



## MENU

Welcome to the world's first egg restaurant on a free range egg farm! All the dishes on this menu are made with eggs laid by our happy hens. Much of the seasonal veg is from our own market garden, and the rest is sourced as locally as possible.

### Brunch - EGGS, EGGS, EGGS (served all day)

<b>The Full "Yolk"shire Breakfast</b> 2 Yolk Farm eggs of your choosing, back bacon, pork sausage, black pudding, confit mushroom in truffle & garlic, grilled tomatoes, fresh courgette & butter-and-hot-sauce baked beans and toast of your choice	<b>£12.95</b>	<b>How Do You Like Your Eggs In The Morning?</b> 2 Perfectly poached Yolk Farm eggs served on a toasted muffin with hollandaise sauce and seasonal garnish with your choice of:  🥚 <b>Buttery spinach (v)</b> <b>£9.95</b> 🥚 <b>Slow cooked ham</b> <b>£10.95</b> 🥚 <b>Smoked salmon</b> <b>£12.95</b>
<b>Small English Breakfast</b> 1 Yolk Farm egg of your choosing, back bacon, pork sausage, confit mushroom in truffle & garlic, grilled tomato, butter-and-hot-sauce baked beans & toast of your choice	<b>£8.95</b>	<b>Avo &amp; Eggs (v)</b> <b>£7.95</b> Freshly sliced avocado & jalapeno guacamole on sourdough toast with two poached Yolk Farm hen's eggs. Add bacon for <b>£1.50</b> . Add smoked salmon for <b>£2.50</b>
<b>The Full "Yolk"shire Veggie Breakfast (v)</b> 2 Yolk Farm eggs of your choosing, confit mushroom in truffle & garlic, grilled tomato, butter-and-hot-sauce baked beans, sweetcorn fritter, avocado & courgette and toast of your choice	<b>£10.95</b>	<b>The Hunter's Breakfast (v)</b> <b>£8.95</b> Mushrooms sautéed in butter and garlic topped with silky Yolk Farm scrambled egg served on wilted spinach and a slice of toasted truffled sourdough  <b>The "What Came First" Chicken Pancakes</b> <b>£13.95</b> Crispy fried free-range chicken pancake stack in our own secret spices with hot sauce hollandaise, smoked bacon, maple syrup, poached Yolk Farm hen's egg and house pickles
<b>Just Beet It (v)</b> A modern art masterpiece with beetroot & potato croquettes, a poached Yolk Farm hen's egg, goats cheese fritters, crushed roasted nuts & edible flowers	<b>£10.95</b>	<b>The Posh Egg</b> <b>£12.95</b> Smoked salmon with a poached Yolk Farm hen's egg, beetroot five ways, seasonal garnish & chive mayonnaise on sourdough toast
<b>Warm Me Up Winter Salad (v) with a confit duck leg</b> Freshly picked curly kale crisps over a sauteed winter salad of Brussel sprouts, roast celeriac, candied almonds, cooked apple and a poached Yolk Farm hen's egg, dressed with celeriac puree	<b>£8.95</b> <b>£14.95</b>	<b>The "Oh Crab" Benedict</b> <b>£12.95</b> Tempura style soft shell crab with two Yolk Farm poached hen's eggs on a toasted muffin, garnished with fresh chilli, spring onion, sesame seeds, cucumber and red pepper with Thai green Hollandaise



## Gourmet Sandwiches

All served with a side of truffle and parmesan hash browns.

### **The Cluck Cluck (v) - £9.95**

Silky Yolk Farm scrambled eggs, caramelised onions, hot sauce mayo and melted cheddar served on toasted brioche bun – add Bacon (+£1.50), Avocado (+£1.25), Sausage patty (+£1.50), Hash brown (+£1.25)

### **King of the North - £12.95**

Sage & garlic sausage patty with Yolk Farm scrambled eggs, smoked bacon, melted cheddar and homemade brown sauce in a toasted brioche bun

### **BBQ Brisket Croissant - £13.95**

Slow-cooked Brisket in spicy BBQ sauce, hash brown, Yolk Farm Fried egg, melted cheddar, smoked bacon & crunchy spring onions, served in a croissant.

