

TRADITIONAL

Served with breakfast tea and toast - swap sourdough bread 1.75, Swap for coffee 1.90, Scramble Egg - 1.75

Classic

English free range fried egg, bacon, cumberland sausage, beans and chips. 9.95

Hash Brown

English free range fried egg, bacon, cumberland sausage, beans and 2 pcs hash browns. 9.95

Full English

Free range fried egg, bacon, cumberland sausage, 2 pcs hash brown, baked beans, mushrooms, black pudding and grilled tomato. 11.95

SANDWICHES

Baguette or Bap 2.75 , add steak cut chips for 2.75
Fried Egg- 4.40

- Bacon or Sausage - 4.90
- Egg & Bacon or Sausage - 5.60
- Sausage and Bacon - 5.90
- Egg, Bacon and Sausage - 6.40
- B.L.T - 4.90
- Ham & Cheese - 4.90
- Chicken Mayo & Crispy Bacon - 5.20

Club Sandwich

Bacon & grilled chicken slices, mixed mustard and mayonnaise sauce in three layers of crusty bloomer bread with a green leaf salad and fresh tomato. - 9.95

BAGEL or PANINI

Served with mix salad - add chips for 2.75
add scrambled eggs for 3.45

Salmon Love

Smoked salmon slices, cream cheese. 8.95

Tri Colore (V)

Melted mozzarella cheese with fresh tomato & crushed avocado. 8.45

Veggie (V)

Grilled halloumi cheese with olives, sun-dried tomato. 8.45

Parma

Honey roasted ham with melted mozzarella cheese & fresh tomato. 7.45

Tuna-Toni

Tuna mayonnaise topped with fresh onions & melted cheddar cheese. 8.95

Crispy

Chicken mayo & crispy bacon layered on crushed avocado. 8.45

Atlas

Grilled halloumi cheese with Mid-Spicy Beef Sausage, fresh tomato. 8.95

Workers Special

Grilled chorizo with layered crushed avocado and melted mozzarella cheese on top. 9.45

OMELETTES

3 Free Range Eggs Omelettes
Served with Mix Salad and Chips

German

Bacon, sausage and cheese. 10.45

British

Ham, cheese, onions & fresh tomato. 9.75

French

Beef sausage, cheese & mushroom. 9.95

Spanish (V)

Potato, onions, fresh tomato & garden peas. 9.45

Italian (V)

Roasted vegetables, cheese, baby spinach & onions. 9.45

Plain (V)

You can choose from 'C.Y.O.' side. 7.45

JACKET POTATOES

Served with mixed salad
Angel

Cheese and beans. 8.95

Islington

Tuna, mayo, sweetcorn and cheese. 9.45

Highbury

Chicken, mayo, bacon and avocado. 9.95

Plain (V, VG)

You can choose from 'C.Y.O.' side. 6.75

BREAKFAST

Healthy

Add Brown Bread (2) 1.75

English free range scramble eggs, half avocado, sauteed spinach, grill cherry tomatoes, 2 feta cheese and smoked salmon. 12.95

Mediterranean

Add Sourdough Bread (1) 1.75

English free range fried egg, 2 pcs beef sausages, 2 pcs grilled halloumi cheese, feta cheese, portobello mushrooms, cherry tomato, cucumber, olives and mediterranean jam. 11.45

Country Vegan (V, VG)

Add Vegan Bread (1) 1.75

2 Hash brown, portobello mushrooms, veggie sausage, baked beans, olives, crushed avocado and mixed salad. 11.45

Vegetarian (V)

Add Vegan Bread (1) 1.75

Free range fried egg, 2 pcs hash brown, portobello mushroom, 2pcs halloumi cheese, grilled tomato, veggie sausage, baked beans. 11.45

London (GF)

Add Gluten Free Bread (1) 1.75

2 English free range fried eggs, portobello mushroom, half avocado, 2 hash browns, feta cheese and baked beans. 11.95

Los Angeles

Add Extra Pancake (1) 1.75

2 English free range scrambled eggs on 2 pcs homemade butter milk pancake, cherry tomatoes 4pcs turkey rashers, portobello mushrooms. 12.95

GRANOLA (V, VG, GF)

Organic granolas, fresh berries, fresh greek yoghurt and maple dressing on top. 9.95



BAPS or WRAPS

Served with steak cut chips

Hummus & Falafel (V)

With mix lettuce & fresh tomato. 8.95

Grilled Chicken

With mix lettuce, fresh tomato 9.25

Halloumi & Roast Peppers (V)

