Hot Drinks

Cappuccino or Latte	£3.50	Luxury Hot Chocolate	£4.75
Flat White	£3.50	Cream and marshmallows	
Fodder House Blend Coffee	£3.30	Pot of Yorkshire Tea	£2.80
Cafetière of Coffee Blue Mountain Blend	£4	Pot of Taylor's of Harrogate Speciality Tea Please ask for our selection	£3
Double Espresso	£3	Extra shot	80p
Mocha	£4.25	Syrup	80p
Real Hot Chocolate	£3.75	Oat or Soya Milk	50p

You can now enjoy Fodder coffee at home; coffee beans and ground coffee are available to buy in our Farm Shop. We use Dales Dairies semi skimmed milk, if you would prefer an alternative, please ask a member of staff.

Cold Drinks

Farm Pressed Apple Juice	£3.50	Harrogate Spa Water 330	ml £2.50
Freshly Squeezed Orange Juice	£4	Sparkling or Still 750	ml £4.25
Fentimans Drinks Selection	£3.95	Iced Black Peach Tea	£2.80
Homemade Lemonade	£3.50	Fresh Orange and Cranberry Spritzer	£4.50
Homemade Raspberry Lemonade	£3.50	Freshly squeezed orange juice, cranberry juice and sparkling water	
Homemade Sparkling Apple	£3.50	Apple and Elderflower Spritzer	£4.50
Coca-Cola or Diet Coke	£3.30		

Please ask a member of staff about any seasonal cold drinks.

Alcoholic Drinks

Wines 187ml Bottle	£5	Prosecco 200ml Bottle 11%	£8
 House White 13% 		Beer, Lager or Cider of the Day	from £5
 House Red 12% 		beer, Lager of Cider of the Day	110111 23

• House Red 12%

House Rosé 10.5%

Fodder supports over 430 local farmers and producers



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







Fodder is the only farm shop and café in the UK where 100% of our profits go to the Yorkshire Agricultural Society, a charity proudly at the heart of Yorkshire's farming, food and countryside; now and forever.

Breakfast

Served until 11:30am

£12

£11

Free Range Eggs and Staal Smoked Salmon (gfo)

Poached or scrambled eggs on a buttered Baltzersen's toasted muffin

Great Yorkshire Breakfast (gfo,veo)

Avocado with Poached Eggs (v,gfo,vo)

Avocado and spinach, topped with two poached free range eggs on toasted buttered sourdough

> Our eggs are free range from Ian Taylor, Hambleton View Farm in Burton Leonard.

Layered Granola (v)

Layered Dales Granola from Yockenthwaite Farm and fresh fruit salad, topped with natural yoghurt, drizzled with fruit sauce

Creamy Mushrooms with a Paprika Kick (v,gfo)

Toasted buttered sourdough

£13 Breakfast Rosti (v,vo,gf)

Dry cured bacon, spinach, fried free range egg and crumbled Yorkshire Fettle cheese

or

Flat mushroom, spinach, fried free range egg and crumbled Yorkshire Fettle cheese

Ultimate Breakfast Sandwich

Dry cured bacon, Fodder pork sausage, fried free range egg, in a buttered white or brown roll

Available until noon

£8

£6

£5

£10

Bacon or Sausage Sandwich (gfo)

Buttered white or brown roll

Add a fried egg £1

Double Fried Free Range Egg Sandwich (v,gfo)

Buttered white or brown roll

Extras

Fried or Poached Egg	£1
Two Rashers of Dry Cured Bacon	£1.50
Fodder Pork Sausage	f2

The In Between Time

£7.50

Between 11.30am and noon our chefs tidy up after breakfast service, clean and prep; ready to serve your fresh food at noon. During this time, we offer breakfast sandwiches, drinks and cakes.

Sandwiches

Available Noon until 4pm

Add a cup of soup £3

£12

Served on a toasted bagel, toasted sourdough slice or toasted gluten free bread

Smoked Salmon (gfo) £12 Smoked salmon, chive cream cheese, avocado and radish salad

£12 Hot Goat's Cheese (gfo,v)
Honey glazed goat's cheese,

roasted cherry tomatoes and

black olive tapenade

£12 Salt Beef (gfo)

Salt beef, sauerkraut and grain mustard mayonnaise

Sides

Served Noon until 4pm

Homemade Coleslaw (v,gfo)	£3.50	Crushed Avocado Dip with Carrot	£5
Hummus and Carrot Sticks (v,ve,gfo)	£4.50	and Cucumber Sticks (v,ve,gfo)	
Chunky Chips (v)	£4	Today's Salad Selection (v)	£5

(v) vegetarian \mid (veo) vegetarian option available \mid (gf) does not contain gluten (gfo) option available for dishes not containing gluten \mid (ve) vegan \mid (vo) vegan option available

Main Courses

Served Noon until 3pm

Homemade Soup of the Day (v,gfo)	£7	Crab Cakes	£16
Brown or white bread roll		Thai salad with pickled ginger, wasabi cream,	
Beef Bourguignon (gfo)	£15	bao bun	
Slow cooked shin of Yorkshire beef in red wine,		Fodder Brisket Beef Burger (gfo)	£16
mushrooms, pancetta, button onions and toppe with Wensleydale cheese cobblers	d	Chunky chips, toasted brioche bun, cos lettuce, tomato, gherkin pickle, mayonnaise, bacon jam	
Chicken and Ribs (gf)	£16	and coleslaw	
Sticky pork ribs, buttermilk chicken thigh, three bean		Aubergine Burger (v)	£14
salad and a chimichurri dip		Chunky chips, toasted brioche bun, cos lettuce,	
Fodder Homemade Quiche of the Day (v,gfo)	£12	Raydale tomato chutney	
Served warm with fresh salads		Add to any burger	
Scampi and Chips	£15	Streaky Bacon £1 Fountains Gold Cheese £1	
Whitby Seafood's Scampi, chunky chips,		Harrogate Blue Cheese £1	
pea and mint puree and homemade tartare sauc	e	Caesar Salad	
Sweet Potato Falafels (v,gfo,vo)	£14	Chargrilled Yorkshire Chicken (gfo)	£13
Grilled marinated aubergines, yogurt aioli		Smoked Salmon (gfo)	£15
and flatbread		Bed of lettuce topped with bacon, croutons	LIJ
		and Parmesan shavings with a classic Caesar dresmade using anchovies	ssing

All our meat is from Yorkshire and supplied by our expert butchers.

Cakes and Treats

Available all day

Fodder Fruit Scone	£4	Giant Chocolate Fodder Cookie	£4
Butter, Raydale Preserves strawberry jam Add clotted cream	£1	Warm Chocolate Brownie (gfo) with ice cream or pouring cream	£6
Fodder Toasted Cheese & Herb Scone Butter and red onion marmalade	£4.50	Warm Treacle and Ginger Tart with ice cream or pouring cream	£6
Fodder Millionaire's Shortbread	£4	Trio of Just Jenny's Ice Cream	£6
Fodder Flapjack	£3	Today's selection of Cakes (per slice) or served with ice cream	from £4.50 £6

Our delicious Fodder treats are available to purchase in the Farm Shop.

Afternoon Tea

Served 2.30pm until 3.45pm

For Two People £35

Enjoy a selection of traditional finger sandwiches and the chef's savoury treats 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 bottomless pot of Yorkshire Tea.

We freshly prepare our food in our kitchen, please let us know if you have any allergies or dietary requirements when placing your order. Whilst we take every care to prevent cross-contamination, please note we cannot guarantee that your food or drink will be free from allergenic ingredients as dishes are prepared in areas where these ingredients are present.