



# THE DREWTON TIMES



A YORKSHIRE PUBLICATION

# WELCOME TO SPRING ON THE DREWTON ESTATE

A friend asked me recently: "Do you eat to live, or live to eat?" ..I didn't hesitate. I live to eat!

Not just the food itself - though that's a joy - but the whole experience: cooking with fresh, seasonal ingredients, exploring world cuisines, entertaining with the warmth of friends, and celebrating the stories behind every bite. It's my favourite hobby, my daily pleasure, and the heartbeat of everything we do here.

As the landscape begins to stir and the days stretch longer, we're welcoming a new season of flavour and creativity across the Estate. From March to May, expect fresh introductions, comforting rituals, and a few delicious surprises.

So, whether you're popping in for a pie, staying for a long-table lunch, or exploring the Yorkshire Food Map, this season is all about slowing down, tasting deeply, and reconnecting with the joy of food. We hope you'll join us.

Warm wishes...  
Katie and The Team



## INTRODUCING: THE PIE SHOP

We're thrilled to unveil our newest addition - a dedicated Pie Shop brand celebrating the very best of British comfort and craft. Rooted in farmhouse tradition but elevated with modern flavour, it's a place where heritage recipes, quality ingredients and generous portions come together in perfect harmony.

Expect:

- Hot pies fresh from the oven, ready to take away or savour on-site
- Hand-crafted cold pies ideal for picnics, grazing boards or stocking your pantry
- Seasonal specials inspired by the fields and hedgerows - think wild garlic, spring lamb, and tender asparagus
- Thoughtfully created vegetarian and gluten-free options, ensuring everyone gets their perfect slice
- Butcher's cuts, deli pairings and bakery sides to round out the ultimate comfort-food experience



PIE SHOP  
AT DREWTON'S

Every pie is made with care, proper pastry, and hearty fillings - a true celebration of British flavour. It's our love letter to pastry, filling and the simple joy of really good food.

## AWARDS TO KICK OFF 2026!

We've started the year strong! **Drewtons Farm Shop** has been nominated for **Independent Business of the Year** and **The Customer Service Award** at the **Yorkshire Choice Awards**. In addition, **Freddie Cole** - our Director - has been shortlisted for **The Rob Burrow Outstanding Courage Award** and **Local Fundraiser of the Year**.



We're also proud to be finalists for **Long-Standing Business of the Year 2026**, **Independent Business of the Year**, and **Team of the Year 2026** in the **Goole and Howdenshire Business Excellence Awards**.

And to top it off, Drewtons is in the running for a coveted **Rural Oscar** in the North of England final of the 2026 **Countryside Alliance Awards**, in the **Rural Enterprise** category.

**The Manor Rooms** continues its exceptional run of success, winning the **Hitched Wedding Venue Award 2026** for the East Riding of Yorkshire - our **FOURTH CONSECUTIVE YEAR** receiving this honour.

## SEASONAL HIGHLIGHTS



**Rhubarb & Spring Greens**  
Fresh from Yorkshire growers, our vibrant rhubarb and tender spring greens are now in season - perfect for baking into crumbles, roasting alongside Sunday dinners, or preserving for a taste of spring all year round.

**New Breads & Deli Sandwiches**  
We're introducing new bakes from our bread supplier Jackson's, including beautifully risen sourdough. Our soft, seeded focaccia pairs beautifully with freshly prepared deli fillings made in-house each morning for the ultimate grab-and-go lunch.

**Honey From Local Hives**  
Early-season honey has begun arriving from our new supplier, Cridling. Produced in small batches and full of character, it's brimming with the rich, floral flavour that only comes from truly local hives.



**A New Farm Shop Flow**  
As you browse, you'll notice refreshed displays and more Made in Yorkshire spotlights, helping you discover even more of the growers, makers and artisans we're proud to champion.



**Holiday Cottage Baskets**  
Guests staying on the estate can now enjoy upgraded welcome baskets featuring fresh bread, eggs, butter and hand-picked local treats - a warm, homely start to their stay.

**Explore The Drewton Estate**  
Spring is the perfect time to wander our footpaths and enjoy the wildlife, open countryside and colourful bursts of new life appearing at every turn.



