

MENU

BREAKFAST

Served until 12:00pm

NECTARINE & PEACH FRENCH TOAST (v) £12

Vanilla French toast stuffed with nectarine jam, topped with brûléed peach and vanilla-infused Greek yoghurt.

ROASTED COURGETTE & BUTTER BEAN TOAST

(ve) £10

Lemon & garlic dressed butter beans, roasted courgette, lemon, chilli & fennel marinated courgette ribbons, & fresh herbs, served on wholemeal toast.

Served 10:00am until 3:00pm

FREE-RANGE EGGS ON TOAST (v) £7.50

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 £6.50

Smoked Yorkshire streaky bacon served in a 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

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.

v: Vegetarian · ve: Vegan · gf: Gluten Free · a: contains alcohol

gfr: Gluten Free on Request

LUNCH

Served from 11am – 3pm

NDUJA FRIED EGGS (gf) £13

Two fried eggs with spicy nduja and blistered cherry tomatoes. Served with crispy potatoes, garlic aioli, parsley and a tomato-sherry dressing.

SLOW ROAST RED PEPPER, SWEET POTATO & FETA FRITTATA (gf) (v) £10.50

A hearty free-range egg frittata filled with sweet roasted red peppers, caramelised onions, sweet potato & Greek feta, finished with a drizzle of hot honey.

Served with a mixed leaf salad dressed in our house-made lemon dressing.

ROAST CHICKEN & BASIL AIOLI SANDWICH £10

Roast Yorkshire chicken dressed in our house-made confit garlic & basil aioli, with sliced plum tomato & crunchy lettuce, served in Bakeri Baltzersens potato loaf bread. Accompanied by a mixed leaf salad dressed in our house-made lemon dressing.

MOZZARELLA & BASIL PESTO SANDWICH (v) £10

Cow's milk mozzarella, seasoned plum vine tomatoes, basil pesto, rocket & cream cheese, served in a Bakeri Baltzersen's potato loaf. Accompanied by a mixed leaf salad dressed in our house-made lemon dressing.

FATTOUSH SALAD (ve) (gfr) £10

Our take on the Middle Eastern chopped salad. Cherry tomatoes, cucumber, crunchy radish, pomegranate, sumac-marinated onions, olives, sourdough croutons, oregano, mint, parsley, & our house-made fattoush dressing.

Want to make it veggie?

Add our house-made whipped feta — £2

HEPWORTH RAREBIT (v) (a) £12.50

A Welsh classic, Hepworth style. Our house-made mix of mature cheddar, Henderson's relish, English mustard, ale, & cayenne pepper, served on sourdough toast. Topped with chives & accompanied by a mixed leaf salad dressed in our house-made lemon dressing.

Pick up a bottle of Henderson's Relish to take home.

SNACKS

Served from 11am – 3pm

BASIL & PARMESAN FRIES (v) (gf) £6

Skin-on fries seasoned with our tomato, garlic & onion seasoning, topped with our house-made confit garlic & basil aioli & vegetarian grated parmesan.

SKIN ON FRIES (ve) (gf) £4

Skin-on fries seasoned with Maldon sea salt.

FOR THE LITTLE ONES

EGG ON TOAST (v) (until 12pm) £3.80

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

MARGHERITA PIZZA, FRIES &

SOFT SERVE (v) £6.50

Margherita pizza, salted skin-on fries, mini chocolate drizzle or simple soft serve ice cream, & a juice carton.

LUNCH BOX £4

Your choice of roast chicken or cream cheese sandwich, Pom-Bears, a piece of fruit & a 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

Our menu features the freshest seasonal flavours. Look out for dishes showcasing asparagus, courgettes, tomatoes, watercress, elderflower, radish and kale.

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 practices in our café, and wherever possible we prioritise sending our food waste to ReFood for recycling rather than landfill. Food waste is collected regularly through ReFood, a food recycling plant based in Doncaster, which converts it into renewable energy fed back into the National Grid. Since 2022, our waste has generated approximately 3,940 kWh of renewable energy and saving over 6.7 tonnes of CO2.

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](https://www.hepworthwakefield.org/hire)

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

SUPPLIER SPOTLIGHT

HENDERSON'S RELISH

We are proud to feature the iconic Henderson's Relish on our menu. First blended in Sheffield in 1885 by Henry Henderson, this beloved sauce has been a Northern institution for over 140 years. Still a family business, it continues to be made in Sheffield to a secret recipe known to only three family members. Though its exact recipe is a closely guarded secret, you'll detect notes of tamarind, cayenne pepper, garlic and the uniquely distinctive warmth of cloves. Gluten-free and approved by the Vegetarian Society, it's a sauce that works for everyone.

Enjoy it in our Hepworth Rarebit.

