



# copper & Moss

Café and bar | Victoria Mills



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# Breakfasts

9am - 3pm

## **Copper & moss benedict 8.5**

Two poached eggs, wilted spinach, with tarragon hollandaise on toasted sourdough, spread with homemade pink salt butter finished with herbs

Choose with: Yorkshire ham, Smoked salmon, Portobello mushroom

## **Two eggs and avo on sourdough 7.5**

Two poached eggs, smashed avo on toasted sourdough spread with homemade pink salt butter topped with seeds (V)

Stack it: Bacon 2.5, Chilli halloumi 2.5, Full stack bacon & chilli halloumi 4

## **Copper & moss big breakfast 10.5**

Two rashers of back bacon, sausage, fried eggs, homemade slow and low beans, truffle fried mushrooms, homemade hash brown, grilled tomato, and toasted sourdough

OR

Smoked marinated tofu, smashed avo, homemade slow and low beans, truffle fried mushrooms, homemade hash brown, grilled tomato, red pepper jam and toasted sourdough (VE) add fried eggs – 1.5

# Breakfast Sandwiches

9am - 3pm

## **Binn's of Saltaire bacon or sausage 4.5**

Binn's of Saltaire bacon or sausage in buttered ciabatta add fried egg – 1

Vegan sausage sandwich

## **Chilli halloumi and chive egg soufflé 6.5**

Yorkshire chilli halloumi, chive egg soufflé with homemade red pepper jam served in a toasted bagel (V)  
Add smashed avo – 1

## **Smoked tofu and avo 6.5**

Smoked marinated tofu and smashed avo, pickled mushrooms, crispy shallots and homemade tahini dressing served in toasted sourdough (VE)

# Treats

9am - 3pm

## **Blackberry and apple chai overnight oats 6.5**

Layers of chai spiced oats, dried dates & apple, flax seeds, chia seeds, walnuts, macerated blackberries & vanilla yogurt (Low sugar, VE option available)

## **Terry's chocolate orange waffle 8.5**

Terry's segments, fresh orange, sweet mascarpone, chocolate sauce, and toasted almond (VE option available)

## **Pumpkin spiced waffle 8.5**

Warm maple cinnamon apples, pumpkin spiced cream with candied pecans (VE option available)

## **Binn's of Saltaire breakfast waffle 9**

Back bacon, two crispy fried eggs, with maple syrup

# Lunch

9am - 3pm

## **Homemade soup of the day 6**

Served with chunky bread and homemade pink salt butter

## **Middle Eastern style salad 8**

Sliced avo, slow roasted tomatoes and charred peppers, middle eastern spiced seeds, mint, creamy tahini dressing, spinach and couscous (VE) add halloumi 2

## **Binn's of Saltaire roasted ham salad 9**

Roasted ham with spinach, toasted pine kernels, slow roasted tomatoes, pickled mushrooms and creamy house dressing, finished with herbs

## **The great northern brie & ham sandwich 6.5**

Yorkshire ham and Flatcapper brie with slow roasted tomatoes and leaves in ciabatta. Available toasted

## **Britannia cheddar and onion sandwich 6.5**

Britannia cheddar, Cryer & Stott Yorkshire chutney, wholegrain mustard mayonnaise and leaves in a granary roll. Available toasted (V)

## **Yorkshire Steak Sandwich 8**

Saltaire rump steak, mustard mayonnaise, with caramelised red onion in sourdough

## **Saltaire battered fish sandwich 8**

Saltaire blonde beer battered cod, tartare sauce with pickled shallot in buttered ciabatta

## **Extras**

**Crispy halloumi rolls with red pepper jam 5**

**Sweet Potato Fries 2.5**

**Skin on fries 2.5**

**Garlic and parmesan fries 3**

**Toast with homemade butter and jam 3**

**Warm croissant with homemade butter and jam 3.5**

Ask your server about our patisserie selection

Gluten free options available

Please notify your server of any dietary requirements/allergens

# Thai evening menu

Served from 4pm

## Starters

- Prawn crackers 2.5
- Crispy fried tofu (VE) 5
- Mushroom spring rolls (VE) 5
- Fish cakes 6
- Barbequed chicken skewer 7
- Mixed platter 14

## Sides

- Tom Yum soup (VE) 6
- Herb salad (VE) 5
- Green garlic vegetables (VE) 5
- Egg fried rice (V) 4