## FROM DOCK TO DISH FLAVOURS OF OUR COAST

There's something unmistakable about seafood from the Yorkshire coast - the cold North Sea waters, generations of fishing families, and the unbeatable freshness of fish landed just miles from home. This season, we're celebrating the incredible produce that travels from our coastal communities to your plate.

### Grimsby – The Beating Heart of British Seafood

Just an hour away, it remains one of the UK's most respected fishing ports:

- Cod, haddock, halibut, monkfish & plaice
- Lobster, crab, mussels, prawns & shellfish
- Salmon, trout, smoked fish & seasonal finds



### Bridlington – Yorkshire's Crab & Lobster Capital

Further up the coast, Bridlington lands more lobster than anywhere else in Europe. Its crab and lobster feature in:

- Drewton's seafood platters
- Summer salads & specials
- Deli counter favourites



### Whitby – Tradition & Iconic Flavours

The town's rich fishing heritage brings us:

- Whitby haddock for our East Coast Fish 'n' Chips
- Seasonal day boat catches for rotating menus
- Crispy batter, flaky fish, unmistakable seaside flavour.



## OUR MAN ON THE DOCKS

Every Saturday 9am-1pm, Adam brings his deep knowledge and passion straight from the Grimsby docks to our doorstep. He's far more than a fishmonger - he's a storyteller, a teacher, and a champion of proper, honest seafood.

As he sets up his counter each week, he shares the story behind every fillet and piece of shellfish - from the name of the boat and the crew who landed it, to the exact waters it was caught in, whether that's the cold North Sea or a sheltered coastal inlet. He'll also point out what's especially good that day, whether it's gleaming cod, plump scallops or something a little more unusual, and he's always ready with cooking tips to help you turn unfamiliar fish into confident, delicious meals.

Adam's presence has become a weekly ritual - a friendly face, a trusted expert, and a reminder of how fortunate we are to enjoy world-class seafood sourced with care. He makes every visit feel personal, and every purchase feel like a connection to the coast.



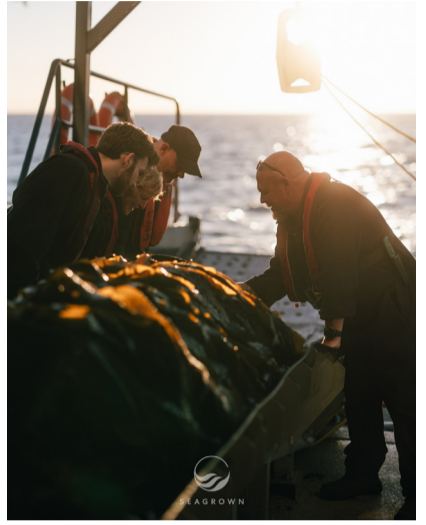
## YORKSHIRE SEAWEED

Based on the rugged North Yorkshire coast, SeaGrown is pioneering the UK's first large scale offshore seaweed farm, cultivating sustainable kelp in the clean open waters off Scarborough.

Their innovative approach not only improves water quality and boosts marine biodiversity but also captures carbon, helping tackle climate and environmental challenges.

The harvested seaweed is used in a wonderfully versatile range of products - from artisanal food seasonings and natural bath goods to bioplastics and even a locally crafted sugar kelp rum.

We're proud to stock a selection of SeaGrown's fantastic seaweed products here in our Drewton's Farm Shop, and even prouder to support collaborations like the one with Whitby Distillery, whose award winning spirits include gins infused with Scarborough harvested sugar kelp from SeaGrown.



## TASTE THE COAST DISCOVER THE FISH DISHES ON OUR NEW MENU

Our new menu brings a fresh wave of coastal inspiration, celebrating the best seafood from trusted Yorkshire suppliers with vibrant flavours, comforting classics and beautifully balanced plates.

Start with something light yet indulgent, like our Smoked Salmon and Avocado Rye, featuring Staal's delicately smoked salmon on toasted homemade rye with smashed avocado, hollandaise and a poached Eddie's egg.

For something heartier, the Smoked Haddock Florentine Skillet combines flaked Whitby haddock, spinach and a creamy garlic and white wine sauce, finished with Parmesan and served with toasted Yorkshire bloomer - coastal comfort at its best.