With mix lettuce & fresh tomato. 9.25

Lamb Kofte

3 Marinated lamb kofte, caramelised onions, mixed salad. 9.95

CREATE YOUR OWN

- Avocado (Half) - 2.25
- Bacon (2) - 2.45
- Baked Beans - 2.00
- Baby Spinach - 1.95
- Beef Sausage Mid-Spicy - 2.45
- Black Pudding (2) - 2.30
- Cumberland Sausage - 1.95
- Cheddar Cheese (Grated) - 1.50
- Cherry Tomatoes - 1.65
- Chorizo - 2.45
- Feta Cheese - 1.95
- Fried onions - 1.25
- Fried Egg - 1.75
- Homemade Butter MilkPancake (1)-1.75
- Grilled Tomato - 1.25
- Halloumi (2) - 2.95
- Hash Brown (2) - 1.95
- Honey Roasted Ham (2) - 2.15
- Mushrooms - 1.75
- Peas - 1.45
- Portobello Mushroom - 1.95
- Poached Egg - 1.95
- Scrambled Eggs (2) - 3.45
- Smoked Salmon - 3.95
- Turkey Rashers (3) - 3.75
- Veggie Sausage - 2.15

- Pitta Bread / Buttered Roll / 2 Bread & Butter /2 Toast/ 1 Fried Slice / 1 Gluten Free / 1 Vegan / 1 Sourdough - 1.75
- Bagel - 4.45
- Marmalade / Jam / Marmite / Honey / Maple Syrup / White Chocolate / Peanut Butter / White Chocolate /Nutella - 0.95

BRUNCH

Crushed Avocado (V)

2 Large poached eggs, avocado on 2 toasted sourdough bread and mix salad. 10.95

Eggs Benedict

Add sauteed spinach 0.95

2 Large poached eggs, honey roasted ham with hollandaise sauce on 2 toasted savoury large English muffins and mix salad. 10.95

Goat Benedict

2 Toasted brioche bread, 2 sliced bacon, peppers, grilled goat cheese, 2 poached eggs with hollandaise sauce and walnut on top. 12.95

Eggs Royale

Toasted sourdough bread, Scottish smoked salmon with 2 poached eggs and hollandaise sauce 12.95

Shakshuka

Add Mid-Spicy Beef Sausage 0.95

Slow cooked 2 free range fried eggs with onions & peppers in homemade tomato salsa sauce served with 2 toasted crusty bread. 10.45

Colombian Eggs (V)

Fresh spring onions and tomato in 3 English free range scrambled eggs on 2 toasted sourdough bread with layered crushed avocado. 11.45

Chorizo Brunch

Crushed avocado on sourdough bread with English two poached free range eggs with chorizo. 11.95

French Toast (V)

Add sausage or bacon 0.95

2 Brioche loaves pan fried, soaked in beaten eggs with milk and cinnamon served with fresh berry mixers, y fraiche and Canadian maple syrup. 11.95

HOMEMADE 8oz BURGERS

Served with steak cut chips.
Swap sweet potato fries 0.95
Burger Cheese 0.95
Bacon (2) 2.45 - Turkey Rashers (3) 3.75

Lamb

Irish lamb burger, mix lettuce, tomato and homemade chilli sauce.13.95

Beef

Scottish Rib-Eye Steak burger with mix lettuce, tomato, gherkins and red onions.13.95

Chicken

Chicken breast fillet burger, mix lettuce, fresh tomato. 13.45

Veggie (V)

Portobello mushroom, halloumi, mix lettuce and tomato. 12.45

Steak Baguette

Grilled Scottish Rib-eye Steak, sauteed onions, grilled red pepper in a baguette bread served with steak cup chips. 13.95

FRESH PASTAS

Penne Napoletana (V)

Cooked in homemade tomato sauce. 9.95

Penne Arrabbiata (V) 🌶️

Chilli peppers cooked with homemade light garlic marinated tomato sauce and black olives. 10.95

Spaghetti Bolognese

Oven baked Scottish minced beef in homemade bolognese sauce. 11.95

Spaghetti Carbonara

Smoked pancetta, parmesan, pecorino romano, creamy and egg yolk 11.95

Tagliatelle Al Pollo

Slow cooked diced chicken breast with homemade pesto mushroom sauce. 12.45

Tagliatelle Vegetarian (V)

Roasted mixed vegetables cooked in homemade tomato sauce. 11.45

Lasagne

Oven baked Scottish minced beef served with mixed salad or chips. 13.45

LUNCH

Veggie Mousakka (V)

