



THE DREWTON TIMES



A YORKSHIRE PUBLICATION

FROM THE DESK OF KATIE

Summer has well and truly arrived at Drewton's and The Manor Rooms, and the months ahead are set to be busy, joyful and full of celebration. From community visits that remind us why local really matters, to long sunny days filled with barbecues, picnics, weddings and gatherings, there's plenty to look forward to.

So pop the kettle on (or pour a glass of something cold) and catch up on what we've been up to - and what's coming next. This summer, we're incredibly excited to be introducing something completely new...

Pop-Up Dining in the Hidden Corners of The Drewton Estate

Across June, July and August, we'll be hosting a small series of pop-up dining experiences set in secret outdoor locations across The Drewton Estate - from the orchard and courtyard to the potting shed gardens and woodland edge. Each event will be different and, in a little twist, you won't know the exact location until 24 hours before you arrive.

These relaxed lunches and evenings are designed to bring people closer to the land and the seasons, celebrating food that's grown, foraged or sourced right here on the Estate, alongside produce from the brilliant Yorkshire farmers and producers we're proud to work with. Expect generous, fire-cooked feasts, vibrant seasonal vegetables, indulgent sharing desserts and a touch of theatre - all enjoyed under the summer sky in truly memorable settings. Menus will change with each event, shaped by what's at its very best at the time.

It's something we've never done before - and may never do quite the same way again. So, if you love Drewton's, seasonal food and beautiful, unexpected dining experiences, we'd love you to join us. **For menus, dates and details, scan the QR code or search on our website - "Secret Summer Dining on The Drewton Estate".**



Katie & Freddie x

GIVING BACK: MY VISIT TO ELLOUGHTON PRIMARY SCHOOL

A lesson in Growing, Cooking and Community and a Mountain of Unexpected Dishes

I'd like to share a little story with you ... A few weeks ago, I had the pleasure of speaking at an Agricultural Careers Day to a group of 55 Year 6 children - 10 & 11 years old.

I talked about Drewton's and The Manor Rooms, and the huge range of roles within our team of 65 local employees, from skilled chefs and butchers to customer service and hospitality, as well as marketing, design, gardens, maintenance, property development and farming.

After my presentation, I set them an activity to design a dish for our menu. Anything they liked! Brunch, lunch, afternoon tea... sweet, savoury, traditional, adventurous - even a whole menu if they wished. And what came back totally surprised me. I expected bangers and mash, chicken goujons, fish fingers and chips, or maybe a pizza, but I got none of that.

Instead, I was handed detailed sushi illustrations, lobster and chips, paella, towering burgers, a tiered wedding cake, trays of brownie selections, crab salads, creative ice creams flavours, pasta dishes that were not bog standard, a couple of beautifully designed menus, full three course meals, and quite a few cocktails! (though I'm hoping those were the mocktail versions...)

It left me thinking that this generation is growing up with a level of food knowledge, confidence and creativity that we certainly didn't have at that age. Their expectations are higher, their palates are more adventurous, and their parents are clearly introducing them to incredible food - at home or in restaurants.

And, it made me wonder if children's menus are creative enough anymore, are the benchmarks shifting, will this generation expect to eat what adults eat, and - most importantly - did I manage to plant a seed... to inspire even one future chef, butcher, baker, farmer or hospitality professional? Because without them, the cafés, restaurants and food businesses they love today simply won't exist in the future ...Katie.



COME & JOIN US AT DREWTON'S KITCHEN

From Brunch to Afternoon Tea - Dining Done Properly

At the heart of Drewton's is our Kitchen - a place to relax, linger and enjoy food made with real care. Whether you're popping in for brunch, meeting friends for lunch or settling in for afternoon tea, you'll find a warm welcome, beautiful surroundings and menus that celebrate the very best of local, seasonal produce.

Open throughout the day, our Kitchen is about good food cooked properly - thoughtfully prepared from scratch by a talented team who care deeply about what goes onto the plate. Here are some of our favourite dishes!



Spaces to Suit Every Occasion

We're lucky to offer a variety of dining spaces, so you can enjoy Drewton's exactly the way you like it:

- Three stylish indoor dining rooms, each with its own character
- A dedicated dog friendly dining room, so four legged friends don't miss out
- Courtyard dining for sunny days and long, leisurely lunches
- Picnic tables for relaxed takeaway dining with views across the Estate



Whether it's muddy boots after a walk, a celebratory lunch or a quiet catch up over coffee, there's a spot here for everyone.



