

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

SQUASH AND SAGE TURKISH EGGS (v) £14
Sage roasted butternut squash, roasted garlic infused Greek yoghurt, home-made chilli, paprika, & sage butter, two poached free-range eggs, crispy kale, dill, & toasted sourdough bread.

FESTIVE SOURDOUGH TOASTIE (v) £10.50
Toasted sourdough filled with Brie, Stilton, Cheddar, & a spiced pear chutney. Served with a mixed leaf salad dressed in our house-made lemon 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.

FESTIVE SEASONED CHICKEN & BACON SANDWICH £10
Festive seasoned roast chicken, streaky bacon, gravy mayonnaise, crispy fried onions, bright cranberry sauce, & crisp spinach all served on soft white potato loaf bread. Served with a mixed leaf salad dressed in our house-made lemon dressing.

SPICED PARSNIP SOUP (ver) £8
A hearty, warming soup made with roasted parsnips, blended with a fragrant mix of cumin, coriander, and turmeric for a gentle, satisfying spice. Our soup is served with wholegrain bloomer bread & rich, cultured Estate Dairy butter.

MAPLE ROAST CARROT SANDWICH (ve) £9
Our house vegan sandwich featuring maple roast carrots, sprout & cranberry slaw, crispy onions, & crisp spinach all served on soft white potato loaf bread.. Served with a mixed leaf salad dressed in our house-made lemon dressing.

SNACKS

Served from 11am – 3pm

FESTIVE SEASONED FRIES (ve) £6.50
Skin on fries seasoned with our house-made festive seasoning, gravy mayonnaise, crispy onions, & chestnuts.

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

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 our turkish eggs.

