

Become a Member
and receive 10% off
all Café purchases.

All food at The Hepworth Wakefield is produced in house by our team of excellent chefs who offer a sustainable and seasonal menu which highlights locally sourced produce. Every purchase supports the work of The Hepworth Wakefield and is directed towards our ambitious exhibitions and learning programmes.

IN SEASON

Through winter we will be showcasing the following British ingredients on our menu. Kale, cavolo nero, beetroot, leeks, apples, potatoes, cauliflower, broccoli, horseradish, mushrooms, celariac and Yorkshire forced rhubarb.

OUR SUPPLIERS

We pride ourselves on working closely with a host of exceptional and award-winning suppliers from around the region including artisan cheesemonger, Cryer & Stott, established 25 years ago in Wakefield; R&J Butchers, a family farm and butcher based in Nidderdale, North Yorkshire; and Ian Young's Harrogate-based farm where our eggs are delivered within three days of them being laid.

SUSTAINABILITY

We are committed to implementing sustainable practice in our café. Food waste is collected weekly through ReFood, a food recycling plant based in Doncaster. In 2022, 560 KW hours of energy was produced through our waste alone which has been fed back into the National Grid.

PRODUCT SPOTLIGHT

Our Yorkshire Rhubarb Jam is produced on our behalf by York-based The Fruity Kitchen and uses rhubarb grown by Neil and Eddie, fourth-generation rhubarb growers based 3 miles away from the gallery, in Kirkhamgate. They have been growing forced rhubarb on their farm, situated at the heart of 'The Rhubarb Triangle', for the past 80 years.



PLANNING A SPECIAL EVENT?

We can host a range of events at the gallery, from weddings and birthday parties to afternoon teas and intimate dining experiences. Each event is tailored to meet your needs and can be held across our gallery spaces, auditorium and café bar. Contact us on hire@hepworthwakefield.org or call 01924 247 362 to start planning.

Find out more about hepworthwakefield.org/hire

MENU

THE
HEPWORTH
WAKEFIELD
CAFÉ

BRUNCH

Served from 10am – 3pm

TOAST (v) £3.50
Organic white or multigrain toast,
served with butter & preserves.

TOASTED TEA CAKE (v) £4
Tea-soaked tea cake,
served with butter & preserves

BACON SANDWICH £6
Smoked Yorkshire bacon on white milk loaf
with ketchup or brown sauce.

FREE RANGE EGGS ON TOAST (v) £7
Poached or scrambled.
Served on white or wholegrain toast
with cherry tomatoes.
Add smoked bacon £4

WINTER GREENS & SESAME
CHILLI ON TOAST (ve) £9
Sautéed winter greens, chilli oil, mixed seed
dukkah & smashed white beans on toasted bloomer
bread.

LUNCH

Served from 11am – 3pm

HEPWORTH RAREBIT (v) (a) £9.00
Our house made rarebit on toast made with
Cheddar, Hendersons Relish, mustard
& North Brew Co bitter. Served with house
made pickles & dressed mixed leaf salad.

ROAST CELARIAC SOUP (v) (ver) £6.50
Topped with toasted hazelnuts and yorkshire
rapeseed oil. Served with bloomer bread and salted
butter.

ROAST CAULIFLOWER AND ROMESCO
SANDWICH (ve) £8.50
Roast cauliflower, red pepper romesco and an onion,
carrot and cabbage slaw.

BEETROOT & RADICCHIO SALAD (v) (gf) £9.50
Roast beetroots, grilled radicchio, orange segments,
toasted hazelnuts and feta.

HERB POLENTA AND MUSHROOMS (v) (gf) £11.00
Creamy wet polenta, pan fried mushrooms, tallegio and
herb oil.

CHICKEN AND LEEK PIE £12.00
All-butter shortcrust pastry pie filled with Yorkshire
chicken and leek, in a rich, creamy wholegrain mustard
sauce. Served with sautéed new potatoes and roast
chicken gravy.

SNACKS

Served from 11am – 3pm

FRIES (ve) (gf) £4
Skin on fries seasoned with Maldon sea salt.

FOR THE LITTLE ONES

Served from 11am – 3pm

EGG ON TOAST (v) £3.50
One poached free range egg
or scrambled egg on white milk loaf toast

SANDWICH £4.75
Roast ham or cheddar sandwich,
a piece of fruit & an organic pip carton.

ve: Vegan ver : Vegan Request

gf: Gluten Free

gfr: Gluten Free Request

a: Contains Alcohol

Please ask your server for information regarding allergens