## Sharers

- Bread, olives and hummus 8
- Halloumi rolls with red pepper sauce 5
- Skin on fries 2.5
- Sweet potato fries 2.5
- Garlic and parmesan fries 3

## Mains

All served with Jasmine rice

### Pad Ped 12

Crispy pork belly or crispy tofu (VE) in a red curry stir fry with onions, peppers, green beans and lime leaf (medium spice)  
Add fried egg -1

### Sweet crispy pork 12

Crispy pork belly in a sweet red sauce, with a fried egg

### Pad King "Drunken fish" 12

Crispy fish with whiskey, white onion, carrot, ginger and spring onion

### Pad Gra Pao (VE) 10\*

Chilli basil stir fry with mixed vegetables (spicy)  
Add fried egg -1

### Pad pak (VE) 10\*

Stir fried vegetables in a garlic and mushroom sauce

### Pad Thai (V) 10\*

Stir fried noodles in authentic tamarind sauce, with egg, spring onion and peanuts

### Pad Ki Mao "Drunken noodles" (ve) 10\*

Stir fried noodles with chilli sauce, white onion, pepper, green bean, carrot and basil (spicy)

## Curries

All served with Jasmine rice

### Green curry (VE) 12\*

A creamy aromatic mild curry with coconut milk

### Red curry (VE) 12\*

A spicy savoury coconut based curry

### Penang curry (VE) 12\*

A mellow creamy curry with coconut milk

### Massaman curry (VE) 12\*

A mild savoury and slightly sweet curry with coconut milk, peanut and potatoes

\*choose either chicken, beef, pork or crispy tofu\*

# Spirits

Served from 11am

Selected mixers £1

Smirnoff vodka 4 / 6

Titos Handmade vodka 5 / 7

Bacardi Carta Blanca 4 / 6

Sailor Jerry spiced rum 4 / 6

Kraken black spiced rum 5 / 7

Chairmans Reserve rum 5 / 7

Jameson 4 / 6

Jack Daniels 4 / 6

Glenkinchie 12 Year Single Malt 5 / 7

Bulleit Bourbon 5 / 7

Hennessy 5 / 7

Disaronno 4 / 6

Baileys 4 / 6

# Mocktails

0% alcohol

### Crodino 5

Non alcoholic aperitivo

### Non & tonic 5

Elderflower, berries topped with tonic

### Lemongrass spritzer 5

Mint, lime & lemongrass fizzy and fresh

### Cranapple cooler 5

Light and refreshing flavours over ice

# Cocktails

Served from 11am

### Bramble 8

Tanquery gin with a sweet and sour blend

### Kombucha mojito 8

Fruity twist to a classic rum cocktail

### Lotus 8

Vodka, blue curacao and lemonade with a zesty tang

### Chambord bellini 8

Chambord topped with prosecco

### Titos Handmade screwdriver 9

Fresh and fruity. Titos Handmade vodka, lime and pineapple juice

### Espresso martini 9

Frothy combination of vodka, fresh espresso and Tia Maria

### Honey ginger margarita 8

Honey tequila, ginger ale, and fresh lime

### Aperol spritz 8

Aperol served with prosecco over ice

### Strawberry shortbread 8

Baileys and strawberry liquor, sweet and creamy

### Cherry bakewell 9

Sweet and fruity cocktail with disaronno

# Draught

Served from 11am

## Corona 4.5% 4 / 2

Mexican lager with a crisp and refreshing taste

## Camden Pale Ale 4% 4.2 / 2.1

Hoppy, fruity and dry ale, made with American hops

## Camden Hells Lager 4.6% 4.2 / 2.1

A perfect combination of a helles and a pilsner

## Menabrea Lager 4.8% 4.8 / 2.4

A well balanced premium Italian lager

## Orchard Pig Cider 4.5% 4.2 / 2.1

More apples, less bubbles in this lightly sparkling cider

Alternating specials on draught

# Gins

Served from 11am

Doubles as standard,  
served with your choice of tonic

## Tanqueray London dry gin 7.5

## Monkey 47 gin 8.5

## Otterbeck cotton gin 8.5

## Brockmans 8.5

## Slingsby 8.5

## Didsbury 8.5

# Bottles

Served from 11am

## Saltaire Blonde 4% 500ml 4.1

Light and refreshing, Saltaire Brewery's signature ale

## Saltaire No.5 4.2% 500ml 4.1

Creamy stout with roasted malt flavours

## Saltaire Titus 3.9% 500ml 4.1

Distinctive Yorkshire bitter

## Saltaire Northern Light 0.5% 330ml 2.9

Low alcohol but full flavour, a balanced citrusy bitterness

## Rekorderlig strawberry and lime alcohol free 0% 500ml 3.5

Alcohol free, authentic flavours of freshly picked strawberries

## Rekorderlig (ask server for flavours) 500ml 4.4

Variety of alternating local breweries  
available in cans and bottles

# Bar Snacks

Served all day

## Padron peppers 2.5

## Cornichons 2.5

## Mixed toasted nuts 2.5

## Savoury popcorn 2.5

## Mixed olives 2.5

## Bar Mix 10

(have all 5)

