potatoes, finished with coconut milk, & roasted cashew nuts served with jasmine rice choose chicken / pork belly / crispy tofu

prawn +1.50

prawn +1.5((PB,NG)

Yaki soba 10

Japanese yellow noodles, yakisoba sauce, white onion, carrot, Chinese cabbage finished with spring onion, & furikake choose chicken / pork belly / crispy tofu

prawn +1.50

orawn +1.50 (PB)

Korean fried chicken burger 12.90

Korean fried chicken thigh, gochujang mayonnaise, homemade kimchi, house pickled cucumber, & shredded lettuce in a toasted sesame seed brioche bun served with fresh Asian slaw

Drunken noodles 13

Stir fried rice noodles in a chilli soy sauce with peppers, white onion, carrot, green beans, Thai sweet basil, & Chinese cabbage choose chicken / pork belly / crispy tofu prawn +1.50

(PB/NG)

Nasi goreng 12

Indonesian fried rice with white onion, carrot, Chinese cabbage, & green bean topped with fried egg, crispy shallots, & spring onion choose chicken / pork belly / crispy tofu prawn +1.50

(V)

DESSERTS

New York baked cheesecake 7

A slice of baked vanilla New York cheesecake with mango compote, sesame seed, & toasted coconut (V)

Sticky toffee pudding 7

Warm slice of date filled sticky toffee pudding with salted miso toffee sauce, & vanilla ice cream (V)

Trio of ice cream - 6.5

Toasted coconut, chocolate miso ice cream, & yuzu sorbet (V)

SIDES

- Thai Prawn Crackers 3
- Jasmine Rice 3 (PB)
- Stir fried vegetables 4 (PB/NG)
- Soy fried egg noodles 4 (V)
- Skin on fries 4 (PB)
- Homemade salt & pepper chips 5.5 (PB)