

SPECIALS

Short term specials, try them before they disappear

Jerk Halloumi salad (hot!) (v) £10

Grilled halloumi chunks coated in our home-made jerk seasoning, served on a Jamaican inspired vegetable & scotch bonnet salad, with date and bourbon puree, pineapple salsa and crispy plantain chips

Confit duck £10

Slow cooked Gressingham duck leg, served on a pearl barley, Farm Shop smoked bacon, black pudding and seasonal cabbage casserole, topped with crispy kale

Sweet potato & chickpea tikka (v) (VG) £10

Our aromatic tikka with sweet potatoes, chickpeas and butterbeans, with coriander, Bombay mix and raita, served with Punjaban garlic naan bread

SANDWICHES

Served with seasonal dressed salad

Mortadella focaccia £9 *(contains pistachio)*

Our Head Chefs favourite! Thinly sliced Mortadella Bologna with Oglesfield cheese, pickled shallots, roasted red pepper mayo, tomato and rocket served on a Welbeck Bakehouse olive focaccia

Smoked chicken £9

Farm shop smoked chicken breast, roasted shallot mayo, and rocket served on Welbeck Bakehouse ciabatta

Ultimate egg & crisp sandwich £8

Our own made Cacklebean egg mayonnaise with watercress, topped with Torres truffle crisps to give an extra crunch and flavour twist

FAVOURITES

Our regularly featured Café favourites

Soup & sandwich £10

Bowl of our seasonal soup paired with a sandwich of your choice (see above)

Sautéed mushrooms on toast (v) £8

VG option without egg (£7)

A real Harley favourite, herby mushrooms heaped on toasted Welbeck Bakehouse bread with poached Cacklebean eggs and topped with fresh parsley

Welbeck rarebit £6

Classic Welsh rarebit, with Montgomery's cheddar, Welbeck Abbey Brewery Portland Black ale, served on a toasted slice of Bakehouse bread with mixed salad, home-pickled shallots and Henderson's relish dressing

LIGHTER BITES

Smaller plates for smaller appetites

Soup & Welbeck Bakehouse bread (v) (VG) £6

Please ask for our soup of the day, vegan options always available.

Add homemade Bakehouse croutons **+0.5**

Bhaji salad £6.5 (v)

Home-made cauliflower, onion & coriander bhajis served on a bed of rocket with pineapple salsa, yoghurt raita and green chilli sauce

Hummus & pitta £4 (v) (VG)

Homemade hummus with Farm Shop olives, parsley oil & toasted pitta

Side order wedges (v) (VG) £3.50

A side portion of our fresh thick cut seasoned wedges

THE HARLEY CAFÉ

DRINKS

COFFEE

Dark Woods Crow Tree blend, Dark Woods Lamplight decaffeinated available.

Oat and soya milk alternatives available.

Double espresso - £1.90

Macchiato - £2.00

Americano - £2.50

Flat white - £2.60

Cappuccino - £2.80

Caffe latte - £2.80

Hot chocolate - £3.00

Mocha - £3.20

Iced latte - £3.00

TEA

Pot of tea for one - £2

Canton herbal tea - £2.50

(Choose from Earl grey, triple mint, red berry & hibiscus, organic lemongrass & ginger, or chamomile)

COLD DRINKS

Sicilian lemonade - £2.60

Elderflower - £2.60

Bundaberg ginger beer - £2.60

Coca Cola - £2.60

Diet Coke - £2.30

Bottled water still - £1.00

Bottled water sparkling - £1.00

Freshly squeezed orange juice - £2.50

Kombucha - £3.50

WELBECK ABBEY BREWERY ALES

Henrietta golden ale 4% - £4.50

Harley honey ale 4.3% - £4.50

Red Feather auburn ale 3.9% - £4.50

Portland Black, porter 4.5% £4.50

WINE

Silga Verdejo, white 12.5% - £3.20 175ml / £13 75cl

Los Espinos, merlot 13% - £3.20 125ml / £12 75cl

Bella Modella, rose 12% - £3.20 125ml / £12 75cl

Vaporetto, prosecco 11% - £3.50 12ml / £14 75cl

CAKES

Baked vanilla cheesecake with home-made lemon curd - £4

Warm GF chocolate brownie, chocolaté with Gelarto ice cream - £5

Sticky toffee & pecan cake - £3.75

Carrot cake with toasted walnuts - £3.75

Seasonal frangipane tart - £3.75

Gluten free chocolate & almond cake - £3.75

Home-made date & oat crunch slice - £2.50

Home-made flapjack (plain) - £2.50

SERVICE AND GUEST EXPECTATIONS

- The health and safety of our colleagues and guests are of paramount importance to us. Please raise any feedback to your server or the greeter at the soonest opportunity.
- It is important that guests remain seated at all times, including children. We are adapting to new ways of working & appreciate your patience & co-operation as we work through this difficult period.
- We run a full table service operation, your order and payment will be taken at the table, and food delivered to the table. Table service staff will wear face protection and regularly hand wash & sanitize as per guidance.
- If you need to use the toilet facilities please stand by the entrance door and we will advise you when the facilities are vacant. We check and clean the facilities regularly, please bring any cleanliness concerns to our attention as a matter of urgency

Please make your server aware of any allergens, intolerances or dietary requirements