Oven baked aubergines, courgettes, carrots, onions with rich tomato sauce served with rice. 12.95

Traditional Fish and Chips

Buttered Haddock Fish served with steak cut chips, mixed salad & tartar sauce. 13.45

Calamari Fritti

Pan fried calamari (6 pcs) served with mixed salad & tartar sauce. 12.95

Prawn Fritti

Fried prawn (6 pcs) served with mixed salad & sweet chilli sauce. 12.95

Banger & Mash

3 Cumberland sausages on mashed potatoes with caramelised onions and homemade gravy. 12.45

Grilled Chicken

Grilled diced chicken breast served with homemade rice & mixed salad on a pitta bread 11.45

Lamb Kofte (GF)

4 Marinated lamb minced served with rice and side salad. 12.95

PANCAKES

served with whipped cream, icing powder and maple syrup

Berry Fury (V)

3 pcs Homemade butter milk pancakes served with fresh berry mixers. 11.95

Chocolate Falls (V)

3 pcs Homemade butter milk pancakes layered nutella served with strawberries. 12.45

American Ride

3 pcs Homemade butter milk pancakes served sliced Rashers of bacon, cumberland sausage and fried egg. 12.95

Soup of the Day

Fresh daily soup served with butter toast. 9.95

SALADS

Served with homemade extra virgin olive oil dressing and pomegranate sauce

Halloumi, Apple, Avocado (V)

Grilled halloumi, green apple fresh avocado with sun-dried tomatoes, baby spinach and mix lettuce.11.95

Goat's Cheese & Beetroots (V)

Grilled goat's cheese & marinated beetroots with sun-dried tomatoes, walnut and mix lettuce. 12.45

Italiano (V)

Italian Fresh Burrata Cheese, cherry tomato, avocado cubes, basil pesto. 12.65

Chicken Ceasar

Grilled chicken, parmesan cheese, marinated croutons, mix lettuce and ceasar dressing. 12.95

Steak Salad

Scottish Rib-eye Steak, caramelised onion, roasted peppers, sweet corn and mix lettuce. 14.95

SIDES

- Bread 1.75
- Yogurt 1.95
- Side Salad 3.45
- Chicken Nuggets (4 pcs) 3.95
- Steak Cut Chips 3.25
- Curly Fries Chips 3.95
- Sweet Potato Fries 4.25



@WORKERSCAFE



Google Reviews

Vegan: VG | Vegetarian: V | Gluten Free: GF
12,5 % Service charge will be added to your bill. All tips are shared amongst our staff. Thank you for supporting the team.

FOOD ALLERGIES AND INTOLERANCE Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

HOT DRINKS		
BREAKFAST TEA		
HERBAL TEA		
FRESH MINT TEA		
ESPRESSO	single	double
	2.40	2.95
MACCHIATO	single	double
	2.40	2.95
WHITE AMERICANO		
BLACK AMERICANO		
CAPPUCCINO		
FLAT WHITE		
HOT CHOCOLATE		
CAFFE LATTE		
CHAI LATTE		
MATCHA LATTE		
MOCHA		
CORTADO		
ICED COFFEE		
Caramel, Vanilla or Hazelnut Syrup / Oat, Soya, Almond, Coconut Milk / Extra Shot / Whipped Cream and Decaff - 50p		
Fresh Lemon / Ginger / Mint - 50p		



ROSES	
La Maglia Rosa Pinot Griglo Blush, Italy	
Glass 6,45 / Carafe 18,75 / Bottle 22,95	
This light, dry wine is very easy-drinking, with subtle red fruit flavours and a soft finish.	
Petit Papillon Grenache Rose, France	
Glass 6,95 / Carafe 19,95 / Bottle 24,95	
A fresh and aromatic nose of raspberries and spices, this wine is lively and fresh on the palate.	
Vitelli Prosecco Rose Extra Dry, Italy	
Bottle 26,95	
With juicy red fruit aromas and delicate floral notes, this classic pink Prosecco has a fine and persistent mousse and a long and refreshing finish.	