01430 425079

www.drewtons.co.uk

info@drewtons.co.uk

Drewton's Farm Shop, The Drewton Estate, South Cave, East Yorkshire, HU15 2AG.

SUPPORTING LOCAL: EAST YORKSHIRE'S FOOD & RURAL TOURISM COMMUNITY

Celebrating 15 years, looking firmly to the future

Alongside my role at Drewton's, I'm incredibly proud to be Chair of the East Yorkshire Local Food & Rural Tourism Network – a membership organisation dedicated to supporting over 400 farmers, producers, accommodation providers, tourist attractions, hospitality venues and restaurants that make our region so special.

Earlier this spring, we had the pleasure of hosting the Network's Annual Conference, bringing our members together for a day of inspiring presentations, thought provoking discussions and shared ideas about the future of food, farming and rural tourism in East Yorkshire.

This year's event was particularly special, as it marked the 15th anniversary of the Network – a milestone worth celebrating.



A Feast for the Senses

To mark the occasion, our talented chefs created something truly memorable: a Hockney inspired grazing table of The Wolds, designed as a piece of edible art. Rolling hills, patchwork fields, orchards and farmland were all brought to life through food - reflecting the landscape that unites us all.

Every element on the table came from our wonderful local producers and members, showcasing the incredible quality, diversity and creativity found right here in East Yorkshire. It was a real talking point of the day and a powerful visual reminder of why supporting local matters. If you're interested in this idea for your wedding or corporate event then please let us know!

Introducing the EY UP Awards

One of the most exciting announcements at the conference was the launch of the brand new EY UP Awards – created exclusively for Network members. These awards are designed to shine a spotlight on excellence across our region, celebrating the people and businesses who go above and beyond in food, drink, farming, tourism and hospitality. From producers and growers to places to stay, eat and explore, the EY UP Awards will recognise those helping East Yorkshire thrive. The Awards evening will take place in October, with entries now open to members only, and it will be a celebration of local talent, passion and commitment.

We're thrilled to be launching something that not only recognises achievement but also strengthens the sense of community and collaboration across our sector.

Being part of this Network - and helping to support, champion and connect local businesses - is something I'm hugely passionate about. Together, we're telling the story of East Yorkshire through food, landscape and hospitality, and I can't wait to see what comes next...Katie.



DREWTON'S LOYALTY CARD

A Little Thank You for Coming Back

We're really proud of the community that has grown around Drewton's - familiar faces, regular visits and people who make us part of their weekly routine. Our Drewton's Loyalty Card is simply a thank you for that loyalty, offering little extras and exclusive benefits each time you visit.

We sometimes think of it less as a "card" and more as a membership - something that makes regulars feel a little bit more at home.

Simple to Join, Ready to Use

Signing up couldn't be easier. Just ask a member of the team in the restaurant or at the shop till, complete a quick form, and your card is ready to use straight away.

There's no catch, no points to track - just straightforward rewards for shopping and dining with us.



Membership Benefits

As a Drewton's Loyalty Card holder, you'll enjoy a range of member only offers, including:

- Exclusive member pricing on selected items in the Farm Shop, Deli and Butchery
- A free hot drink with any breakfast item (excluding toast and fruit bread) in the restaurant between 9-10am, Sunday to Friday
- Coffee and cake for £7, available Monday to Friday from 3pm in the restaurant
- Special member prices on drinks, including selected wines - for example, our current Jean Didier range at £18 per bottle, a saving of over 25%
- A birthday treat of 10% off food for a table of up to six and 50% off a 75cl bottle of Prosecco
- And seasonal offers throughout the year, exclusively for our Loyalty Card members.



Looking Ahead

As the scheme grows, it will allow us to be even more thoughtful with our rewards - tailoring offers to encourage members to try things they might not usually choose, whether that's something from the Butchery, Deli or the Restaurant.

A Little Extra, Just for You

Drewton's Loyalty Card isn't about big promises - it's about small, meaningful thank yous that add up over time. If you're already a regular, this one's for you. And if you're not yet, it's a lovely reason to start.

Ask about the Loyalty Card on your next visit - we'd love to sign you up.

