



The Manor Rooms
On The Drewton Estate

East Yorkshire's Exclusive Wedding and Events Venue

themanorrooms.co.uk



KITCHEN

AT DREWTON'S

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'.



DREWTON'S

ON THE DREWTON ESTATE



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

ALL DAY BRUNCH

Drewton's Signature Yorkshire Breakfast **NUT PGF £14.20**

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

Signature Vegan Breakfast **VEG NUT PGF V £13.00**

Vegan sausages (2), Applewood smoked cheese, grilled tomato, mushroom, vegan pudding, baked beans, triple-cooked hash brown, and toasted Yorkshire sourdough

Yorkshire Eggs Benedict **NUT PGF £13.20**

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

Drewton's Eggs Royale Hash **GF NUT £14.50**

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

Truffled Mushroom Benedict **GF VEG NUT £13.95**

Two triple-cooked hash browns, portobello mushrooms, sautéed spinach, two poached eggs, black truffle hollandaise, and pea shoots

McDrewton's Muffin **NUT £13.50**

Drewton's crafted sausage pattie, duo of handmade hash browns, fried egg, sweet onions, Yorkshire rarebit, and smoked tomato ketchup

Shakshuka **VEG NUT PGF £12.50**

Mediterranean spiced tomato ragu, onions, pepper and Yorkshire feta cheese, baked poached eggs, herbs, and toasted Yorkshire sourdough

Butcher's Thick Cut Smoked Bacon and Grilled Tomato Ciabatta **NUT PGF £8.00**

Add a fried egg £1.20

Drewton's Craft Sausage and Sautéed Sweet Onion Ciabatta **NUT PGF £8.00**

Add a fried egg £1.20

Vegan Sausage Ciabatta **VEG NUT PGF V £8.00**

Vegan sausages, smoked Applewood cheese, hash brown and grilled tomato

Croque Monsieur **NUT £11.00**

Drewton's roast ham, mature Cheddar cheese and English mustard sandwich, dipped in egg, pan roasted, with raclette cheese

Add a fried egg to upgrade to a Croque Madame £1.20

Drewton's French Toast Stack **VEG NUT £10.20**

Whipped lemon ricotta, fresh strawberry, berry pearls, maple syrup, and mint

Drewton's Kitchen Granola Bowl **GF VEG £9.50**

Greek yoghurt, toasted granola, nuts, seeds and dried fruits, with fresh berries, fruit coulis and honey

Toasted Yorkshire Sourdough **VEG NUT PGF V £5.00**

White or wholemeal rustic sourdough with butter and choice of preserve

Yorkshire Teacake **VEG NUT £5.10**

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



FAMILY FAVOURITES

Drewton's Classic Fish 'n' Chips **NUT PGF £16.00**

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

Spiced Roast Yorkshire Chicken **GF NUT £16.00**

Chicken supreme, Za'atar-style rub, Yorkshire curd, roasted potatoes, broccoli and garlic, with crispy chilli dressing

Smoked Haddock Thermidor Omelette **NUT PGF £14.00**

Skillet-served omelette with flaked smoked haddock, gratinated thermidor sauce, toasted Yorkshire sourdough, shaved fennel and rocket salad

Char-Grilled Yorkshire Pork Chop **GF £16.00**

Sweet potato mash, charred broccoli, feta cheese and pomegranate seeds, with roasted hazelnut, mint and lime salsa

Vegan Wild Garlic Potato Gnocchi **V £14.75**

Drewton Estate wild garlic pesto, woodland mushrooms, preserved lemon, peas, Applewood cheese, and toasted pine nuts

Drewton's Quiche of the Day **VEG £13.50**
(see specials of the day)

Herb buttered baby potatoes and Drewton's classic Caesar salad

FROM THE GRILL

Indian Spiced Sirloin Steak **NUT £20.00**

Char-grilled 8oz prime Yorkshire sirloin steak, Chefs' house spice, homemade garlic flatbread, tomato, cucumber raita, crispy Bombay potatoes, and chillies

Drewton's Signature Steak Burger **NUT PGF £16.50**

Toasted croissant bun, 6oz steak burger, Yorkshire rarebit, smoky tomato ketchup, pickled red onions, Drewton's hash brown, ranch slaw, and triple-cooked fries

Drewton's Black Cajun Chicken Burger **NUT PGF £16.50**

Toasted croissant bun, buttermilk spiced chicken breast with avocado mayonnaise, crispy tortilla chips, sweetcorn relish, Monterey Jack cheese, ranch slaw and triple-cooked fries

