

THE HARLEY CAFÉ

COOKED BREAKFAST

French toast (v) £5

A seasonal twist on a classic made with Welbeck Bakehouse fruit loaf, with English rhubarb, homemade lemon curd and a ginger crumble

Bacon sandwich £4.50

Welbeck Farm Shop own-cured free range oak smoked bacon served on Welbeck Bakehouse sundried tomato bread

Sausage sandwich £4.50

Welbeck Farm Shop hand linked free-range sausages served on Welbeck Bakehouse sundried tomato bread

Spiced baked eggs (v) £5.50

Two free range Cacklebean eggs with Welbeck Bakehouse toasted sundried tomato bread and served with our home made tomato & bean stew with herb crust

Avocado on toast (v) £6.50

(Vegan option available without eggs) £5

Crushed avocado with cherry tomatoes, chilli flakes and lime, served on Welbeck Bakehouse toast topped with a choice of two poached or scrambled eggs and our own dukkah

Sautéed mushrooms on toast (v) £9 / (VG £8)

Half portion £5 / (VG £4.50)

A real Harley favourite, herby mushrooms heaped on sourdough with poached Cacklebean eggs and topped with fresh parsley. Vegan option without egg

Full English breakfast £9

The classic breakfast with two Lincolnshire sausages, two own-cured oak smoked bacon, mushrooms, spiced beans, poached egg, homemade black pudding and Welbeck Bakehouse toast.

VIENNOISERIE & HOME BAKED

Seasonal scone (v) £3.50

Freshly made and baked scone with a choice of raspberry or strawberry Hedgerow jam
Add a pot of Rodda's fresh clotted cream +60p

Toasted tea loaf £3.50

Welbeck Bakehouse teacake served with a choice of strawberry or raspberry Hedgerow jam

Granola (v) £5

(VG option available) £4.50

Our home made granola with Welbeck Brewery malt, Greek yoghurt, homemade lemon curd and English rhubarb compote – contains nuts

Savoury filled croissant £6

Welbeck Bakehouse croissant filled with Farm Shop free range smoked bacon, scrambled egg, Montgomery's cheddar and Welbeck ale chutney

Our product sourcing

What are Cacklebean eggs?.....

We are often asked why we always reference Cacklebean eggs. Cackleberry Farm is nestled at the bottom of a hill just outside Stow-on-the-Wold. The rare breed flocks live in traditional chicken houses on 12 acres of land, with perches and are entirely free range. Their birds produce Arlington White eggs, which have a great reputation with top chefs across the country, and although not local, we have sourced these superb tasty eggs with extra bright yolks for you to enjoy at The Harley Café and buy at Welbeck Farm Shop

The bacon we serve is cured and prepared by the Welbeck Farm Shop using free range pork, and was awarded a Great Taste Award in September 2020. Our sausages are made with the same free range pork, and are hand-linked in natural skins by the Butchery team.

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

THE HARLEY CAFÉ

CAKES – Eat in or order to take away

Warm sticky toffee & pecan cake - £5

A wedge of sticky toffee and pecan cake served with clotted cream

Warm Valrhona chocolate brownie - £5

Our chocolate brownie with a gooey centre, served with clotted cream and chocolate sauce

White chocolate & raspberry tower cake £5

A triple layer white chocolate sponge cake with fresh raspberries and coated in white chocolate

Vanilla cheesecake - £4

Baked vanilla cheesecake with homemade lemon curd

Egg Custard - £3.75

Homemade egg custard with Cacklebean eggs

Carrot cake - £3.75

A thick wedge of our carrot cake with toasted walnuts

Frangipane - £3.75

A slice of our frangipane tart with seasonal fruits

Biscoff layer cake (VG) - £3.75

Biscoff sponge & spread with butter icing, topped with biscoff biscuits, perfect for those with a sweet tooth

Pear, Dark chocolate & Hazelnut Cake (GF) £3.75

A stunning cake that you'd never guess is gluten free!

Rocky Road - £2.50

A piece of our homemade rocky road, a sweet tooth's dream with chocolate, biscuit and marshmallows

Date & Oat slice - £2.50

Karen's famous date and oat slice made with local Tuxford Windmill oats and naturally sweet dates

Flapjack - £2.50

Homemade plain flapjack made with local Tuxford Windmill oats and Jersey butter

Cookies - £2.50

Triple chocolate cookies, served warm

DRINKS

COFFEE

Award winning Dark Woods Crow Tree blend,
*Dark Woods Lamplight decaffeinated available.
*Oat and soya milk alternatives available.

Double espresso - £2.10

Macchiato - £2.20

Americano - £2.70

Flat white - £2.70

Cappuccino - £2.90

Caffe latte - £2.90

Hot chocolate - £3.20

Mocha - £3.40

Iced latte - £3.20

TEA

Pot of tea for one - £2

Canton herbal tea - £2.50

(Choose from Earl grey, green, 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

Starkey's local apple juice - £2.50

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

Felicette, white 13.5% - £3.20 125ml / £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

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