



SAMPLE MENU

the cafe at the old workshop

All our food is freshly homemade

BRUNCH

Served until 12:30

Homemade granola

greek yoghurt (or soya yoghurt), stewed fruit, sesame seeds, almonds, hazelnuts
5.50

Oat porridge

with honey or stewed fruit
5.00

ALT

avocado, lettuce & tomato in a bap with mayo (vegan)
6.00

Locally sourced bacon in a bap

choice of sauces and gf/df rolls available
6.00

BLT

bacon, lettuce & tomato in a bap with mayo
7.00

BALT

bacon, avocado, lettuce & tomato in a bap with mayo
8.00



LUNCH

Served from 11:30

Muhammara & butterbean mash (vegan & gf)

red pepper, walnut & chilli dip with butterbean, olive oil & thyme mash

with one side salad of your choice 9.00
with both side salads 12.00

Pair of root vegetable pies with homemade pastry
carrot, parsnip, onion, cheddar, caraway & mustard seed & herb filling
with one side salad of your choice 9.00
with both side salads 12.00

Today's soup (gf & vegan)
with homemade soda bread & butter
6.00

SIDE SALADS (vegan & gf)

Butternut squash, kale & puy lentil
Butternut squash, red chilli, garlic, puy lentil, kale, garlic
5.00

Red onion with walnut salsa & goats cheese (optional)
Roasted red onion, rocket, walnut salsa & goats cheese (optional)
5.00

Salad plate
plate of both salads
8.50



PASTRY ROLLS Served all day

All pastry rolls served with mixed leaves, tomato, kiwi & pomegranate.

Sausage & haggis roll
locally sourced sausage meat & haggis
7.50

Aubergine, cauliflower & spinach roll
Cumin seeds, aubergine (vegan)
7.50

Spinach, feta & fennel roll
spring onions, fennel seeds (veggie)
7.50

Sausage roll
locally sourced sausage meat
7.50



SWEET TREATS

- slice of cake, generally
3.50
- pair of scones with jam & clotted cream
3.50
- pair of cheese, onion & olive scones with butter
3.50
- range of Sodd pastries
from 2.75

Ice Cream

- mini magnum
1.50
- white/classic magnum/ice cream tubs
2.50



COLD DRINKS

- bottled South Downs water (still or fizzy)
1.20
- squash
50p
- elderflower cordial / apple juice
2.00
- carafe of elderflower
6.00
- diet coke / coke
1.50
- iced coffee
2.75
- smoothie (please ask about flavours!)
3.50

HOT DRINKS

Coffee

individual cafetiere
3.50

medium cafetiere
8.00

large cafetiere
10.00

extra-large cafetiere
14.00

mug of instant coffee
2.00

hot ribena
1.00

Tea

Yorkshire tea or Earl Grey

small pot of tea
3.00

pot of tea for two
5.00

pot of tea for three
7.00

mug
2.00

herbal / fruit tea

mint, green, rooibush, decaf & loads more – just ask!

small pot
3.00

mug
2.00

hot chocolate
2.95

babycino
1.70

DIETARY ADVICE

Please be aware that all our food is produced in a kitchen where nuts, gluten & other allergens are used. We aim to always have gluten free bread & cake. If you have any queries at all please chat to us. We aim to have something for everyone & endeavour to always have dairy free, gluten free & vegan choices.

Service is not included. All tips go entirely to the young staff, thank you for being generous to them. VAT is included.