Drewton's Mushroom Royale Burger **VEG NUT PGF £15.50**

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

Add Yorkshire Blue Cheese	£1.50
Drewton's Triple-Cooked Hash Brown	£2.75
Maple Cured Bacon	£1.20
Sticky Beef Short Rib	£3.00
Vegan Applewood Cheese	£1.50

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

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, SPECIALITY SANDWICHES, SALADS AND SOUP

Drewton's Yorkshire Picnic Board **NUT £16.75**

Yorkshire pork pie, sausage roll, roast ham, cheese of the day, scotch egg, pickled onion, chutney, celery, and Yorkshire sourdough

Seafood Board **NUT PGF £18.00**

Cold smoked salmon, prawns, handpicked crab, mackerel paté, smoked mackerel, Marie Rose sauce, pickles, lemon, and toasted Yorkshire sourdough

Chicken Gyros Wrap **NUT PGF £14.75**

Pulled chicken gyros, tomato, onion and cucumber salad, homemade flatbread, Yorkshire feta cheese and herb fries

Summer Salad Bowl **VEG NUT PGF £13.00**

Whipped goats' cheese, seasonal fruits, tomatoes, peas and edamame beans, cucumber, avocado, herb vinaigrette, and toasted Yorkshire sourdough (can be served GF with seeded crackers)

Ribblesdale Brioche Pizza **VEG NUT £12.50**

Brioche base, caramelised onions, figs, and Ribblesdale goats' cheese, with Drewton's classic Caesar salad

Tuscan Tomato and Bean Soup **NUT PGF V £9.20**

Lightly spiced traditional chunky soup, with vegetables, olives and capers, with crispy warm cheese straws

Warm Burrata Salad **PGF £13.00**

Peppered burrata with vine tomatoes, basil, sourdough croutons, anchovies, capers, and green almond dressing

Prawn Ceviche **NUT PGF £13.00**

Tiger prawns, citrus-cured salad, with avocado, coriander, tomato, cucumber, chilli, and homemade tortilla chips

Smoked Mushroom Parfait **VEG NUT PGF £9.50**

Shiitake, oyster and exotic mushroom parfait, sticky onion relish, crispy onions, and grilled Yorkshire sourdough

A BIT ON THE SIDE

Charred Broccoli **GF VEG NUT V £4.00**

Baby Potatoes with Butter & Herbs **GF VEG NUT £4.00**

Shaved Fennel & Rocket Salad, Herb Vinaigrette **GF NUT V £4.00**

Drewton's Classic Caesar Salad **NUT PGF £5.00**

Duo of Drewton's Triple-Cooked Hash Browns **GF VEG NUT V £5.00**

Drewton's Loaded Hash Browns with Sticky Beef Short Rib and Gratinated Raclette Cheese **GF NUT £6.50**

Hand Cut Chunky Chips **GF VEG NUT V £5.00**

Triple-Cooked Fries **GF VEG NUT V £4.80**

Add a 'Side Side':

Truffled Mayonnaise	GF VEG NUT £1.20
Drewton's Chip Spice	GF VEG NUT V 50p
Feta Cheese and Herb	GF VEG NUT £1.20

Drewton's Creamy Ranch Slaw **GF VEG NUT £4.00**

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

PUDDINGS

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

Begian chocolate dome, vanilla ice cream, macerated strawberries, hot chocolate sauce, and raspberry meringues

Strawberries and Cream Cheesecake **VEG £7.20**

Traditional biscuit base, strawberry salad, strawberry ice cream, and nut tuile

Vegan Pecan Pie **VEG V £7.20**

Individual sweet crust pastry pie, jug of warm salted caramel sauce, and toasted coconut ice cream

Pavlova **GF VEG NUT £7.20**

Vanilla meringue, lemon curd, and whipped cream, with mango, pineapple, white chocolate shards, and raspberry sauce

Baked Buttermilk Scone **VEG NUT £6.00**

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

Baked Buttermilk Scone and Tea for Two **VEG NUT £15.50**

Glacé cherry, sultana or plain scones, clotted cream, butter, strawberry jam and a pot of tea to share



AFTERNOON TEA

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

Afternoon Tea for Two **£45.00**
(Afternoon Tea for One available for £22.50)

Chefs' Selection of Four Sandwiches
Peppered Cucumber dill crème fraiche **VEG NUT PGF**
Smoked Salmon cream cheese and cucumber **NUT PGF**
Golden Coronation Chicken **NUT PGF**
Egg Mayonnaise salad cress **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

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.