# DRINKS

## Tea's Up breakfast tea 2.3

## Tea's Up selection of teas 2.3

Please ask for our current selection

## Double Espresso 2.2

## Americano 2.5

## Macchiato 2.5

## Flat white 2.7

## Latte 2.8

## Cappuccino 2.7

## Mocha 3.2

## Hot chocolate 2.9

## Indulgent hot chocolate 3.6

## Matcha latte with honey 3.2

## Chai latte 3.2

Iced options available

## Non dairy alternatives 0.3

## Syrups 0.5

## Coke 2.2

## Diet Coke 2.2

## Fanta 2.2

## Lemonade 2.2

## Harrogate Still Water 2.2

## Harrogate Sparkling Water 2.2

## Sparkling Cherry & Plum 2.4

## Dandelion & Burdock 2.4

## Raspberry Lemonade 2.4

## Elderflower Lemonade 2.4

## Rhubarb Lemonade 2.4

## Apple juice 2.2

## Pineapple juice 2.2

## Cranberry juice 2.2

## Fruit Shoot 2

## Kombucha 4

Please ask about our current flavours

# LVL

## The Green One 3.6

Kale, spinach, apple, cucumber, celery, lime, ginger, pineapple, orange, aloe vera and super green vitamin blend

## The Purple One 3.6

Beetroot, apple, lemon, celery, carrot and ginger

## The Yellow One 3.6

Pineapple, pear, lemon and ginger

## The Orange One 3.6

Carrot, apple, lemon and ginger

## Freshly pressed orange juice 3.6

100% cold pressed oranges

## The Ginger Shot 2.6

Ginger, apple and lemon

## The Turmeric Shot 2.6

Turmeric, apple, carrot and black pepper

## The Power Shot 2.6

Green apple, ginger, chilli and lime

## The Hangover Shot 2.6

Carrot, green apple, lime and ginger

# White Wine

## GPG Garganega Pinot Grigio, Italy

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

## Sierra Grande Sauvignon Blanc, Chile

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

## Brampton Unoaked Chardonnay, South Africa

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

## Tenuta Manenti Sarotto GAVI di GAVI, Italy

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

## Kim Crawford Marlborough Sauvignon, New Zealand

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

# Rose

## Mirabello Pinot Grigio Rose, Italy

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

## Torres Estelado Sparkling Rose, Chile

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

Bottle	175ml	250ml
16.9	4.9	5.9
16.9	4.9	5.9
19.9	5.7	6.7
24.9	7.7	8.7
29.9	7.4	10.4

Bottle	175ml	250ml
16.9	4.9	5.9
24.9		

# Red Wine

## Sierra Grande Merlot, Chile

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

## Murphys Shiraz, Australia

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

## 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 and savoury overtones on the palate. The finish is smooth, rounded and nicely balanced.

## Kalfu MOLU Pinot Noir, Chile

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

## Zensa PRIMITIVO (organic), Italy

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

## La Casa Maguila Toro Angelitos Negros, Spain

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

## Cerro Anon RESERVA Rioja, Spain

On the nose, aromas of sweet ripe fruit and delicate notes of smokiness. On the palate, tastes of cherry, plum and blackberries combined with gentle clean aromas of oak. Elegant mouth feel, a full body and a fresh and fruity aftertaste.

# fizz

## Single serve Prosecco, Italy,

## Fontessa Prosecco, Italy

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

## Claude Cazals BLANC DE BLANCS Champagne, France

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

Bottle	175ml	250ml
16.9	4.9	5.9
16.9	4.9	5.9
19.9	5.7	6.7
21.9		
21.9		
22.9	6.7	7.7
24.9	7.7	8.7

6.5

24.9

45

# Book for an event

Have an event coming up? Let us help you celebrate!

Our space is available for full private hire or partial private hire depending on the size of your party.

What we can offer you...