Seafood lovers can enjoy Drewton's Yorkshire Seafood Board, a generous spread of Staal smoked salmon, Whitby crab, prawns and smoked mackerel - a showcase of Yorkshire's finest.

If you're craving a classic, our East Coast Fish 'n' Chips features Whitby haddock in crisp Scarborough Fair beer batter with triple-cooked chips, minty mushy peas and homemade tartare sauce.

For something more refined, the Roasted Fillet of Salmon pairs tender salmon with a tian of marinated baby potatoes and Whitby crab, Yorkshire asparagus and a dill-tomato dressing.

We also proudly serve fresh Grimsby Dressed Crab, hand-picked and served with a fennel, rocket and strawberry salad, warm dill-butter potatoes and toasted bloomer - a dish that tastes as beautiful as it looks.



## STAAL SMOKEHOUSE ARTISAN SMOKING IN THE HEART OF EAST YORKSHIRE

Just a few miles inland from the Yorkshire coast sits Long Riston, home to Staal Smokehouse - the family-run artisan smokery founded by Justin and Georgina Staal in 2011.

They specialise in traditionally smoked fish and poultry, creating favourites like salmon, trout, mackerel, kippers, haddock, chicken and duck.

Their award-winning products feature throughout our menus and farm shop - from deli sandwiches and quiches to The Manor Rooms' seasonal events, and dishes such as the Smoked Salmon & Avocado Rye and Yorkshire Seafood Board. You'll even find them in The Drewton's Afternoon Tea sandwiches, paired with cream cheese and dill.

Reflecting on how it all began, Justin says: "I'd spent years travelling the world organising fly fishing trips, and everywhere I went I saw different smoking traditions. When Georgina and I moved back to her family farm, it felt like the perfect time to turn those experiences into something of our own."

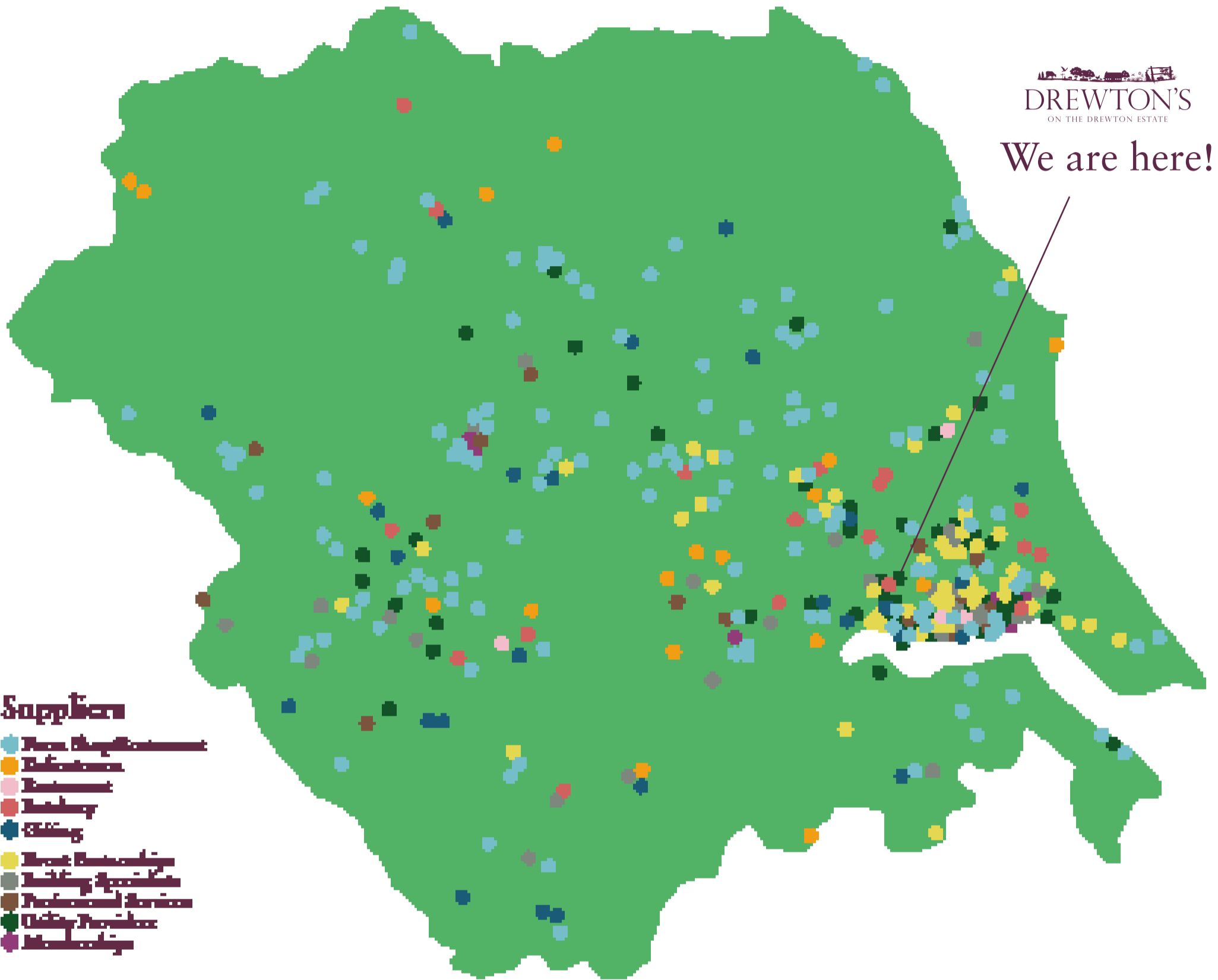
Their approach remains rooted in craft. "We stick to traditional curing methods - nothing rushed, nothing artificial," Justin explains. "It's all about patience and letting the smoke complement the fish or poultry."

