

MENU

BREAKFAST

Served until 12:00pm

ROAST MUSHROOMS & SMASHED BUTTER BEANS (ve) £10
Oregano & garlic roast mushrooms, toasted chestnuts, oregano & lemon dressing with smashed butter beans. Served on toasted wholemeal bloomer bread. (Served until 3pm)

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 £6
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 // ver: Vegan on request

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) £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.

LEEK, POTATO, KALE & FETA FRITTATA (gf) (v) £10.50
A hearty free-range egg baked frittata filled with caramelised leeks, potato, kale & tangy feta cheese. Drizzled with pesto & served with a mixed leaf salad dressed in our house-made lemon dressing.

HAM & CHEDDAR SANDWICH £8
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.

SEASONAL SOUP (ver) £8
Lightly spiced curried lentil, tomato, coriander & coconut soup. Topped with fresh coriander & served with wholemeal bloomer bread & butter.

SNACKS

Served from 11am – 3pm

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

PARMESAN, ROAST GARLIC AIOLI & ROSEMARY FRIES (gf) £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 autumn our menu will feature the freshest seasonal flavours. Look out for dishes showcasing mushrooms, cauliflower, leeks, kale, apples, & warming seasonal spices.

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.

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

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!

