

ALFRED
WORKS

POWERED BY

BLEND  FAMILY

Curating Authentic Food Halls



Birmingham's New Hub for Global Flavours



BRITISH
ST, FOOD
AWARDS

BEST FOOD HALL

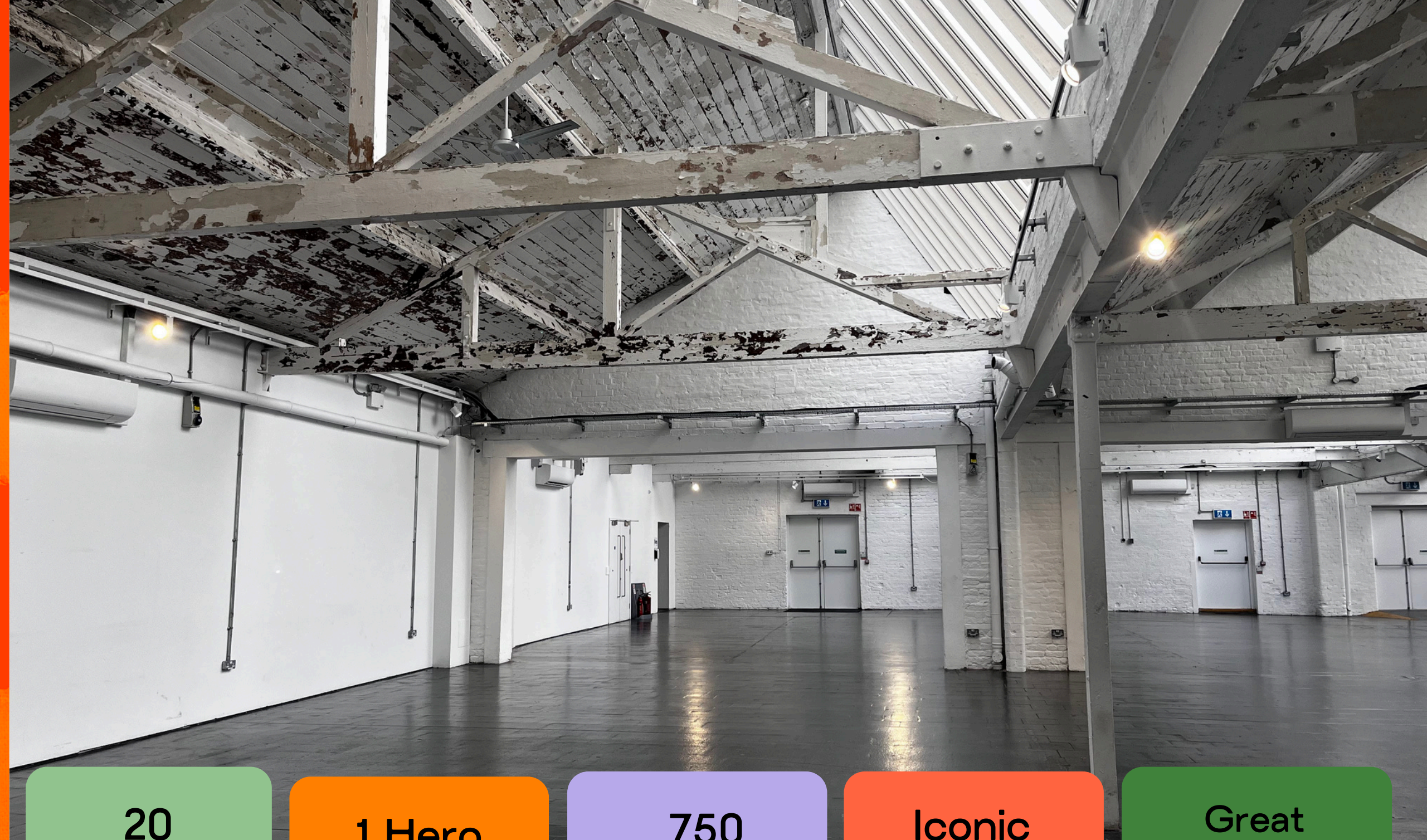
2025	Cambridge St Collective
2024	Cambridge St Collective
2023	Cutlery Works
2022	Cutlery Works

Welcome to Alfred Works

Alfred Works is a new food hall set to launch in Spring 2026 in officially one of the world's coolest neighbourhoods, Digbeth, Birmingham.

Serving authentic street food from across the globe, this is the latest venture from the award-winning food hall curators at Blend Family. We aim to provide a platform that nurtures food start-ups and talented chefs, creating vibrant hubs for the community.

We're recruiting new food partners now so why not get in touch?



**20
Kitchens**

Showcasing authentic cuisine from around the globe.

**1 Hero
Bar**

Serving craft beer, cocktails, wine and a wide range of soft drinks.

**750
Covers**

With a variety of seating styles to suit a broad customer base base day and night.

**Iconic
Location**

Reviving part of the Bird's Custard Factory in the trendy Digbeth area of Birmingham.

**Great
Outdoors**

Additional 10,000 sq ft across the River Rea with new indoor-outdoor events space

Cook with us at Alfred Works

We're looking for a diverse set of food partners to claim their space in our newest food hall. Our goal is to bring together a community of talented chefs representing a broad range of cuisine – offering guests a trip around the globe, one authentic dish at a time. If this opportunity sounds up your street, we'd love to hear from you!

We're looking for Food Partners who are:

**Innovative &
Visionary**

**Producers of
Authentic Cuisine**

**Responsible
Employers of Staff**

**Ethically
Sourcing Food**

**Capable of Serving
150 Guests per Day**

**Experienced in Fast
Paced Environments**



Supporting Innovation & Growth

Matt & Nina are the founders of Blend. Since opening their first food hall in 2018, Cutlery Works, they've been committed to helping food businesses thrive.

'We know from personal experience how daunting your first steps into the industry can be – but we love ambitious people who are willing to give it a go.'

Nothing makes us prouder than watching food start ups flourish in our venues. That's why our model focusses on guiding you through those first steps to alleviate some of the stress, so you can focus on growing and thriving. We offer the invaluable experience of working alongside other food partners at different stages of their journey – all developing and learning with each other.'

The Blend Pathway

1. Fresh Start

A platform to focus on your craft without the responsibility of your own bricks and mortar.

2. Refine

Mentoring to establish good business practice and healthy operating systems.

3. Grow

Coaching in building a brand and developing a strong marketing presence.

4. Expand

Opportunities to expand into other Blend venues in new cities.

Cambridge St Collective

The Blend Family's latest launch, Cambridge Street Collective, is set in the heart of Sheffield and has been a focal point for the regeneration of this area. Since its launch in 2024, it has already won Food Hall of the Year 2024 and is the largest purpose-built food hall in Europe.

With 20 independent kitchens, the four-story site has indoor and outdoor spaces and is the original home to Blend Culinary Foundation.

Blend Culinary Foundation (CIC) is an integral part of the Blend Family, supporting the alleviation of food poverty and insecurity, increasing food education and uniting diverse cultural communities through food.

We look forward to recreating an equally exciting venue in Birmingham. Come join us!



**BRITISH
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BEST FOOD HALL

2024

&

2025



Finding Alfred Works



→
Click to view in
Google Maps

Alfred Works,
The Custard Factory,
Gibb St, Deritend,
Birmingham, B9 4AA



Get in Touch!

If you're interested in getting involved with Alfred Works, we'd love to hear from you!

[Click Here to Apply](#)