



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

DREWTON'S
ON THE DREWTON ESTATE

Tel: 01430 425079

Email: info@drewtons.co.uk

Tag us on social media!



@Drewtons



Illustrations by: eleanortomlinsonart.co.uk

ALL DAY BRUNCH

Drewton's Signature Yorkshire Breakfast	NF PGF	£17.50
Fried or poached Eddie's egg, dry cured smoked bacon (2), 4oz Swaledale sausage ring, grilled tomato, portobello mushroom, baked beans, Doreen's black pudding, Drewton's hash brown, and toasted Yorkshire bloomer loaf 🍴		
Vegan Breakfast Skillet	NF PGF V	£16.50
Roasted bell pepper, Drewton's hash brown, vine cherry tomatoes, portobello mushroom, avocado, smoked tofu, spinach, and toasted Yorkshire bloomer loaf		
Yorkshire Eggs Benedict	NF PGF	£17.00
Toasted English muffin, Yorkshire honey & thyme roasted ham, two poached Eddie's eggs, hollandaise sauce, and crispy bacon bits 🍴		
Smoked Salmon and Avocado Royale	NF PGF	£18.00
Staal smoked salmon, toasted homemade rye bread, smashed avocado, poached Eddie's egg, dill, hollandaise sauce, and lemon		
Truffled Mushrooms on Toast	NF PGF VEG	£17.50
Sautéed chestnut mushrooms, toasted Yorkshire bloomer, spinach, Yorkshire ricotta cheese, black truffle, poached egg, and hollandaise sauce 🍴		
Steak and Egg Skillet	NF PGF	£20.00
6oz Yorkshire 'more than a minute' steak, two Drewton's hash browns, avocado, vine cherry tomatoes, fried Eddie's egg, toasted Yorkshire bloomer loaf, and chimichurri sauce		
Omelette Arnold Bennett	NF PGF	£17.50
Gratinated smoked Whitby haddock fluffy omelette, hollandaise sauce, Parmesan cheese, and two slices toasted Yorkshire bloomer loaf 🍴		
Turkish Eggs	NF PGF VEG	£15.50
Greek yoghurt, two poached Eddie's eggs, mint, dill, crispy chilli butter, and toasted Yorkshire bloomer loaf		
Sweet and Savoury French Toast	NF	£16.50
Stacked sweet fruit loaf, feta cheese, tomatoes, avocado, streaky bacon, maple syrup		
High Protein Chia Bowl	GF VEG	£15.00
Greek yoghurt, chia seeds, Yorkshire honey, homemade granola clusters, banana, peanut butter, and blackberries		
Large Toasted Yorkshire Ciabatta	NF PGF PV	£9.95
Butchers' Swaledale sausages, vegan sausages, or dry cured smoked bacon, in toasted Yorkshire ciabatta		
Add an Eddie's fried egg		+£1.50
Yorkshire Teacake	NF VEG	£6.50
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.

NF Nut Free

GF Gluten Free

PGF Possibly Gluten Free

VEG Vegetarian

V Vegan

PV Possibly Vegan

MAIN PLATES

East Coast Fish 'n' Chips	NF GF	£20.00
Whitby haddock fillet in crisp Scarborough Fair beer batter, triple-cooked chunky chips with Drewton's spice, minty mushy peas, lemon, and homemade tartare sauce 🍴		
Pork Osso Buco	NF	£20.00
Slow-cooked pork shank in aromatic tomato sauce, pomme purée, buttered cavolo nero cabbage, and sticky herb dumpling 🍴		
Drewton Estate Wagyu Beef Burger	NF PGF	£22.00
Chargrilled burger bun, prime Estate wagyu beef pattie, Hawes naturally smoked Cheddar, Chefs' baconnaise sauce, Drewton's hash brown, ranch slaw, and French fries 🍴		
Black Bean and Lentil Burger	NF V	£19.50
Spiced bean and puy lentil burger, Applewood cheese, smoked barbecue sauce, sautéed mushrooms, Drewton's hash brown, and French fries		
Drewton Estate Wagyu Steak Pie	NF	£21.00
Braised prime wagyu beef and Wold Top ale crisp shortcrust pastry pie, roasted winter roots, triple-cooked chunky chips, and jug of homemade gravy 🍴		
Line-Caught East Coast Mackerel	NF GF	£18.00
Grilled mackerel, winter ratatouille, mashed potatoes with tarragon, crispy cabbage, and tomato velouté		
Black & Blue Steak Sandwich	NF PGF	£20.00
Chargrilled 6oz local 'more than a minute steak', Yorkshire Blue cheese, roasted onions, rocket, toasted bloomer loaf, ranch dressing, and French fries		
Tandoori Chicken Flatbread	NF PGF	£22.00
Oven-roasted and chargrilled tandoori Soanes' chicken breast, Chefs' garlic flatbread, homemade onion bhajis, basmati rice, chilli & coriander yoghurt, and cucumber salad 🍴		

