

# MENU

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## 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 £6**  
Smoked Yorkshire streaky bacon served on soft white potato 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.

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## 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.

**SPRING ONION, CHEDDAR & MUSTARD TOASTIE (v) £10.50**  
Toasted sourdough filled with mature cheddar, cream cheese, spring onions, & wholegrain mustard. Served with a mixed leaf salad, dressed in our house-made lemon dressing.

**CARAMELISED SHALLOT, WINTER GREENS, POTATO & BLUE CHEESE FRITTATA (gf) (v) £10.50**  
A hearty free-range egg baked frittata filled with sweet caramelised shallots, potato, winter greens, cheddar & rich blue cheese. Served with a mixed leaf salad, dressed in our house-made lemon dressing.

**BACON, LETTUCE & TOMATO SANDWICH £10**  
Smoked streaky bacon, crunchy gem lettuce, sweet tomatoes & garlic mayonnaise serve in soft white potato loaf. Served with a mixed leaf salad, dressed in our house-made lemon dressing.

**SPICED BUTTERNUT SQUASH SOUP (ver) £8**  
A hearty warming soup made with lightly spiced roasted butternut squash, topped with toasted coconut & a drizzle of coconut cream. Our soup is served with wholegrain bloomer bread & butter.

**ROASTED CAULIFLOWER & ROMESCO SANDWICH (ve) £10**  
Roasted cauliflower, sweet romesco sauce, crispy onions, roasted garlic & lemon slaw, & tender spinach in a soft & crispy ciabatta. Served with a mixed leaf salad, dressed in our house-made lemon dressing.

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## SNACKS

Served from 11am – 3pm

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

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## FOR THE LITTLE ONES

**EGG ON TOAST (v) (until 12:00pm) £4.50**  
One free-range egg served poached or scrambled on white potato loaf toast.

**LUNCH BOX £4.75**  
Roast ham or cream cheese 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 winter our menu will feature the freshest seasonal flavours. Look out for dishes showcasing squash, winter greens, cauliflower, pears, & 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.

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.



#### 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](mailto:hire@hepworthwakefield.org)
- or call 01924 247 362 to start planning.
- Find out more about [hepworthwakefield.org/hire](http://hepworthwakefield.org/hire)