

Sandwich Rolls

Served all day

In your choice of white or brown roll with a selection of salads

Gluten free bread is also available

COLD SANDWICHES

Egg Mayonnaise with Cress (v) £5

Hummus and Roasted Peppers (v) £6

Grated Cheese, Mayonnaise and Spring Onion (v) £6

Ham Salad with Red Onion Marmalade £6

Coronation Chicken £6

Rare Roast Beef with Rocket and Parmesan* £8

Served in focaccia bread

Smoked Salmon and Cream Cheese* £8

Served on a toasted bagel

HOT SANDWICHES

Sausage £6

Bacon £6

Croque Monsieur £8

Posh cheese and ham toastie

Add a portion of chips for £3

Afternoon Tea

Served 3pm - 5pm

For Two People £29

Enjoy a selection of traditional finger sandwiches and the chef's savoury item of the day.

A miniature homemade scone accompanied by strawberry preserve and clotted cream, plus a selection of today's specially selected sweet sensations.

All served with a freshly brewed pot of Yorkshire Tea.

Add Prosecco for £5 per person

Please let us know if you have any allergies or dietary requirements when placing your order.

Between 11:30am and noon our chefs tidy up after breakfast service, clean and prep, ready to serve your lunch at noon. During this period we offer all drinks and cakes plus hot and cold sandwiches. Thank you for your understanding.

Main Courses

Served Noon until 3pm

Homemade Soup £4.50
Served with a bread roll

Homemade Soup and Sandwich £8
Choose a sandwich roll from our selection
*£2 supplement for selected sandwiches

Baked Potato £8
Oven baked and served with a selection of salads

Choose from:

- Cottage Cheese and Chives (v)
- Creamy Mushrooms with a Paprika Kick(v)
- Grated Cheddar Cheese (v)
- Coronation Chicken
- Cottage Cheese with Smoked Salmon (v)
£2 supplement

Yorkshire Rarebit £8
Posh cheese on toast topped with crispy bacon, served with a selection of salads

Fodder Quiche of the Day £9
A generous slice of our homemade quiche, served warm with a selection of salads

Scampi and Chunky Chips £10
Whitby Seafood's scampi and hand cut chunky chips, pea and mint puree and homemade tartare sauce

Warm Caramelised Shallot and Yorkshire Blue Cheese Tart (v) £10
Served with mixed salad leaves

Chargrilled Chicken Caesar Salad £10

Chargrilled chicken breast served on a bed of lettuce, topped with crispy bacon, croutons and parmesan with a classic Caesar dressing made with anchovies

Fodder Farmers Lunch £10
Voakes pork pie, served cold with a slice of roast beef and ham, a duo of Yorkshire cheese, salad selection, bread and chutney

Falafel Platter (v) £10
Falafel, sliced marinated roasted peppers, hummus, flat bread and a selection of salads

Fodder Burger £11
Brioche bun, lettuce, mayonnaise and tomato with a side of hand cut chunky chips, coleslaw and salad garnish.

Choose from:

- Fodder Beef
- Pork and Chorizo
- Spiced Chickpea and Courgette (v)

Add either Abbott's Gold or Harrogate Blue cheese for £1.50

Slow Cooked Oxtail Stew Parcel £12
Served with dauphinoise potatoes, tongue croquette and jus

Braised Lamb Shank £12
Served with fondant potatoes and roasted vegetables

Sides

Served Noon until 5pm

Selection of Nuts to Nibble £3

Homemade Coleslaw £2

Hand Cut Chunky Chips £3

Homemade Hummus and Carrot Sticks £3

Today's Salad Selection £3

Breakfast

Served until 11:30am

Organic Porridge (v) £4

Stringer organic oats topped with local honey, fruit sauce or toasted mixed seeds

Layered Granola (v) £4.50

Granola and fresh fruit salad, topped with natural yogurt, drizzled with a fruit sauce

Creamy Mushrooms with a Paprika Kick (v) £5

On buttered granary toast

Sausage Sandwich £5

Served in a buttered white or brown roll

Bacon Sandwich £5

Served in a buttered white or brown roll

Ultimate Breakfast Sandwich £7

Bacon, sausage and fried egg served in a buttered white or brown roll

Avocado with Poached Egg (v) £7

Chopped avocado and wilted spinach topped with a poached egg served on a toasted bagel

Potato Rosti Stack £7

Served with either bacon or cottage cheese topped with wilted spinach and a poached egg

Smoked Salmon with Scrambled Eggs £8

Served on a toasted bagel

Vegetarian Breakfast (v) £8

A double round of the following items; fried egg, flat mushroom, grilled tomato, baked beans and falafel. Served with granary and white toast

Great Yorkshire Breakfast £9

The best from our butchery counter; Dry cured bacon, pork sausage, homemade black pudding with a fried egg, flat mushroom, grilled tomato and baked beans, served with a round of granary and white toast

Treats

Served all day

Please ask for today's selection of cakes from £3.60 per slice

Toasted Buttered Teacake £2.80

Homemade Sultana Scone £3.30

Served with butter, strawberry jam and clotted cream

Homemade Cheese and Herb Scone £3.30

Warmed with butter and red onion marmalade

Hot Crumble Cake £4.80

With vanilla ice cream

Treacle and Ginger Tart £4.80

Warm with vanilla ice cream

Trio of Just Jenny's Ice Cream £4

Chocolate, strawberry, vanilla or honeycomb

We have a range of gluten free and dairy free cakes. Please ask for today's options

Drinks

HOT DRINKS

Fodder House Blend Coffee £2.50

Cappuccino or Latte £2.70

Flat White £2.70

Double Espresso £2.00

Mocha £2.80

Real Hot Chocolate £2.80

Cafetière Coffee £3.20

• Mocha Java

• Blue Mountain

• Decaf

Pot of Yorkshire Tea £2.10

Pot of Speciality Tea £2.30

• Earl Grey • Green Tea

• Afternoon Darjeeling • Camomile

• Peppermint Leaf • Sweet Rhubarb

• Blackberry and Raspberry

• Lemon and Ginger

COLD DRINKS

Fresh Orange and Cranberry Spritzer £4

Freshly squeezed orange juice mixed with cranberry juice and sparkling water

Freshly Squeezed Orange Juice £3

Farm Pressed Apple Juice £3

Organic Sparkling Elderflower £2

Organic Sparkling Lemon £2

Coca-Cola or Diet Coke £2

Glass of Milk £1.50

FENTIMANS

Ginger Beer £2.80

Dandelion and Burdock £2.80

Victorian Lemonade £2.80

HARROGATE SPA WATER

Sparkling or Still 330ml £1.50

750ml £3.00

ALCOHOLIC DRINKS

Wines 187ml Bottle £4.60

• Sauvignon Blanc 13.5%

• Pinot Grigio 11.5% • Merlot 12.5%

• White Zinfandel 10% • Shiraz 13%

Prosecco 200 ml Bottle 11% £6.50

Whittaker's Gin and £5

Fever Tree Tonic

Harrogate Rum and £5

Fentimans Ginger Beer

Cider and Ales £4.50

Samuel Smiths

• Organic Cider 550ml 5%

• Pale Ale 550ml 5%

• Organic Lager 355ml 5%

Roosters

• Highway 51 330 ml 3.7%

• Baby Faced Assassin 330ml 6.1%



All profits from Fodder go towards funding the charitable work of the Yorkshire Agricultural Society

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