A BIT ON THE SIDE

Drewton's Creamy Ranch Slaw	NF GF VEG	£5.00
Gem Lettuce with Caesar Dressing	PGF V	£5.00
Duo of Drewton's Triple-Cooked Hash Browns	NF GF V	£7.00
Triple-Cooked Chunky Chips	NF GF V	£6.50
French Fries	NF GF V	£6.00
Chimichurri Sauce	V	£3.50
Chefs' Warm Garlic Flatbread	NF VEG	£5.00
Roasted Beet Hummus	NF GF V	£5.00

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

Adam's Fish	Dalziel	St Quintin's Creamery
Black Apple Produce	Duncan Schofield	Staal Smokehouse
Bracken Hill	Eddie's Eggs	T Soanes and Son
Bridlington Shellfish	Field Farm Eggs	Thorne Poultry
Carron Lodge	A Laverack and Son	Turner Price
Coffee Care (NC)	Mounfield	Weddel Swift
Country Valley	Neptune Fish	Wold Top Brewery
Creme d'Or	John Penny and Sons	Yorkshire Dales Meat
Dale's Potatoes	VL and MC Rookies	Yorvale Ice Cream
Delifresh	Scutts Potatoes	YO Bakehouse

Creative Cooking with Sustainable Values

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

SALADS AND BOWLS

Grimsby Dressed Crab	NF PGF	£24.00
White and brown handpicked crab, apple & celeriac remoulade, warm potatoes with caper butter, seafood sauce, lemon, and toasted bloomer loaf 🍴		
Drewton's Yorkshire Seafood Board	NF PGF	£25.00
Staal smoked salmon, Whitby crab, prawns, grilled mackerel, lemon, Marie Rose sauce, and toasted Yorkshire bloomer loaf 🍴		
Baked Ribblesdale Goats' Cheese	PGF VEG	£18.00
Warm fruit bread, baked goats' cheese, figs, avocado, roasted pistachios, Yorkshire honey, and aged balsamic glaze 🍴		
Add Parma ham		+£3.50
Roast Turkey BLT Sandwich	NF PGF	£18.50
Triple-decker toasted white or brown Yorkshire bloomer, sliced Soanes' turkey, maple streaky bacon, beef tomato, gem lettuce, mayonnaise, and French fries		
Roast Tomato Soup and Grilled Cheese	NF VEG	£15.00
Cream of tomato soup, Wensleydale cheese toastie, aged balsamic drizzle, and sour cream		
Warm Sweet Potato and Buffalo Mozzarella Salad	VEG	£18.00
Roasted sweet potato, whole warm mozzarella, roasted beet hummus, cranberries, pomegranate, roasted chickpeas, and red pesto straws		
Caesar Salad	NF V	£16.00
Baby gem hearts, Applewood Cheese, black olives, tahini Caesar dressing, garlic croutons, and crispy onions		
Add smoked tofu		+£3.50
Add Staal smoked salmon		+£5.00
Add avocado		+£4.00




SUNDAY ROASTS

Served 10am - 3.15pm
Sunday only

Yorkshire Roast Sirloin of Beef and Yorkshire Pudding	PGF	£22.00
Yorkshire Honey & Thyme Roasted Gammon	PGF	£20.00
Yorkshire Roast Sirloin of Beef and Honey & Thyme Gammon	PGF	£22.00
Vegan Cranberry, Apricot and Four Nut Roast, with Smoky Shallot Gravy	V	£18.00
Served with triple-cooked roasted potatoes, winter roasted root vegetables, buttered cabbage, and Drewton's homemade gravy		
Add cauliflower cheese	NF VEG	+£3.50
Add pigs in blankets	NF GF	+£3.00
Add duo of sage & onion stuffing balls	VEG	+£3.00

PUDDINGS

Chocolate Delice	VEG	£9.00
Dark chocolate mousse, hazelnut biscuit base, coffee ice cream, caramel sauce, and cocoa tuille		
Baked Basque Cheesecake	NUT GF VEG	£9.00
Great Taste award-winning Basque cheesecake, macerated blackberries, pumpkin & clementine cream, and pumpkin seed tuille 🍴 		
Tonka Bean Panna Cotta	V	£9.00
Tonka infused set silky custard, poached black cherries, chocolate shavings, and pistachio cookie		
Old Fashioned Treacle Tart	NUT VEG	£9.00
Warm sticky treacle tart, Estate apple compote, calvados cream, and brandy snap 🍴		
Traditional Cream Tea for Two	NUT PGF VEG	£17.50
Baked buttermilk glacé cherry, sultana or plain scones, with clotted cream, butter, strawberry jam, and a pot of tea to share		
Baked Buttermilk Scone	NUT PGF VEG	£7.50
Glacé cherry, sultana or plain scone, clotted cream, butter, and strawberry jam		
Bakers' Naughty But Nice Plate		£9.50
Patisserie, homemade cake, sweet pastry, and macaron		



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	<i>cream cheese and dill</i> NUT PGF
Golden Coronation Chicken	NUT PGF
Vintage Cheddar Cheese	<i>Yorkshire ale chutney</i> NUT PGF VEG
Egg Mayonnaise	<i>cress salad</i> NUT PGF VEG
Tempting Savoury Bites	
Homemade Flaky Sausage Roll	NUT PGF
Chefs' Quiche of the day	NUT 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	