



KITCHEN AT DREWTON'S

Menu



East Yorkshire's Exclusive Wedding and Events Venue

themanorrooms.co.uk



You may wonder why we named our restaurant 'Kitchen'?

Well, we wanted to honour a certain group of people who settled here many moons ago, known as the Romans! You are presently sitting on the old Roman kitchen site, adjacent to the A1034 which is still listed as an old Roman road.

The kitchen catered for the Roman settlement situated within The Drewton Estate which was then known as 'Druids Town'.



Visit our website
drewtons.co.uk

DREWTON'S
ON THE DREWTON ESTATE

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Tag us on social media! @Drewtons



Illustrations by: eleanortomlinsonart.co.uk

ALL DAY BRUNCH

Drewton's Signature Yorkshire Breakfast **NUT** **PGF** **£14.50**
Fried or poached egg, cured bacon (2), Drewton's craft sausages (2), grilled tomato, mushroom, baked beans, Doreen's black pudding, Drewton's hash browns, and toasted Yorkshire sourdough

Vegan Breakfast Skillet **GF** **NUT** **V** **£13.75**
Roasted bell pepper, hash brown, vine tomatoes, portobello mushroom, avocado, spiced tofu, and spinach

Yorkshire Eggs Benedict **NUT** **PGF** **£13.60**
Toasted English muffin, Drewton's maple-cured bacon, two poached eggs, hollandaise sauce and pea shoots

Drewton's Eggs Royale Hash **GF** **NUT** **£14.80**
Staal smoked salmon, two Drewton's hash browns, two poached eggs, caperberries, chive hollandaise sauce, lemon and pea shoots

Truffled Mushroom Benedict **GF** **VEG** **NUT** **£14.10**
Two Drewton's hash browns, portobello mushrooms, sautéed spinach, two poached eggs, black truffle hollandaise, and pea shoots

McDrewton's Muffin **NUT** **£14.00**
Drewton's crafted sausage pattie, two Drewton's hash browns, fried egg, sweet onions, Yorkshire rarebit, and smoked tomato ketchup

Smoked Haddock Hash Brown Benedict **GF** **NUT** **£14.80**
Locally smoked haddock, two Drewton's hash browns, two poached eggs, hollandaise sauce, and lemon

Turkish Eggs **VEG** **NUT** **PGF** **£12.50**
Greek yoghurt, two poached eggs, mint, dill, crispy chilli butter, and toasted Yorkshire sourdough

Fruit Bread French Toast Stack **VEG** **£11.50**
Warm blueberry compote, maple cured bacon, roasted pecans, and Greek yoghurt

Drewton's Layered Yoghurt and Fruit Parfait Granola **GF** **VEG** **£9.80**
Fruit purée, whipped Greek yoghurt, fresh berries, and toasted granola

Yorkshire Ciabatta **NUT** **PGF** **£8.50**
Drewton's award-winning craft sausage or thick cut smoked bacon, in toasted Yorkshire ciabatta

Add a fried egg **£1.30**

High Protein Vegan Burrito **NUT** **PGF** **V** **£9.50**
Black beans, steamed fragrant rice, roasted tofu, guacamole, and lettuce

Toasted Yorkshire Sourdough **NUT** **PGF** **V** **£5.20**
White or wholemeal rustic sourdough with butter and choice of preserve

Yorkshire Teacake **VEG** **NUT** **£5.20**
Toasted sultana and mixed spiced teacake, butter and choice of preserve

PLATES AND SKILLETS

East Coast Fish 'n' Chips **NUT** **PGF** **£16.50**
Whitby haddock, crisp Wold Top beer batter, triple-cooked chips with Drewton's spice, pea purée, tartare sauce, and pickled onions

Homemade Deli Quiche **VEG** **NUT** **£14.50**
Choice of:
Smoked salmon, cream cheese and dill
Broccoli and Yorkshire Blue cheese
Bell pepper, feta cheese, and Italian herbs
Quiche Lorraine
Buttered new potatoes, with Waldorf and feta salad

