

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 Rye **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** **£21.00**

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



Smoked Haddock Florentine Skillet **NF** **PGF** **£18.00**

Flaked Whitby haddock, spinach, garlic and white wine sauce, Parmesan cheese, poached Eddie's egg, 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 toasted sweet fruit loaf, feta cheese, tomatoes, avocado, streaky bacon, and 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**

Toasted Yorkshire Fruit Bread **NF** **VEG** **£7.00**

Two toasted doorstep slices of sweet fruit loaf, butter and choice of preserve



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 **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



Roasted Fillet of Salmon **NF** **GF** **£22.00**

Roasted fillet of salmon, tian of marinated baby potatoes and Whitby crab, Yorkshire asparagus, and dill & tomato dressing



Ham, Egg and Chips with Parsley Sauce **NF** **GF** **£18.00**

Thick-cut honey roasted Yorkshire ham, triple-cooked chips, fried duck egg, parsley sauce, and Yorkshire watercress



Drewton Estate Wagyu Steak Pie **NF** **£22.00**

Braised prime wagyu beef and Wold Top ale crisp shortcrust pastry pie, miso and honey glazed heritage carrots, roasted shallots, pomme purée, and Drewton's meat gravy



Drewton Estate Stacked Wagyu Beef Burger **NF** **PGF** **£20.00**

Chargrilled burger bun, prime Estate wagyu beef pattie, pulled beef short rib, smoked Cheddar cheese, Chefs' baconnaisse sauce, ranch slaw, and French fries



Moroccan Spiced Chicken Flatbread **NF** **PGF** **£22.00**

Chargrilled butterflied chicken, garlic butter flatbread, vegetable noodles, tzatziki, pomegranate seeds, charred lime, and Greek style fries with feta cheese

Farmhouse Gnocchi Bake **NF** **V** **£19.50**

Potato gnocchi bake with mozzarella, rich tomato and red pepper ragu, fresh basil, and garlic flatbread

A BIT ON THE SIDE

Loaded Hash Browns with Beef Short Rib and Smoked Cheddar **NF** **GF** **£9.00**

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**

Drewton's Creamy Ranch Slaw **NF** **GF** **VEG** **£5.00**

Chefs' Warm Garlic Flatbread **NF** **VEG** **£5.00**

Heritage Tomato and Basil Salad **NF** **GF** **V** **£5.00**

Chimichurri Sauce **V** **£3.50**

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, 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 **VEG** **+£3.00**



SALADS, BOARDS AND BOWLS

Drewton's Yorkshire Seafood Board **NF** **PGF** **£25.00**

Staal smoked salmon, Whitby crab, prawns, smoked mackerel, lemon, Marie Rose sauce, and toasted Yorkshire bloomer loaf



Grimsby Dressed Crab **NF** **PGF** **£24.00**

White and brown handpicked crab, with fennel, rocket and strawberry salad, warm potatoes with dill butter, seafood sauce, lemon, and toasted bloomer



Drewton's Picnic Basket **NF** **£22.00**

Sausage roll, scotch egg, cheese & potato pie, sticky glazed beef sausage, Lincolnshire Poacher cheese, pickled onions, homemade piccalilli, brown sauce, and warm Yorkshire bread



Drewton's Quiche and Salad **NF** **VEG** **£16.00**

Chefs' quiche of the day, heritage tomato and basil salad or house slaw, with French fries



Goats' Cheese Salad **PGF** **VEG** **£18.00**

Whipped goats' cheese, heritage tomatoes, pickled cucumber, edamame beans, toasted pine nuts, fresh basil, and warm black rye bread

Roast Tomato Soup and Grilled Cheese **NF** **PGF** **VEG** **£15.00**

Cream of tomato soup, Wensleydale rarebit, sour cream, and herb oil



Miso and Cauliflower Salad **PGF** **V** **£19.00**

Roasted spiced cauliflower, cashew nut hummus, toasted coconut, sweet sultanas, onion bhaji, light curry dressing, and warm flatbread

SANDWICHES

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



Roast Turkey BLT Sandwich **NF** **VEG** **£18.50**

Triple-decker toasted white or brown Yorkshire bloomer, sliced Soanes' turkey, maple streaky bacon, beef tomato, gem lettuce, mayonnaise, and French fries



Baked Yorkshire Rarebit **NF** **VEG** **£16.00**

Wensleydale cheese, English mustard and local ale rarebit on toasted bloomer, with tomato chutney and French fries



Tin Loaf Sandwiches **NF** **£11.00**

Egg Mayonnaise and cress on brown, with kettle chips

OR

Roast Beef and horseradish crème fraiche on white, with kettle chips



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

Adam's Fish	Delifresh	SeaGrown
Anna's Happy Trotters	Dalziel	St Quintin's Creamery
Black Apple Produce	Dan's Pies	Staal Smokehouse
Bracken Hill	Duncan Schofield	T Soanes and Son
Bridlington Shellfish	E B Bradshaw & Sons	Thorne Poultry
Carron Lodge	Eddie's Eggs	Turner Price
Choc 'n' Cheese	Field Farm Eggs	Weddel Swift
Coffee Care (NC)	Mounfield	Wold Top Brewery
Country Valley	Neptune Fish	Yorkshire Dales Meat
Creme d'Or	John Penny and Sons	Yorvale Ice Cream
Cryer & Stott	VL and MC Rookes	YO Bakehouse
Dale's Potatoes	Scutts Potatoes	

Please see our Specials of the Day

Dishes may vary for seasonal occasions

PUDDINGS

Lemon Syllabub **NUT** **PGF** **VEG** **£9.00**

Cold set lemon and vanilla cream, compote of Yorkshire rhubarb, and shortbread biscuit

Strawberry and White Chocolate Eton Mess Cheesecake **NUT** **GF** **VEG** **£9.00**

Whipped white chocolate cheesecake, poached strawberries, crisp meringue, and frozen strawberry yoghurt



Orange, Almond and Cherry Baked Alaska Cone **VEG** **£9.00**

Waffle cone wafer filled with orange, almond and mascarpone cake, cherry compote, cherry ripple ice cream, and torched Italian meringue topping

Chocolate and Pear Brownie **NUT** **V** **£9.00**

Warm dark chocolate brownie, vanilla poached pear, coconut ice cream, and hot toffee fudge sauce

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 *cream cheese and dill* **NUT** **PGF**

Roast Beef *horseradish crème fraiche* **NUT** **PGF**

Vintage Cheddar Cheese *Yorkshire ale chutney* **NUT** **PGF** **VEG**

Egg Mayonnaise *cress salad* **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