## Super Sides

Skinny Fries (v) **£2.95**

Sweet Potato Fries (v) **£3.50**

Corn on the Cob (v) **£2.95**

Brussel Sprouts *with smoked bacon and candied almonds* **£3.50** Truffle & Parmesan Hash Browns **£3.50**

*Please ask if you would like to add additional items to any dish*

## Lighter Bites & Kids Menu

We offer all dishes from our main menu (except gourmet sandwiches) in smaller portions - **£6.95**

**Dippy or Hard Boiled Eggs (v)** boiled eggs with dipping soldiers and soft butter - **£5.95**

**Smashed Hummus (v)** with crunchy veggies and tortilla chips for dunking - **£4.50**

**Baby/Weaning Portion - £2.95**

**Baked Beans or Scrambled Eggs (v)** on buttered toast - **£5.95**

Add: Bacon (+£1.50), Smoked Salmon (+£3.50) Avocado (+£1.25), Sausage patty (+£1.50), Hash brown (+£1.25) Melted cheddar (+£1.00)

**Bacon or Sausage bap** on white soft bun - **£6.00**

Add: Egg (£1.00), Bacon (+£1.50), Smoked Salmon (+£3.50) Avocado (+£1.25), Hash brown (+£1.25) Melted cheddar (+£1.00)

## **Pancake Hay Stacks (v) Get your pitchforks out! £8.95**

**Fresh Seasonal Fruit Pancakes** - Seasonal fruit, blueberry compote and whipped cream

**Banoffee Pancakes** - Fresh bananas topped with toffee sauce, candied nuts and whipped cream

**Toffee Apple Crumble** – Caramelised apples, flapjack crumble, candied almonds and whipped custard.

**Also available in kids portions for £5.95**



## Coffee, Tea & Hot Chocolates

We use **Acorn Dairy** (Darlington) organic milk in our hot drinks. We also offer dairy free oat milk, almond milk or soy as an alternative (+25p) – please ask a server to alter your milk option

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**Artisan Coffees** *roasted and ethically sourced by Rounton Coffee in Northallerton* (all our coffees are double shot – if you'd like an extra shot, please ask) (Available in the shop)

**Espresso** – *A double shot of coffee* - £2.20

**Macchiato** – *An espresso topped with a small amount of microfoamed milk* - £2.40

**Americano** – *A choice of the following coffee blends*- £2.60

- **Daybreak** – *An incredible blend of two rich, smooth coffees, with a great natural sweetness. Moreish and satisfying* - 50% Guatemala & 50% Peru
- **100% Colombian** – *Roasted longer to achieve dark chocolate & raisin flavours with a plain chocolate finish*

**Long Black** – *An espresso poured over hot water to retain the crema* - £2.60

**Flat White** – *Smaller and stronger than a latte, topped with microfoamed milk* - £2.90

**Latte** – *An espresso topped with microfoamed milk* - £3.20

**Cappuccino** – *A milky coffee with a fluffy foam on top* - £3.20

**Mocha** – *The perfect mix of coffee and chocolate* - £3.50

**Babycino** – *Microfoamed milk in a small cup* - £0.75

Syrups: Add vanilla, hazelnut or caramel syrup for 50p

**Feel Good Lattes** (make it dirty with an espresso shot +£1.00)

**Chai Latte** – *authentic spiced Indian Masala Chai – delicately sweet & rich in antioxidants* - £3.75

**Matcha Latte** – *Uji Japanese Matcha is a high-quality green tea with exponential antioxidants* - £3.75

**Beetroot Latte** – *a unique blend of beetroot and warm, natural spices* - £3.50

**Turmeric Latte** – *a blend of golden turmeric and natural spices* - £3.50

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### Tremendous Teas

**Storm Tea (based in Newcastle)** *Ethical Organic Loose Tea* – Pot of Tea (for 1) - £2.40

*English Breakfast Tea      Ceylon Orange Pekoe      Lemongrass & Ginger      Gunpowder Peppermint Tea*

