

ALL DAY BRUNCH

Drewton's Yorkshire Breakfast NFPGF	17.00
Fried or poached egg, dry-cured smoked bacon, Swaledale sausage ring, grilled tomato, portobello mushroom, baked beans, Doreen's black pudding, Drewton's hash brown and toasted Yorkshire bloomer	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Drewton's Vegan Breakfast Skillet NFPGFV	16.50
Roasted pepper, Drewton's hash brown, grilled tomato, portobello mushroom, avocado, smoked tofu, spinach and toasted Yorkshire bloomer	
Yorkshire Ham Eggs Benedict NFPGF	16.00
Yorkshire honey-roasted ham, two poached eggs and hollandaise on a toasted English muffin	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Yorkshire Steak, Egg & Spiced Tomato Skillet NFGF	22.00
8oz Yorkshire steak served on a spiced shakshuka-style tomato and pepper stew, with a poached egg and triple-cooked chunky chips	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Smoked Salmon, Courgette & Dill Hollandaise on Black Rye NFPGF	17.00
Smoked salmon on toasted black rye with lemon and mint-marinated courgettes, poached egg and dill hollandaise	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Whitby Smoked Kippers NFPGF	15.50
Grilled Whitby kipper with buttery scrambled eggs, chives, lemon and toasted rye	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Truffled Mushrooms & Hash Browns NFGFVEG	17.00
Drewton's hash browns with portobello mushroom, spinach, two poached eggs and black truffle hollandaise	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Buttermilk Pancake Stack NFVEG	15.50
Warm buttermilk pancakes with blueberry compote, maple syrup, Greek yoghurt, seasonal berries and toffee popcorn	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Yorkshire Honey Chia & Yoghurt Bowl GFVEG	15.00
Greek yoghurt, chia seeds, Yorkshire honey, homemade granola clusters, banana, peanut butter and blackberries	
Toasted Yorkshire Ciabatta Roll NFPGFPV	9.95
Choose from Swaledale sausage, vegan sausage or dry-cured smoked bacon in toasted Yorkshire ciabatta	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Add a fried egg	+1.50
Toasted Yorkshire Fruit Bread NFVEG	7.00
Two thick toasted slices of Yorkshire fruit loaf, served with butter and your choice of preserve	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS

FOOD ALLERGIES AND INTOLERANCES
If you would like information about any of the ingredients we use, please speak to a member of our team. We are always happy to help.
Please note: due to the way our food is prepared, we cannot guarantee the absence of allergens in any of our products.

- NF

Nut Free

GF

Gluten Free

PGF

Possibly Gluten Free
- VEG

Vegetarian

V

Vegan

PV

Possibly 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

MAIN PLATES

East Coast Fish 'n' Chips NFGF	20.00
Whitby haddock fillet in crisp Scarborough Fair beer batter, with triple-cooked chunky chips, Drewton's spice, minty mushy peas, lemon and homemade tartare sauce	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Drewton's East Coast Seafood Board NFPGF	25.00
Smoked salmon, Whitby crab, prawns and smoked mackerel with Marie Rose sauce, lemon, capers and savoury biscuits	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Grimsby Dressed Crab NFPGF	25.00
Handpicked white and brown crab with pickled fennel, rocket and strawberry salad, dill-buttered new potatoes, lemon and toasted bloomer	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Grilled Sea Bass with Peas, Lettuce & Bacon NFGF	20.00
Grilled sea bass with peas, lettuce and bacon in a light fish sauce, served with buttered new potatoes	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Whitby Smoked Haddock Fishcake NFGF	18.00
Homemade smoked haddock and potato fishcake, crumbed and served with tomato salad, tomato sauce, herbs and pecorino	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Drewton's Picnic Basket NF	19.00
Warm sausage roll, pork pie, Parma ham, Brie, boiled egg, quiche, celery, balsamic onions, tomatoes and warm Yorkshire bread with butter	
Yorkshire Sirloin Steak Frites NFGF	22.00
8oz Yorkshire beef sirloin with portobello mushroom, salted tomato, French fries and peppercorn sauce	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Drewton Estate Stacked Wagyu Beef Burger NFPGF	19.00
Chargrilled potato bun, Drewton Estate wagyu beef patty, Old Smoky cheese, chef's baconnaise, ranch slaw and French fries	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Yorkshire Pork Escalope with Lemon & Caper Butter NFGF	18.50
Yorkshire pork loin escalope with lemon and caper butter, green beans, Parmesan and your choice of new potatoes or French fries	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Crispy Yorkshire Lamb Arancini NFGF	19.00
Slow-cooked pulled Yorkshire lamb, crisp-coated and served on rich vegetable and lentil dhal with minted yoghurt and pomegranate	
Greek-Style Chicken Skewer NFPGFPV	18.00
Chargrilled oregano and garlic-marinated chicken with wild garlic flatbread, Greek salad, tzatziki and French fries	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
PV - Plant-based option available with grilled falafel	
Summer Vegetable Tikka Bake NFV	18.00
Summer vegetables, chickpeas and tikka rice baked with lime leaf, fresh coriander and chilli, served with yoghurt, mango chutney and warm chapatti	
Drewton's Stacked Vegan Burger NFV	18.50
Chargrilled potato bun with vegan patty, salad, Applewood vegan cheese, vegan baconnaise, ranch slaw and French fries	