JOIN OUR TEAM

We're always delighted to hear from talented individuals interested in joining us as skilled chefs, butchers, or as part of our retail and hospitality teams.

We offer hourly paid contracts (never salaried), a share of tips and other incentives, and we're proud of the great work-life balance our team enjoys.

Speaking of joining our team... We're delighted to welcome our new **Deli Manager, Hannah**, to the team. Hannah brings fresh energy, care and a real passion for great food, alongside a focus on quality, consistency and customer experience. We're incredibly excited to see her ideas take shape and to have her playing a key role in the day-to-day life of the Deli.

If you'd like to ask about current vacancies, please email - info@drewtons.co.uk.



STAY A LITTLE LONGER: OUR HOLIDAY COTTAGES

Your perfect summer escape on The Drewton Estate

Whether you're planning a countryside getaway, visiting family nearby or looking for a base to explore East Yorkshire, our holiday cottages offer a peaceful retreat with all the home comforts you need, and each sleeping four guests.

Beautifully refurbished and dog friendly, the cottages combine rural charm with modern touches - all just moments from the Farm Shop and Kitchen (which doesn't hurt at breakfast time!).

Availability does fill quickly during the summer months, so if you're tempted, we'd recommend booking sooner rather than later.



MEET THE MAKER MARKET EVENTS SUMMER FOOD & CRAFT FESTIVAL

Join us for one of our favourite days of the year - our Summer Food & Craft Festival, a relaxed, feel good celebration of local food, drink and craftsmanship, set in the beautiful surroundings of The Drewton Estate.

Taking place on Sunday 21 June, this vibrant event brings together a hand picked selection of brilliant artisan food producers and skilled craft makers from across the region. It's a chance to meet the people behind the products, discover something new and enjoy a wonderful summer day out.

With delicious take out food and drinks, plenty of space to eat, drink and explore, and a welcoming, family friendly atmosphere, it's the perfect way to spend a Sunday - and a lovely way to celebrate **Father's Day** too.

What's happening on the day

- A welcoming, family-friendly event with a lovely Father's Day feel
- A carefully curated mix of local food, drink and craft producers
- Free sampling - try before you buy
- Free outdoor garden games for the family
- Free animal petting - meet the local alpacas, sheep and goats
- A relaxed, vibrant atmosphere perfect for a summer day out



Whether you're coming to browse the stalls, enjoy great food, keep the children entertained or simply soak up the atmosphere, this festival is all about celebrating local talent, great produce and our fantastic community.

Just come along, explore and enjoy. We'd love to see you here.



AL FRESCO SEASON IS HERE

BBQs, Picnics and Dining in the Great Outdoors

Longer days mean one thing at Drewton's - it's officially al fresco season! Whoop whoop!

Our Butchers and Deli team have everything you need for effortless outdoor eating, from barbecue-ready meats and handmade sausages to vibrant salads, breads and picnic favourites. Whether you're firing up the BBQ, heading off on a countryside walk or simply eating in the garden, we've got summer covered.



Expect lighter, brighter flavours alongside the Drewton's classics you know and love!

- New seasonal cuts and BBQ specials from the butchery
- Freshly made salads, deli pots and picnic perfect sandwiches and bites
- Handmade pies, pastries and sweet treats from our kitchen
- Spotlight on local producers bringing summer flavours to life

And don't forget our outdoor seating areas at the farm shop with The Terrace dining room opening its doors onto our beautiful Courtyard - perfect for relaxed brunches and lunches, or a simple glass of wine soaking up the sunshine. Or enjoy our picnic tables for Grab n Go takeouts in the sunshine. We can put together a delightful picnic for you to take on your walks and hikes - pick up a map in store for the footpaths across The Drewton Estate - and please remember to keep dogs on leads, and dispose of your litter, being considerate of our countryside and wildlife.



GUESS WHO? DREWTON'S TEAM EDITION

From baby photos to right now...

We're sharing something a little different this issue!

We've been digging through the archives to find baby photos of our brilliant team - and we'd love you to guess who's who before revealing the answers on social media. Keep an eye out, have a guess, and join in the fun - it's guaranteed to make you smile.



And ... A Special Easter Visitor

Our Easter Bunny made a very special appearance over the Easter weekend, spreading smiles, waves and a little springtime magic around Drewton's. But here's the question... can you work out which member of our team was hiding behind the bunny suit?



