

HARLEY CAFÉ

BREAKFAST

Welcome to The Harley Café

Our team of expert chefs cook fresh, seasonal produce using ingredients sourced from Welbeck Farm Shop, and the best quality and tasting produce we can find.



BREAKFAST

Your choice of poached or scrambled Walled Garden eggs on toasted Welbeck Bakehouse ciabatta.

Served with farm shop made smoked back bacon and Cumberland sausage.

DRINK OPTIONS

Award winning Dark Woods Crow Tree blend,
*Dark Woods Lamplight decaffeinated available.

Americano

Pot of tea for one

Bottled water still

Freshly squeezed orange juice

Free Range Pork

The bacon we serve is cured and prepared by the Welbeck Farm Shop using free-range pork. In September 2020, it was awarded a Great Taste Award.

Our sausages are made with free-range pork and are hand-linked in natural skins by the Butchery team.

Walled Garden eggs

Fresh free-range eggs from Welbeck walled garden. Produced by Steve Wright and his son Calum. The eggs are hand-collected by Steve and Calum daily and delivered straight to the Café and Farm Shop. You can't get fresher than that.

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

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