# MENU

# **BREAKFAST**

Served until 12:00pm

# FREE-RANGE EGGS ON TOAST (v)

£7

Two free-range eggs, poached or scrambled, served on your choice of white or wholegrain toast with sweet cherry tomatoes, roasted with garlic & rosemary. Add smoked streaky bacon. £4

#### **BACON SANDWICH**

f6

Smoked Yorkshire streaky bacon served on soft white milk loaf, with your choice of ketchup or brown sauce.

#### TOAST (v)

£4

Your choice of white or multigrain toast, served with butter & strawberry jam.

#### **ALLERGENS**

v: Vegetarian // ve: Vegan // gf: Gluten Free

All 14 allergens are handled in our kitchen, therefore a risk of cross-contamination is present. Please speak with your server regarding allergens before ordering.

#### LUNCH

Served from 11am - 3pm

# **CONFIT TOMATO & OREGANO** TURKISH EGGS (v)

f 14

Garlic & oregano confit cherry tomatoes, served with a roasted garlic yoghurt. Topped with two perfectly poached free-range eggs, oregano and lemon dressing, fresh basil & toasted sourdough bread.

# ROASTED RED PEPPER & HOT HONEY TOASTIE (v)

£10.50

Toasted sourdough filled with sweet roasted red peppers, cheddar, halloumi & a drizzle of spicy hot honey. Served with a mixed leaf salad dressed in our house-made lemon dressing.

#### YORKSHIRE CHICKEN CAESAR SALAD £12

Roasted Yorkshire chicken thigh, crisp gem lettuce, rosemary & garlic infused roasted tomatoes, crunchy croutons, shaved Parmesan & classic Caesar dressing.

#### RED PEPPER & FETA FRITTATA (af) (v) £10.50

A hearty frittata filled with sweet roasted red peppers, caramelised onions, new potato & tangy feta cheese. Drizzled with pesto & served with a mixed leaf salad dressed in our house-made lemon dressing.

#### HAM & CHEDDAR SANDWICH

£9.00

Yorkshire roast ham, mature cheddar, wholegrain mustard on soft white milk loaf bread. Served with a mixed leaf salad dressed in our house-made lemon dressing.

# ROASTED MEDITERRANEAN VEGETABLES & OLIVE TAPENADE SANDWICH (ve)

£10

Roasted peppers, courgette, onion & aubergine with capers, olive tapenade, fresh basil & peppery rocket on multigrain bloomer bread. Served with a dressed mixed leaf salad

# **SNACKS**

Served from 11am - 3pm

SKIN ON FRIES (ve) (qf)

£4

Skin on fries seasoned with Maldon sea salt.

## PARMESAN, ROAST GARLIC AIOLI & ROSEMARY FRIES (qf)

£6

Rosemary & sea salt seasoned fries topped with house-made roast garlic aioli & veggie style parmesan.

# FOR THE LITTLE ONES

# EGG ON TOAST (v) (until 12:00pm)

£4.50

One free-range egg served poached or scrambled on white milk loaf toast.

#### LUNCH BOX

£4.75

Roast ham or Cheddar sandwich, Pom-Bears, a piece of fruit & a Cawston Press juice carton. 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

This summer our menu will feature the freshest seasonal flavours. Look out for dishes showcasing tomatoes, cauliflower, asparagus, elderflower, gem lettuce, hispi cabbage, peas, strawberries, watercress & wild garlic.

#### **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 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 2023, 1350 KW hours of energy was produced through our waste alone which has been fed back into the National Grid.

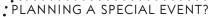
Become a Member and receive 10% off all Café purchases.

#### SUPPLIER SPOTLIGHT

## THE ESTATE DAIRY

We are proud to feature the exceptional Greek-style yoghurt from The Estate Dairy on our menu. Crafted with fresh, unhomogenised whole milk from their pedigree herd and gently pasteurised. It's then traditionally strained for a luxurious density and rich flavour which has earned it a Great Taste Award. Made with no additives or stabilisers, just natural goodness and live lactobacillus culture, it's produced in small batches for ultimate quality.

Enjoy this incredible yoghurt in three of our dishes!



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