

the café at The Old Workshop

Sullington Manor Farm

all our food is freshly homemade

BRUNCH - served until 12:30

Homemade granola

greek yoghurt (or soya yoghurt), stewed fruit, almonds, hazelnuts
6.00

Porridge

with honey or stewed fruit
5.00

Porridge

with peanut butter, pumpkin seeds & sultanas
6.00

ALT

avocado, lettuce & tomato in a bap with mayo (vegan)
7.00

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
7.50

BALT

bacon, avocado, lettuce & tomato in a bap with mayo
8.50

LUNCH - served from 11:30

Mushroom, chickpea & spring onion patties (gf)

mushroom, lemon, cumin
with one side salad of your choice 10.00
with both side salads 13.50

Tomato tarte tatin

mixed heritage tomato, caramelised red
onion, capers on puff pastry
with one side salad of your choice 10.00
with both side salads 13.50

Today's soup (gf & vegan)

with homemade soda bread & butter
6.50

[SIDE SALADS \(vegan\) - served from 11:30](#)

Kale, pomegranate, blueberry salad

Kale, blueberry, pomegranate, flaked almond (optional) with soy & sesame dressing
5.00

Orange, olive & almond quinoa salad

Orange, spring onion, kalamata olive, honey, flaked almond
5.00

Salad plate

plate of both salads
9.00

PASTRY ROLLS - served all day

Sausage & haggis roll

locally sourced sausage meat & haggis
8.00

Spinach, feta & fennel roll

spring onions, fennel seeds (veggie)
8.00

Aubergine, cauliflower & spinach roll

Cumin seeds, aubergine (vegan)

Sausage roll

locally sourced sausage meat

homemade bakes (all on display)

slice of cake, generally	4.00
pair of scones with jam & clotted cream	4.00
pair of cheese, onion & olive scones with butter	4.00
range of Sodd pastries	from 2.75

ice creams

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

cold drinks

bottled South Downs water (still or fizzy)	1.50
squash	75p
elderflower cordial / apple juice	2.00
carafe of elderflower	6.50
diet coke / coke	2.00
iced coffee	3.00
smoothie (please ask about flavours!)	3.75

hot drinkscoffee

individual cafetiere	4.00
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	5.50
pot of tea for three	7.50
mug	2.00

herbal / fruit tea

<i>mint, green, rooibush, decaf & loads more – just ask!</i>		small pot
	3.50	
mug	2.00	
hot chocolate	3.00	
babycino	2.00	

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.