COLD DRINKS	
CAN DRINKS (330ml)	
GLASS DRINKS	
SAN PALLEGRINO	
REDBULL (330 ml)	
HOMEMADE LEMONADE	
JUICE	
FRESH FRUIT JUICE	
MIX FRESH FRUIT JUICE	
FEVER TREE BOTTLE	
VOSS GLASS BOTTLE OF WATER	
STILL / SPARKLING	small large
	3.55 3.95
MILKSHAKES	
BANANA NUTELLA BOMB	
STRAWBERRY HIGHBURRY	
OREO VEROO	
BISCOFF LOVE	
CHOCOLATE ANGEL	

SMOOTHIES	
MERRY BERRY	
TROPICAL CRUSH	
STRAWBERRY SUNSHINE	
GROOVY GREEN	
FIG VANILLA	
MOCKTAILS	
STRAWBERRY DAIQUIRI	
CLASSIC MARGARITA	
PASSION FRUIT MARTINI	
PINO COLADA	
MOJITO	

WINES WHITES

Terre Forti Trebbiano Chardonnay, Italy	
Aromas and flavours of apples and pears with some citrus fruit. A light white wine that is perfect for a glass at lunchtime or summer drinking.	
Petit Papillon Grenache Blanc, France	
Fresh with aromas and flavours of peach and pineapple, and subtle notes of almond and white flowers. Very refreshing.	
Kavaklidere Cankaya, Türkiye	
Fresh with aromas and flavours of peach and pineapple, and subtle notes of almond and white flowers. Very refreshing.	
The Paddock Chardonnay, Australia	
This wine has lots of rich plummy and red berry aromas and flavours, along with a bit of spice and pepper.	
Citta dei Ponti Pinot Grigio, Italy	
This Pinot Grigio has a delicate and fruity bouquet. Refreshing lemon flavour and hints of green apples on the finish.	
Villa dei Fiori Pecorino, Italy	
This wine has fresh citrus fruit aromas and flavours, blended with delicate notes of orange blossom. Medium-bodied with a refreshing finish.	
Spy Valley Sauvignon Blanc, New Zealand	
Bright and fresh, with aromas and flavours of citrus fruit, peach and gooseberry. A delicately balanced wine with a mouthwatering finish.	
Tuffolo Gavi DOCG, Italy	
Delicate with flavours of ripe citrus characteristics. Clean and fresh with a long, lingering mouthwatering finish.	

REDS	
Azziba Rosso d'Italia NV, Italy	
An excellent red table wine from Italy that offers great quality and value: light to medium bodied with juicy red cherry and plum.	
Terre Forti Sangiovese, Italy	
This Italian red is made from the Sangiovese grape cariety and shows aromas of red cherries, raspberry with smooth tannins.	
Kavaklidere Yakut, Türkiye	
Its rich red fruit aromas are very well balanced. Each sip is a harmonious fusion of flavours that leave a lasting impression.	
Villa dei Fiori Montepulciano, Italy	
Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity.	
La Serre Cabernet Sauvignon, France	
A real crowd-pleaser: this smooth, easy-drinking wine has flavours of fresh blackcurrants and blackberries.	
The Paddock Shiraz, Australia	
This wine has lots of rich plummy and red berry aromas and flavours, along with a bit of spice and pepper.	
Valdivieso Merlot, Chilie	
Soft and fruity Merlot with ripe plum, blackberry and damson fruit, mocha and a hint of spice. Simple yet delicious.	

Organic Zensa Nero d'Avola, Italy	
The wine has a deep purple-red colour and an intense aroma of blackberries and blueberries. The palate is soft and silky, bursting with spicy flavors of black pepper, dark chocolate, wild berries and vanilla. The tannins are elegant and the finish is long.	

BEERS		
PERONI	Half Pint	Pint
EFES	Drought	
TUBORG	Drought	
TUBORG	%100 Malt	
BOMONTI	Unfiltered	
CORONA CIDER		
NON-ALCOHOL BEER		
GLUTEN FREE BEER		
COCKTAILS		
6.95 / 2 for 12.45		
STRAWBERRY DAIQUIRI		
Rum, Strawberry, Lime, Lemonade		
CLASSIC MARGARITA		
Tequila, Orange juice, Soda, Lime		
PASSION FRUIT MARTINI		
Vodka, Passion Fruit, Lemonade		
PINO COLADA		
Rum, Coconut, Pineapple, Lime		
MOJITO		
Rum, Fresh Mint, Sugar, Lemonade		
POSHTAILS		
9.95 / 2 for 15.45		
APEROL SPIRITZ		
Orange, Prosecco, Lemonade		
LONG ISLAND ICE TEA		
Vodka, Gin, Rum, Tequila		
BOSS ON THE BEACH		
Vodka, Malibu, Orange Juice		
ST GERMAIN		
Orange, Elderflower Liqueur, Tonic, Lemon		

