



# KITCHEN AT DREWTON'S

## Menu



### The Manor Rooms On The Drewton Estate

## 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](http://drewtons.co.uk)

DREWTON'S  
ON THE DREWTON ESTATE

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Tag us on social media! @Drewtons

# DREWTON'S

ON THE DREWTON ESTATE



Illustrations by: [eleanortomlinsonart.co.uk](http://eleanortomlinsonart.co.uk)

## ALL DAY BRUNCH

**Drewton's Signature Yorkshire Breakfast** **£14.95** NUT PGF

Fried or poached egg, cured bacon (2), Drewton's award-winning sausages (2), grilled tomato, mushroom, baked beans, Doreen's black pudding, Drewton's hash browns, and toasted Yorkshire sourdough

**Vegan Breakfast Skillet** **£13.95** GF NUT V

Roasted bell pepper, hash brown, vine tomatoes, portobello mushroom, avocado, spiced tofu, and spinach

**Yorkshire Eggs Benedict** **£14.25** NUT PGF

Toasted English muffin, Drewton's maple-cured bacon, two poached eggs, hollandaise sauce and pea shoots

**Drewton's Eggs Royale Hash** **£15.25** GF NUT

Staal smoked salmon, two Drewton's hash browns, two poached eggs, caperberries, chive hollandaise sauce, lemon and pea shoots

**Truffled Mushroom Benedict** **£14.50** GF VEG NUT

Two Drewton's hash browns, portobello mushrooms, sautéed spinach, two poached eggs, black truffle hollandaise, and pea shoots

**McDrewton's Muffin** **£14.25** NUT

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** **£15.25** GF NUT

Locally smoked haddock, two Drewton's hash browns, two poached eggs, hollandaise sauce, and lemon

**Turkish Eggs** **£12.95** VEG NUT PGF

Greek yoghurt, two poached eggs, mint, dill, crispy chilli butter, and toasted Yorkshire sourdough

**Fruit Bread French Toast Stack** **£12.50**

Warm blueberry compote, maple cured bacon, roasted pecans, and Greek yoghurt

**Large Toasted Yorkshire Ciabatta** **£9.75** NUT PGF

Drewton's award-winning craft sausage or thick cut smoked bacon, in toasted Yorkshire ciabatta

**Add a fried egg** **£1.30**

**Yorkshire Teacake** **£5.50** VEG NUT

Toasted sultana and mixed spiced teacake, butter and choice of preserve

### 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.

**GF** Gluten Free **VEG** Vegetarian **NUT** Nut Free

**PGF** Can Be Gluten Free **V** Vegan

Please see our  
Specials of the Day!

## PLATES AND SKILLETS

**East Coast Fish 'n' Chips** **£17.50** NUT PGF

Whitby haddock, crisp Wold Top beer batter, triple-cooked chips with Drewton's spice, pea purée, tartare sauce, and pickled onions

**Homemade Deli Quiche** **£14.95** VEG

**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

**Yorkshire Hot Pot** **£17.95** GF NUT

Minced and pulled lamb, vegetables, mushrooms, rich gravy, glazed potatoes, charred broccoli, cauliflower, and black garlic butter

**The Drewton Estate Wagyu Beef Burger** **£19.50** NUT PGF

Toasted charcoal bun, prime Estate-reared Wagyu beef, Old Smokey cheese, pickled cabbage, Drewton's hash brown, ranch slaw and triple-cooked fries

**Drewton's Mushroom Royale Burger** **£16.75** VEG NUT PGF

Toasted charcoal 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** **£17.75** NUT PGF

Toasted charcoal bun, crisp piri-piri chicken burger, sour cream, pickled cabbage, chargrilled halloumi, ranch slaw and triple-cooked fries

**Drewton's Famous Chicken Gyros** **£16.95** NUT PGF

Spiced, roasted and pulled chicken, on charred garlic flatbread, tzatziki, vegetable noodles, and Greek feta and oregano fries with siracha sauce