Supporting Yorkshire businesses is central to their philosophy: "Supplying local farm shops, restaurants and delis was part of the dream from day one."

Looking ahead, the team continues to experiment. "For 2026 we're working on new pâtés and other smoked products - but whatever we do, the focus stays the same: great ingredients, traditional methods, and food we're proud to put our name to."



# POWERED BY YORKSHIRE



There's something special about food shaped by landscape, craft, and the people who make it. At Drewton's Farm Shop, we're proud to champion producers from every corner of Yorkshire - from the Wolds and Dales to the coast and beyond. This season, we're celebrating the growers, farmers, bakers, and makers behind the food you enjoy in our shop, restaurant, venue, and cottages.

## East Yorkshire & The Wolds – Our Home Ground

### Butchery & Rare-Breed Farms

We work closely with farmers who share our values: high welfare, slow reared animals, and deep respect for the land. Expect Wagyu beef, game, outdoor reared pork, coastal lamb, higher welfare poultry, and traditional bronze turkeys - relationships built over years, not transactions.

### Vegetables & Field Crops (March–May)

Spring brings vibrant seasonal produce from Wolds soils and our own estate - potatoes, brassicas, root veg, spring greens, rhubarb, asparagus, early alliums, fresh herbs and foraged wild garlic. All shaped by the rhythms of Yorkshire spring.

## North Yorkshire – Dales, Moors & Dairy Country

### Artisan Cheeses

Our counter features crumbly farmhouse classics, soft bloomy rinds, alpine style wheels, and characterful blues - each reflecting the pastures and herds that define this region.

### Dairy & Butter

Small dairies provide cultured butters, rich yoghurts, creams, and ice creams that taste unmistakably of the Dales.

## West Yorkshire – Orchards, Mills & Makers

### Pantry Staples

From stoneground flours and heritage grains to curry pastes, preserves, oils and chutneys - this region fills the pantry with everyday essentials.

### Rhubarb Triangle & Bakers

Forced rhubarb, handcrafted breads, pies, pastries, biscuits, and seasonal bakes come from skilled West Yorkshire producers - perfect with a cup of tea.

## Yorkshire Coast – Salt, Smoke & Sea Air

Smokehouses and fishmongers bring us smoked salmon, haddock, seasonal fish, Bridlington crab and lobster, plus coastal herbs, and sea salt - all shaped by generations of coastal craft.

## Yorkshire Wines, Spirits & Drinks

From crisp whites and elegant rosés to small batch gins, Yorkshire whisky, craft vodkas, farmhouse liqueurs, Wolds ales and orchard ciders - the region's drink makers continue to impress.