Turn Upside Down for Answers

From left to right: Freddie (a man that can... the fixer!), Willie (charista serving wonderful coffee), Ann (part of the woodwork), Ben (our fabulous exec chef), Mark (the best dressed host you'll ever meet), and Katie (the boss).
 Bunny Costume - Who else but Mark (again...)

THE GREAT DREWTON'S GIRAFFE MYSTERY

...and how half of East Yorkshire fell for it

If you spotted something unusually tall wandering across our fields recently, you weren't alone. A couple of months ago we shared a little April Fool's fun on social media - announcing the arrival of our very own Drewton's Giraffes, complete with a rather convincing photo of them grazing happily on The Wolds.

What we didn't expect was just how many of you would believe us.

Within hours, the post had taken on a life of its own. Customers were tagging friends, planning visits, and asking what giraffes eat (answer: apparently whatever grows in East Yorkshire). Even now, weeks later, we still have people booking tables "to see the giraffes while they're here."

We've decided to keep the magic alive - no giraffes (yet!), but plenty of fun, great food, and a farm shop full of things worth sticking your neck out for.

Thank you for being such good sports and for giving us the best laugh we've had in ages. Who knows what might appear in the fields next year...



DATES FOR THE DIARY!

Workshops 2026

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

Drewton's Summer Food Festival
Sunday 21st June

Harvest Supper
Friday 9th October

Mamma Mia! Party Night
Saturday 10th October



SCAN ME

WE LOVE HEARING FROM YOU!

"So many guests said it was the best wedding food they'd ever had – not just good for a wedding, but genuinely outstanding." - Hannah & Tom

Exceptional food sits at the heart of every wedding at The Manor Rooms.

Our chefs work closely with couples to create seasonal wedding menus, inspired by the best local produce and designed to suit both the time of year and your personal tastes. From refined wedding breakfasts to relaxed sharing feasts and evening food, each menu is created with the same care and attention that Drewton's is known for.

The result is food that feels generous, memorable and beautifully suited to your celebration.



"Nothing was ever too much trouble – we felt completely supported from start to finish." - Rachel & Mark

Planning a wedding should feel exciting, not overwhelming.

Our dedicated team is here to support you from your very first visit through to the final farewell, offering guidance, reassurance and expertise whenever you need it. We believe the best weddings are built on trust, flexibility and genuinely understanding what matters most to each couple.

A SUMMER OF "I DO"

Weddings at The Manor Rooms

Summer is wedding season, and The Manor Rooms is looking truly beautiful. Set within the rolling East Yorkshire countryside, The Manor Rooms offers a wedding venue that feels both elegant and relaxed – a place where couples can slow down, gather the people they love most and celebrate in a way that feels completely their own. From intimate celebrations to larger, show stopping wedding days, we take great pride in creating weddings that are personal, thoughtfully planned and effortlessly memorable.

A Venue That's Yours for the Day

One of the things couples love most about The Manor Rooms is exclusive use. From the moment you arrive until the last dance of the evening, the space is entirely yours – giving you privacy, freedom and the chance to truly make the venue your own. We're also fully licensed for civil ceremonies, allowing you to host your entire wedding day in one beautiful setting – from "I do" through to dining, speeches and dancing. Whether you're dreaming of something romantic and intimate or elegant and full of energy, our experienced team is on hand to guide you through every step.

"It felt like our own private house for the day – relaxed, calm and completely us."

– Emily & James



PRIVATE PARTIES & SPECIAL OCCASIONS

Life is full of moments worth celebrating, and we love helping you mark them in a way that feels personal, relaxed and beautifully catered. From intimate milestone birthdays to baby showers, anniversaries, retirement gatherings and family get togethers, our spaces at Drewton's and The Manor Rooms offer the perfect setting for bringing people together.

Each celebration is tailored to you - from bespoke menus using the best local produce, to thoughtful styling touches, and warm attentive service that makes your guests feel instantly at home. Whether you're imagining a cosy afternoon tea, a long-table supper, a grazing feast or a lively evening party, our team will help you shape an occasion that feels effortless and memorable.

We're also seeing more people choosing to host smaller, more meaningful celebrations - relaxed gatherings that focus on good food, good company and the joy of being together. If you have a date in mind, fancy an intimate elopement wedding, or simply want to explore ideas, we're always happy to chat and help you bring your plans to life.