**Swap chicken for halloumi if preferred**



## SUNDAY ROASTS

Served 10am - 3.15pm  
Sunday only

**Yorkshire Roast Sirloin Of Beef** **£18.00** NUT PGF

**Traditional Roast Chicken and Stuffing** **£17.00** NUT PGF

Served with triple-cooked roasted potatoes, roasted carrots and parsnips, buttered cabbage, Yorkshire pudding, and homemade gravy

**Add cauliflower cheese** **£3.50**

**Add pigs in blankets** **£2.25**

## SUNDAY SHARING ROASTS

**Pre-order only with 24 hours' notice**

Served 10am - 3.15pm Sunday only

**Sunday Roast For Two** **£40.00** NUT PGF

**Sunday Roast For Four** **£80.00** NUT PGF

Choice of roast sirloin of beef and/or traditional roast chicken joints with stuffing, served with triple-cooked roasted potatoes, roasted carrots and parsnips, buttered cabbage, Yorkshire puddings, pigs in blankets and cauliflower cheese, with jugs of homemade gravy and accompaniments

## BOARDS AND BOWLS

**Winter Whitby Crab Tian** **£14.95** NUT PGF

White and brown hand-picked crab, grapefruit, avocado, beetroot, chives, tarrogon mayonnaise, with toasted Yorkshire sourdough

**Drewton's Warm Gourmet Scotch Egg** **£12.95** NUT

Piccalilli, fruit and ale chutney, Hawes Yorkshire Cheddar, pickled onions, and crisp watercress

**Yorkshire Ham Rarebit Toastie** **£15.95** NUT

Oven-baked Luke's award-winning sliced sourdough, Yorkshire ham and Hawes Cheddar cheese, traditional rarebit topping, homemade tomato chutney, and triple-cooked fries

**Add a fried egg** **£1.30**

**Yorkshire Duck Salad** **£16.95** NUT PGF

Confit Yorkshire duck leg, Yorkshire Blue, seasonal leaf salad, warm croutons, bacon lardons, and sweet mustard dressing

**Club Sandwich** **£15.95** NUT PGF

Toasted white or wholemeal bread, crispy bacon, chicken, avocado, tomato, lettuce, and mayonnaise, with triple-cooked fries

**Za'atar Roasted Salmon Flatbread** **£15.50** NUT

Toasted flatbread, Turkish yoghurt, flaked salmon, salted vine tomatoes, rocket, watercress, bell pepper, and pomegranate molasses dressing

**French Onion Soup** **£12.95** NUT

Traditional savoury French beef broth, caramelised onions, Gruyère cheese, with a warm Gruyère cheese scone and butter

**Vegan Mushroom Miso Soup** **£14.50** NUT V

Udon noodles, shimeji mushrooms, pak choi, carrot, spring onion, ginger, brown miso, and chillies

## A BIT ON THE SIDE

**Baby Potatoes with Butter and Herbs** **£4.25** GF VEG NUT

**Chefs' Seasonal Side Salad** **£5.00** NUT PGF

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

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

**Duo of Drewton's Triple-Cooked Hash Browns** **£5.25** GF NUT V

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

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

**Add feta cheese and oregano** **£1.60** GF VEG NUT

### 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

## PUDDINGS

**Bitter Chocolate Cappuccino Tart** **£7.50** NUT V

Pâte sablée sweet short crust pastry tart, 70% chocolate and coffee ganache, coconut ice cream, toasted coconut, and Kirsch-soaked Morello cherries

**Winter Fruit Pavola** **£7.25** GF VEG NUT

Crisp sweet meringue, lemon curd rippled ice cream, roasted winter fruits, and candied lemon

**Drewton's Estate Fruit Crumble For Two** **£10.00** VEG

Pear, apple, oat and nut crumble, clotted cream, and homemade vanilla custard, served in a sharing skillet

**Basque Cheesecake** **£7.50** GF VEG NUT

Spanish-style baked cheesecake, blueberry compote, and blood orange sour cream

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

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** **£6.00** VEG NUT

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** **£45.00**

(Afternoon Tea for One available for £22.50)

**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

Egg Mayonnaise *dress 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

Macaron

**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

### Creative Cooking with Sustainable Values

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