

THE HARLEY CAFÉ

Our menu includes fresh herbs, lettuce, cucumber, radishes and beetroot grown here in our Estate walled gardens by Steve Wright for our Café & Farm Shop

SPECIALS

The dirty dawg £11

Farm shop Welsh dragon sausage served in a brioche roll with homemade sauerkraut remoulade, topped with beef dripping fried onions, crispy onions, American mustard and siracha ketchup served with wedges

Samosa chatt £11 (v) (VG)

Our chickpea masala topped with crushed 'samosa', crispy kale sweet tamarind sauce, vegan yoghurt, green chili sauce, coriander & crushed poppadom's

Prawn tacos £9

Two soft corn tortillas, filled with smashed avocado, garlic marinated king prawns, mango & coriander salsa and topped with crushed nachos

Seasonal lentil salad £9.50 (v) (VG)

A salad of puy lentils, green beans, sweet potato hummus, roasted courgette & radish with a basil and sundried tomato dressing and salted cashew nuts

SANDWICHES

Served with seasonal dressed salad or wedges

Rare roast beef £9

Farm Shop rare roast beef with English mustard mayo, rocket, sliced pickled onions, topped with crunchy onions & served on Welbeck Bakehouse deli rye

Ultimate egg & crisp sandwich £8 (v)

Our own made Cacklebean egg mayonnaise with rocket, topped with Torres truffle crisps to give an extra crunch and flavour twist, served on Bakehouse ciabatta

Cheese & beetroot wrap £9 (v)

Appleby's Cheshire cheese served on a flour tortilla with a beetroot hummus roasted beetroot, chervil and red onion chutney, mustard mayo and rocket.

Charred aubergine £9 (v)

A delightful vegetarian option with charred aubergine, beetroot hummus, sundried tomatoes, red onions served with sumac and rocket on a Welbeck Bakehouse sundried tomato bread

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) £9 / (VG £8)

Small portion £6 / (VG £5.50)

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

Vegan option available (without egg)

Welbeck rarebit £6.50

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

Ellie's salad £9.50

Homage to our Kitchen Queen Ellie, this dish has been her long-standing staff lunch! Farm Shop home-smoked chicken and avocado salad with pickled shallot, salted peanuts and crispy onions

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.

Hummus & tomato bread £4.50 (v) (VG)

A duo of homemade beetroot hummus and sweet potato hummus topped with basil oil and dukkah, served with Welbeck Bakehouse tomato bread

Bhaji salad £9 (VG)

Cauliflower, French bean, coriander and onion bhaji salad with zhoug chilli sauce and raita

Side order wedges (v) (VG) £3.50

A side portion of our fresh thick cut seasoned wedges

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

Ultimate chocolate brownie - £5

Home made chocolate brownie with a gooey centre, topped with salted caramel and served with clotted cream

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

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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