A BIT ON THE SIDE

Duo of Drewton's Triple-Cooked Hash Browns NFGFV	7.00
Triple-Cooked Chunky Chips NFGFV	6.50
French Fries NFGFV	6.00
Greek Salad NFGFVEG	6.00

Please see our Specials of the Day

Dishes may vary for seasonal occasions

LIGHTER BITES

Drewton's Quiche and Salad NFVEG	16.00
Chef's quiche of the day with heritage tomato and basil salad or house slaw, served with French fries	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Drewton Estate Pork Pie with Apple NF	15.00
Traditional pork pie topped with Estate apple compote, served with watercress and Yorkshire Blue salad, homemade tomato chutney and balsamic baby onions	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Loaded Yorkshire Nachos NF	16.50
16-hour slow-cooked pulled ox cheek with homemade corn tortilla chips, summer salsa, sour cream, guacamole, fresh coriander, chillies and grated cheese	
King Prawn and Pineapple & Lime Salad NFGFPV	17.00
Marinated king prawns and pineapple with lime, strawberries, coconut, fresh coriander and homemade corn tortilla chips	
PV - Plant-based option available with avocado	
Heritage Tomato and Burrata Salad NFPGFVEG	16.00
Creamy burrata with pickled heritage tomatoes, crispy capers, sliced shallots and olive oil croutons	

SANDWICHES

Not available Sundays

Chicken Schnitzel Caesar Wrap NFPGFPV	11.50
Warm chicken schnitzel with gem lettuce, pecorino, olives and Caesar dressing, served with kettle crisps	
PV - Plant-based option available with spiced tofu	
Upgrade from kettle crisps to French fries	+3.00
Whitby Crab Brioche Roll NFPGF	13.50
Handpicked Whitby crab with mayonnaise, sunblush tomatoes and apple, served with kettle crisps	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Upgrade from kettle crisps to French fries	+3.00
Prawn Cocktail Brioche Roll NFPGF	11.50
Prawns with Marie Rose sauce, gem lettuce and lemon, served with kettle crisps	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Upgrade from kettle crisps to French fries	+3.00
Truffled Egg Mayonnaise Roll NFPGFVEG	11.50
Free-range egg mayonnaise with black truffle, served in a brioche roll with kettle crisps	
Upgrade from kettle crisps to French fries	+3.00

SUNDAY ROASTS

Served 10am - 3.15pm
Sunday only

Yorkshire Roast Sirloin of Beef PGF	22.00
Yorkshire Honey & Thyme Roasted Gammon PGF	20.00
Yorkshire Beef and Honey-Thyme Gammon Duo PGF	22.00
Cranberry, Apricot & Four-Nut Roast V	18.00

All served with Yorkshire pudding where appropriate, triple-cooked roast potatoes, roasted roots, buttered cabbage and Drewton's homemade gravy

- Add:**

Cauliflower cheese

NF

VEG

+3.50

Pigs in blankets

NF

GF

+3.00

Duo of sage & onion stuffing

VEG

+3.00



PUDDINGS

Lemon Syllabub NFGFVEG	7.00
Lemon and vanilla cream set cold, finished with raspberry meringue kisses	
Chocolate Mousse NFGFVEG	7.00
Classic Belgian chocolate mousse with brandy snap	
Yorkshire Strawberry Shortcake NFVEG	7.00
Shortbread biscuit with Yorkshire strawberries, vanilla ice cream and Yorkshire honey	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Drewton Estate Pear Brownie NFV	7.00
Warm dark chocolate brownie with poached pear and coconut ice cream	
Traditional Cream Tea for Two NFPGFVEG	17.50
Two freshly baked buttermilk scones - glacé cherry, sultana or plain - with clotted cream, butter, strawberry jam and a pot of tea to share	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Baked Buttermilk Scone NFPGFVEG	7.50
Freshly baked buttermilk scone - glacé cherry, sultana or plain - with clotted cream, butter and strawberry jam	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS
Bakers' Naughty but Nice Plate	9.00
A changing selection of patisserie, homemade cake, sweet pastry and macaron	SUSTAINABLE DISH NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS



Afternoon Tea for Two
(Afternoon Tea for One available for 22.50)

Chefs' Selection of Four Sandwiches	
Smoked Salmon <i>cream cheese and dill</i> NFPGF	
Roast Beef <i>horseradish crème fraiche</i> NFPGF	
Vintage Cheddar Cheese <i>Yorkshire ale chutney</i> NFPGFVEG	
Egg Mayonnaise <i>cress salad</i> NFPGFVEG	

Tempting Savoury Bites

- Homemade Flaky Sausage Roll

NF

PGF
- Chefs' Quiche of the Day

NF

PGF

VEG

Bakers' 'Naughty but Nice' Sweet Treats

- Patisserie
- Homemade Cake
- Sweet Pastry
- Macaron

Freshly Baked Buttermilk Scones

- Plain and Sultana Scones

NF

PGF

VEG
- Clotted Cream and Preserve

NF

GF

VEG

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

