MENU

BRUNCH
Served until 9:30am - 12pm

ROASTED COURGETTE & BUTTER BEAN TOAST (ve) £10
Lemon & garlic dressed butter beans, roasted courgette, lemon, chilli & fennel marinated courgette ribbons, with 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

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.

CARAMELISED ONION, ROSEMARY POTATO, CHEDDAR & PARMESAN FRITTATA (gf) (v) £10.50
A hearty free-range egg frittata filled with sweet caramelised onions, rosemary potatoes & cheddar, finished with vegetarian parmesan. 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.

SQUASH & CHEDDAR SANDWICH (v) £10
Roasted squash, mature cheddar, rocket, & apple & onion chutney served in a Bakeri Baltzersen's potato loaf. Accompanied by a mixed leaf salad dressed in our house-made lemon dressing.

BROCCOLI & CAULIFLOWER SOUP (ver, gfr) £7.50
A warming, creamy broccoli & cauliflower soup, served with cheesy croutons & a side of Bakeri Balzsersen's bread with butter.

SEASONAL SPECIAL

NDUJA FRIED EGGS (gf) £13
Two fried eggs, spicy nduja, & blistered sweet cherry tomatoes, served on top of hot crispy potatoes, garlic aioli, fresh parsley & with a tomato-sherry dressing.

SNACKS
Served from 11am – 3pm

ROSEMARY, GARLIC & PARMESAN FRIES (v) (gf) £6
Skin-on fries seasoned with rosemary salt, topped with garlic 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)* £4.50
One free-range egg, poached or scrambled, served on white potato loaf toast.

MARGHERITA PIZZA & FRIES (v) £4.95
Margherita pizza & salted skin-on fries.

LUNCH BOX £4.75
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 squash, broccoli, cauliflower, & rosemary.

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 Elliotts Eggs, a family farm in Bewholme, East Yorkshire, which has been producing free range eggs since 1989. Our milk and butter come from The Estate Dairy, a family-owned, B Corp certified dairy in Cheshire, whose cultured butter is churned on the Cholmondeley Estate.

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.

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

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.