Braised Beef Short Rib **GF** **NUT** **£17.50**
16-hour braised short ribs, crispy potato terrine, charred broccoli and peas, garlic onion purée, and pickled onion

Shrimp Carbonara **NUT** **£15.50**
Sautéed prawns, creamy garlic and smoked bacon sauce, roasted red peppers, linguine pasta, and Parmesan cheese

Vegan Mushroom Miso Soup **NUT** **V** **£14.50**
Udon noodles, shimeji mushrooms, pak choi, carrot, spring onion, ginger, brown miso, and chillies

Drewton's Signature Steak Burger **NUT** **PGF** **£17.00**
Toasted croissant bun, 6oz steak burger, Monterey Jack cheese, smoky tomato ketchup, pickled red onions, Drewton's hash brown, ranch slaw, and triple-cooked fries

Drewton's Mushroom Royale Burger **VEG** **NUT** **PGF** **£16.00**
Toasted croissant bun, garlic-crumbed portobello mushroom, Yorkshire Blue cheese, smoky tomato ketchup, pickled red onions, Drewton's hash brown, ranch slaw and triple-cooked fries

Piri-Piri Chicken and Halloumi Burger **NUT** **PGF** **£17.00**
Toasted croissant bun, crisp piri-piri chicken burger, sour cream, pickled cabbage, chargrilled halloumi, ranch slaw and triple-cooked fries

Drewton's Famous Chicken Gyros **NUT** **PGF** **£16.00**
Spiced, roasted and pulled chicken, on charred garlic flatbread, tzatziki, vegetable noodles, and Greek feta and oregano fries with siracha sauce
Swap chicken for tiger prawns **£17.00**
Naked without chicken or prawns **£12.00**

On our menus, we are proud to feature ingredients from many local producers, including...

Adam's Fish	Neptune Fish
Bracken Hill	John Penny and Sons
Bridlington Shellfish	VL and MC Rookes
Carron Lodge	St Quintin's Creamery
Coffee Care (NC)	Staal Smokehouse
Creme d'Or	T Soanes and Son
Dale's Potatoes	Thorne Poultry
Delifresh	Turner Price
Dalziel	Weddel Swift
Field Farm Eggs	Yorkshire Dales Meat
A Laverack and Son	Yorvale Ice Cream
Luke's Bakery	YO Bakehouse

GF Gluten Free **VEG** Vegetarian **NUT** Nut Free
PGF Can Be Gluten Free **V** Vegan

Creative Cooking with Sustainable Values

Highlighted dishes feature fresh, local whole foods, and healthy produce, whilst minimising or avoiding processed and ultra-processed ingredients

BOARDS AND BOWLS

Drewton's Yorkshire Picnic Board **NUT** **£17.50**
Yorkshire pork pie, sausage roll, roast ham, cheese of the day, scotch egg, pickled onion, chutney, celery, and Yorkshire sourdough

Seafood Board **NUT** **PGF** **£19.00**
Cold smoked salmon, prawns, handpicked crab, mackerel paté, smoked mackerel, Marie Rose sauce, pickles, lemon, and toasted Yorkshire sourdough

Croque Monsieur **NUT** **£12.00**
Drewton's roast ham sandwich, with mature cheeses and English mustard, dipped in egg, pan roasted, with raclette cheese

Add a fried egg to upgrade to a Croque Madame **£1.30**

Topped Classic Caesar Salad **VEG** **NUT** **£15.00**
Romaine lettuce, garlic ciabatta croutons, black olives, Caesar dressing, and pecorino cheese

Choice of:
Roast Chicken,
Roast Salmon (+£1)
Chargrilled Halloumi

Club Sandwich **NUT** **PGF** **£15.00**
Toasted white or wholemeal bread, crispy bacon, chicken, avocado, tomato, lettuce, and mayonnaise, with triple-cooked fries

Za'atar Roasted Salmon Flatbread **NUT** **PGF** **£13.00**
Warm flatbread, flaked spiced salmon, saffron, sour cream, honey roasted chicory and figs

