



# THE ØLD GARAGES

CAFÉ & HOME STORE

## Menu

### Lighter Options

Granola, berry compote & greek yoghurt (v) (gf)	5.75	Porridge with chia & honey (v)	5.25
Two toasts with jam or marmalade & butter (v)	4.50	Add fresh berries or berry compote (v)	1.50
Crumpets with a pot of mature cheddar cheese (v)	6.50	Chive potato cakes & cheddar cheese (v)	6.50

### Specials

Check out our specials board!

### Soup, Sandwiches & Topped Toasts

	(£)
Soup with toasted sourdough (v)(ve)	7.00
Field Mushroom Focaccia: spinach & red pepper hummus, roast tomatoes, halloumi (v)	9.50
Baked Beans on toast: our own recipe baked beans in a rustic tomato & red pepper sauce (v)	8.50
Make them cheesy by adding a side of halloumi or how about a pork sausage for 2.50??	
Back bacon or pork sausage sandwich on rosemary focaccia	7.00
Avocado on toast: poached egg & halloumi & dukkha	10.50
why not add a side of bacon for £2.50	

### Mains

	(£)
'Shakshuka': Baked eggs, red pepper & tomato sauce, spinach, parmesan & sourdough (v)	10.50
add a sausage or more, see below...	
Eggs Benedict: back bacon, spinach, poached egg, hollandaise	12.50
Eggs Royale: poached salmon, spinach, poached egg, hollandaise	12.50
Two eggs on sourdough toast: poached, fried or scrambled (v)	7.50
don't forget our add-ons...	
French Toast: greek yoghurt, berry compote, fresh berries (v)	9.50
thought about bacon?...	

Add the following for £2.50 each

Roast tomatoes / Wilted spinach / Avocado ½ / Field mushroom / Staithe Smoked salmon  
Halloumi /Cured back bacon / Sausage/ Hollandaise.

### Other sides

	(£)
Za'atar spiced halloumi fries	4.50
Potato fries	4.50
Potato fries with truffle & parmesan	5.50
Kitchen salad	5.50

(v) vegetarian (ve) vegan (s) sesame (n) nuts. Please note: we work in an open kitchen and therefore no dishes can be guaranteed to be free from allergens.



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## Drinks

### Coffee

Made with whole milk or almond/oat milk for	£0.30p
Pour Over	£3.20
Flat White	£3.20
Cappuccino	£3.20
Latte	£3.20
Single Espresso	£2.50
Double Espresso	£3.00
Single Macchiato	£2.80
Double Macchiato	£3.20
Piccolo	£3.00
Long Black	£3.20
Iced Coffee	£3.20
Hot Chocolate	£4.00
Cup of Warm Milk	£2.00
Babyccino	£0.90p
Mocha	£4.00
Gingerbread/ Caramel/Hazelnut/Vanilla Syrup	£0.50p



### Teas & Infusions

Yorkshire Blend Everyday Tea	£2.90
The Balmoral Luxury Black Tea	£2.90
Cream Earl Grey & Vanilla	£2.90
<u>Decaff/Caffeine free:</u>	
Dried Peppermint Tea	£2.90
Mind Restore Herbal Tea: Camomile & herbs	£2.90
Decaffeinated Irish Black Tea	£2.90
Malibu Nights Fruit Tea: World Fruits & Hibiscus	£2.90
Delicious Berry Tea: Hibiscus & English Berries	£2.90
Flu Warrior: Ginger, Rosehip, Lemongrass	£2.90
Hot Water with Lemon & Ginger	£2.90
<u>Green Teas:</u>	
Stress Samurai Tea: Lemongrass, Mint, Ginseng	£2.90
Japanese Sencha Green Tea: low in caffeine	£2.90
Jasmine Blossom Green Tea: prized in China	£2.90

### Raw Slow Pressed Juice

Granny Smith apple	£5.00
Orange	£5.00
De-stress: orange, carrot, ginger, lemon	£5.00
Glow: spinach, lime, cucumber, apple	£5.00



### Softs

Fevertree	£2.80
Mediterranean Tonic/Original Tonic/Soda Water	
Kingsdown: Orange Sparkle/Ginger Beer/Elderflower	£4.00
Frobishers Fresh Tomato Juice/Cranberry Juice	£3.50
Coca-Cola/Diet Coca-Cola	£3.50
Belvoir Organic Ginger Beer/Elderflower/Lemonade	£4.00
Kingsdown English Still or Sparkling Water	
250ml/ 750ml	£3.00/£4.50

### Beers & Ciders

Peroni or Corona	£4.80
Rekorderlig Strawberry & Lime	£4.80



### Gin & Vodka

Camino Gin: small batch, distilled locally with 17 ingredients.	£4.50
Belevedere Vodka: naturally smooth	£4.50
Don't forget to add a mixer from the list above	

### Wines

#### White

By the glass or bottle	175ml or 750ml
Picpoul de Pinet Domaine La Serre, 11%	£8.00 £29.00
<i>Delicious &amp; crisp, 100% picpoul</i>	

#### Rose

By the glass or bottle	175ml or 750ml
Granbeau, Languedoc-Roussillon, 12.5%	£8.00 £26.00
<i>Bordering Provence, dry, lovely soft pink colour.</i>	

#### Red

By the glass or bottle	175ml or 750ml
Appasimento Primitivo, 12%	£8.00 £26.00
<i>A slightly fuller red, with good berry content.</i>	



### Fizz & Champagne

#### Prosecco

By the glass or bottle	175ml or 750ml
Amori Prosecco, 12% 2018	£8.00 £32.00

#### Champagne

<i>Established in the 19th Century, House of Gardet produces a delightfully crisp Champagne with a soft finish.</i>		
	375ml or 750ml	
½ bottle Gardet Champagne	£26.00	£48.00

### Spritzers & Cocktails

Aperol Spritz	£8.50
<i>Aperol, Prosecco, Fevertree Soda &amp; a wedge of orange</i>	
Kir Royale	£8.50
<i>Prosecco with a dash of Chambord</i>	
Mimosa	£8.50
<i>Prosecco with a dash of pressed orange juice</i>	
T.O.G Bloody Mary	£8.50
<i>Belevedere Vodka, spiced salt rim, tabasco, lea &amp; perrins, tumbled with Frobishers tomato juice &amp; fresh lemon.</i>	

Virgins are available on request!!

#### OPENING TIMES

MONDAY – SUNDAY 9AM – 5PM

KITCHEN 9AM – 3PM