- Bespoke cocktails
- Hot or cold buffets
- Canapes
- Set menus

Our full private hire package at £500 includes

- Time before your event to decorate
- Late licence
- Private use of indoor & outdoor
- Space for DJ or live music
- Your own playlist

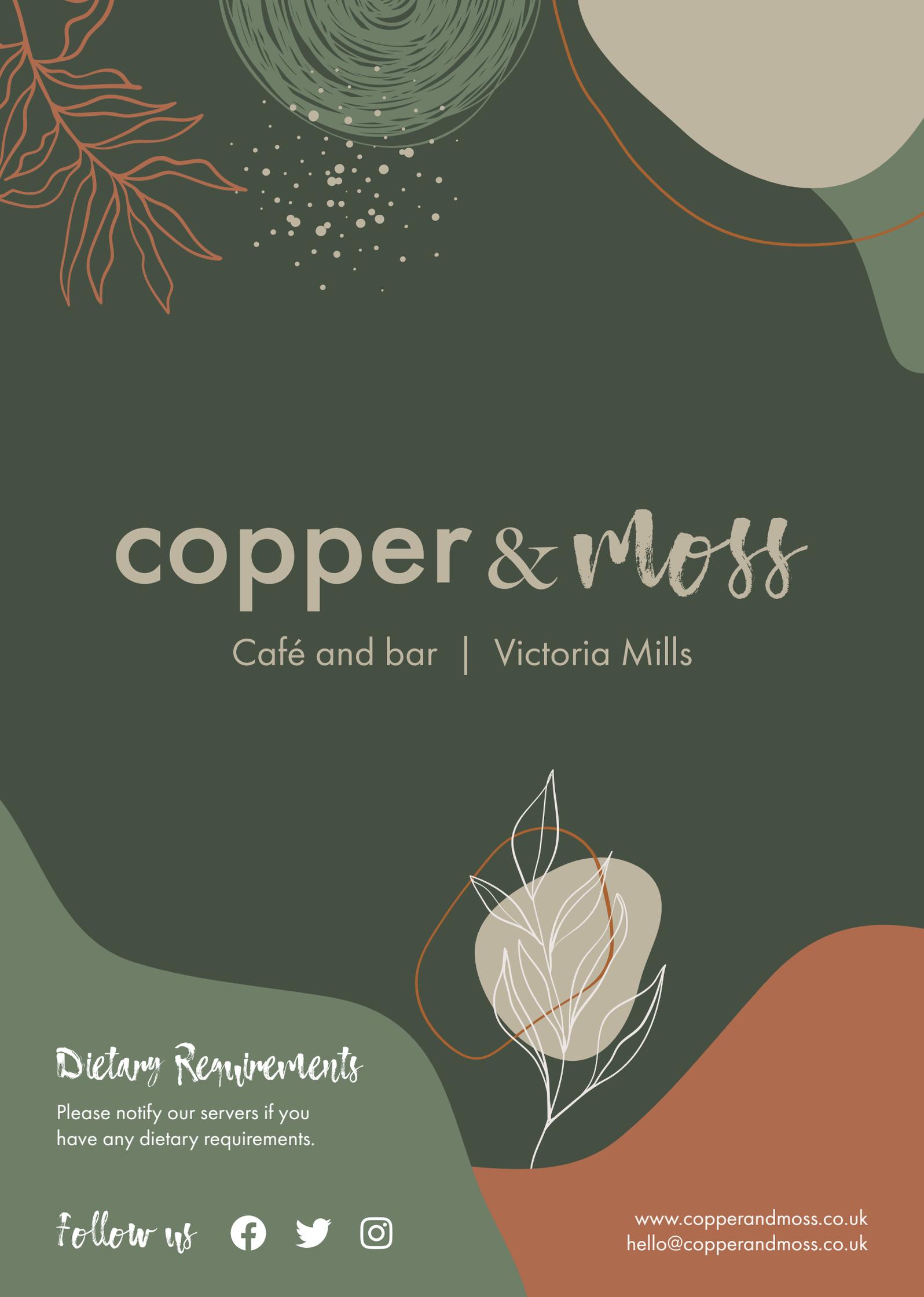
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Instagram: [@copperandmosscafe](https://www.instagram.com/copperandmosscafe)  
Facebook: [copper and moss cafe](https://www.facebook.com/copperandmosscafe)

3 hours free parking in the mills surface car park (3 hour no return period)  
We have a no under 16s after 7pm policy



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## Dietary Requirements

Please notify our servers if you have any dietary requirements.

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