Baked Ribblesdale Cheese Scone **VEG** **£13.00**
Cheddar cheese scone, topped with Ribblesdale goats' cheese, Waldorf salad, beetroot gel, and pickled walnuts

Soup of the Day *(see specials of the day)* **£9.50**
Served with homemade bread roll and real butter

A BIT ON THE SIDE

Baby Potatoes with Butter and Herbs **GF** **VEG** **NUT** **£4.20**

Classic Caesar Salad **NUT** **PGF** **£5.00**

Waldorf and Feta Salad **GF** **VEG** **£5.00**

Drewton's Creamy Ranch Slaw **GF** **VEG** **NUT** **£4.50**

Duo of Drewton's Triple-Cooked Hash Browns **GF** **NUT** **V** **£5.20**

Loaded Hash Browns with Sticky Beef Short Rib and Gratinated Raclette Cheese **GF** **NUT** **£6.75**

Hand Cut Chunky Chips **GF** **NUT** **V** **£5.25**

Triple-Cooked Fries **GF** **NUT** **V** **£5.00**

Add Feta Cheese and Oregano **GF** **VEG** **NUT** **£1.60**

FOOD ALLERGIES AND INTOLERANCES

Should you like to know about our ingredients, please speak to a member of the team. Due to the way our food is prepared, it is not possible to guarantee the absence of allergens in our products.

PUDDINGS

Drewton's Signature Ice Cream and Chocolate Sauce **GF** **VEG** **£7.20**

Belgian chocolate dome, vanilla ice cream, macerated fruits, hot chocolate sauce, and pistachio meringues

Basque Cheesecake **GF** **VEG** **NUT** **£7.20**

Spanish-style baked cheesecake with crème caramel, and cinnamon roasted fruits of the forest

Marmalade Bread and Butter Pudding **VEG** **£7.50**

Warm 'pain perdu', with morello cherries in Kirsch, vanilla ice cream and toasted almonds

Layered Apple Pie **NUT** **V** **£7.20**

Dutch-style classic with Drewton Estate apples in shortcrust pastry, strudel crumb topping, and vegan salted caramel ice cream

Brown Sugar Meringue Roulade **GF** **VEG** **NUT** **£7.20**

Soft baked meringue with orange mascarpone cream, and butterscotch, rum and raisin sauce

Traditional Cream Tea for Two **VEG** **NUT** **£15.50**

Baked buttermilk glacé cherry, sultana or plain scones, with clotted cream, butter and strawberry jam, and a pot of tea to share

Baked Buttermilk Scone **VEG** **NUT** **£6.00**

Glacé cherry, sultana or plain scone, clotted cream, butter and strawberry preserve



AFTERNOON TEA

Pre-order only with 24 hours' notice
Served from 2pm daily

Afternoon Tea for Two **£47.00**

(Afternoon Tea for One available for £23.50)

Chefs' Selection of Four Sandwiches

Staal Smoked Salmon *cream cheese and dill* **NUT** **PGF**

Golden Coronation Chicken **NUT** **PGF**

Vintage Cheddar Cheese *Yorkshire ale chutney* **VEG** **NUT** **PGF**

Truffled Egg Mayonnaise *cress salad* **VEG** **NUT** **PGF**

Tempting Savoury Bites

Homemade Flaky Sausage Roll **NUT** **PGF**

Chefs' Quiche of the day **VEG** **NUT** **PGF**

Bakers' 'Naughty but Nice' Sweet Treats

Patisserie

Homemade Cake

Sweet Pastry

Chef's Surprise

Freshly Baked Buttermilk Scones

Plain and Sultana Scones **VEG** **NUT** **PGF**

Clotted Cream and Preserve **GF** **VEG** **NUT**

Brew or Bubbles

Yorkshire Tea, Americano or Sparkling Elderflower

Add a Touch of Sparkle to your Afternoon Tea!
Individual 20cl or Large 75cl bottle Prosecco

Dishes may vary for seasonal occasions

Please see our
Specials of the Day!