## South Yorkshire – Independent Makers & Local Favourites

Creative local makers supply handcrafted cards, art, ceramics, and home accessories, while a small collection of regional favourites - Henderson's Relish, Yorkshire Crisps and Yorkshire Baker pastries - add distinctive South Yorkshire flavour to our shelves.

## Why the Yorkshire Food Map Matters

It's more than provenance - it's pride, community and flavour shaped by landscape. Every time you shop, dine, or stay with us, you're supporting the Yorkshire producers who keep our food culture alive.

# DATES FOR THE DIARY!

## Workshops 2026

**Florals and Foliage Ink and Watercolour Illustration**  
Sunday 15th and Monday 16th March

**Winter Wildlife Ink and Watercolour Illustration Workshops**  
Monday 5th and Monday 26th October

**Autumnal Wreath Making Workshop**  
Sunday 25th October

**Floral Pumpkin Workshop**  
Sunday 25th October

**Willow Deer Workshops**  
Tuesday 3rd, Tuesday 10th and Tuesday 17th November

**Willow Star with Lights Workshops**  
Tuesday 24th November

**Festive Wreath Decorating Workshops**  
Sunday 29th November and Sunday 6th December

## Events 2026

**Mother's Day Sunday Lunch**  
Sunday 15th March

**YEEHAW In Yorkshire!**  
Saturday 25th April

**Drewton's Summer Food Festival**  
Saturday 20th and Sunday 21st June

**Mamma Mia! Party Night**  
Saturday 10th October



# WEDDINGS AT THE MANOR ROOMS THE HEART OF WHAT WE DO

At the very centre of our Estate sits The Manor Rooms - our dedicated wedding and celebration venue, designed to bring people together in the most beautiful and meaningful ways. Weddings are our greatest passion and our most important work. Every detail, every plate of food, every view across the rolling Wolds is shaped to create a day that feels effortless, elegant, and entirely personal.

From intimate ceremonies to full scale celebrations, we offer:

- A breathtaking setting overlooking the Yorkshire Wolds
- Award winning food crafted by our in house chefs
- A dedicated events team guiding every step
- Flexible spaces for ceremony, dining, and dancing
- Styling, planning support, and trusted suppliers
- On site gorgeous cottages for a seamless wedding stay

This is where our creativity shines - where food, hospitality, and storytelling come together to create unforgettable moments.



# CORPORATE MEETINGS & BUSINESS EVENTS

Set within the beautiful Drewton Estate, it offers an inspiring alternative to the traditional boardroom, combining stunning surroundings with professional, flexible facilities designed to elevate any corporate occasion.

### We host

- Small meetings and team development days
- Large seminars, conferences and exhibitions
- Networking breakfasts with impact
- Awards dinners and celebrations
- Product launches and brand showcases
- Training sessions and workshops

**The Manor Rooms** offers state-of-the-art AV with optional specialist equipment, flexible layouts from cabaret and theatre-style to private breakout spaces, and exceptional in-house catering with delegate packages. Guests also benefit from complimentary Wi-Fi, ground-floor accessibility, free parking and inspiring countryside views across the Yorkshire Wolds, plus exclusive-use options for up to **150 seated** or **200 standing**. With a dedicated events team ensuring every detail runs smoothly, and beautifully designed spaces including **The Manor Room, The Library, The Garden Room** and **The Orangery**, the venue provides a polished and atmospheric setting for meetings, conferences and celebrations alike.



# LIFE'S SPECIAL CELEBRATIONS

While weddings may be our signature, we're honoured to host the full arc of life's celebrations. Every occasion is treated with the same care, warmth and attention to detail.

### Joyful Beginnings

We love helping families celebrate the happiest of fresh starts, including baby showers, gender reveals, and christenings or naming ceremonies.

### Moments That Matter

From birthdays and anniversaries to engagement parties and retirement celebrations, we create memorable spaces for life's most meaningful moments.

### A Gentle Goodbye

For families saying farewell, we offer a peaceful, respectful setting for celebration of life gatherings, funeral wakes and memorial teas.

These events are always handled with sensitivity, compassion and the quiet professionalism your team is known for.