**Yorkshire Tea** - Pot of Tea (for 1) £1.90

**Heavenly Hot Chocolates** (Available in the shop)

**Luxury Hot Chocolate (White, Milk 58% Cocoa, Darkish 70% Cocoa, Dark 82% Cocoa)** £3.10

*Add marshmallows and cream* - £1.00

**Kid's Hot Chocolate** (with marshmallows & cream) £1.95

*If you have an allergy, please ask a staff member about the ingredients in your meal before placing your order  
Please ask if you would like vegan alternatives to our egg-based dishes*



### Soft Drinks - all served with or without ice

**Fentiman's Drinks** – Elderflower, Dandelion & Burdock, Ginger Beer, Pink Lemonade, Victorian Lemonade, Seville Orange - £2.95

**Tame & Wild** – Strawberry, cucumber and lime flower sparkling berry & botanical infusion - 275ml – £3.95

**Diet Coke/Coke Zero** - £1.99

**Harrogate Sparkling or Still Spring Water** – 250ml - £1.75, 750ml - £3

**Glass of Milk (Dairy or Non-Dairy)** - £1

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### Sensational Smoothies, Juices & Milkshakes

**Blackberry & Spiced Apple Smoothie** - £3.50 **Hand-Squeezed Pear & Beetroot Juice (Ve)** - £3.50

**Children's Smoothie** – Forest Fruit, Orange & Banana – £2.50

**Gingerbread Milkshake** - £4.00 (Children's £2.95)

**Apple Juice** - £2.90

**Orange Juice** - £2.90

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### Alcoholic Drinks - “What an Eggsellent Idea” (Available in the shop)

**Mulled Wine** – £2.95

**Egg Geek Mimosa** – Mini Prosecco Bottle 20cl & Orange Juice - £8.50

**Di Maria Prosecco DOC Bottle** (70cl 11% ABV) - £16.95

**Di Maria Rosato Rose Prosecco DOC Bottle** (70cl, 11% ABV) - £16.95

**Mini Di Maria Prosecco DOC Bottle** (200ml, 11% ABV) - £6.95

**Bella Modella Pinot Grigio Rose (Italy)** (75cl, 12% ABV) – Bottle £13.95 Glass (175ml) £ 4.25

**Niel Joubert Pinotage Red (South Africa)** (75cl, 14% ABV) - Bottle £16.95 Glass (175ml) £ 4.95

**Roos Chenin Blanc White (South Africa)** (75cl, 13% ABV) - Bottle £16.95 Glass (175ml) £ 4.95

**Bad Co Beer Cans** (from Dishforth): (All available in the shop)

**OFF-TEMPO Milkshake IPA 440ml Alc 5.8%** – Full bodied with velvety textures – refreshing and citrusy - £3.95

**Treboom Yorkshire Sparkle 500ml Alc 4%** - £3.95

**York Guzzler 500ml Alc 3.6%** - £3.95

**Bad Co Lager 330ml 4.5%** – Clean and crisp, offering maximum refreshment and minimal fuss - £2.99

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### Explore the farm...

Enjoy the farm on your visit and see our friendly tribe, who all have a purpose on the farm...

**Happy Hens** – our raison d'être, the heart of our farm

**Minskip Piggies** – Bangers, Violet and Mudd - our Waste Warriors, hoovering up any waste from the shop

**Groovy Goats** – they keep our spirits up

**Amazing Alpacas** – our girl gang of Alpacas guard our hens from foxes

*Ask about our amazing Alpaca Experiences*