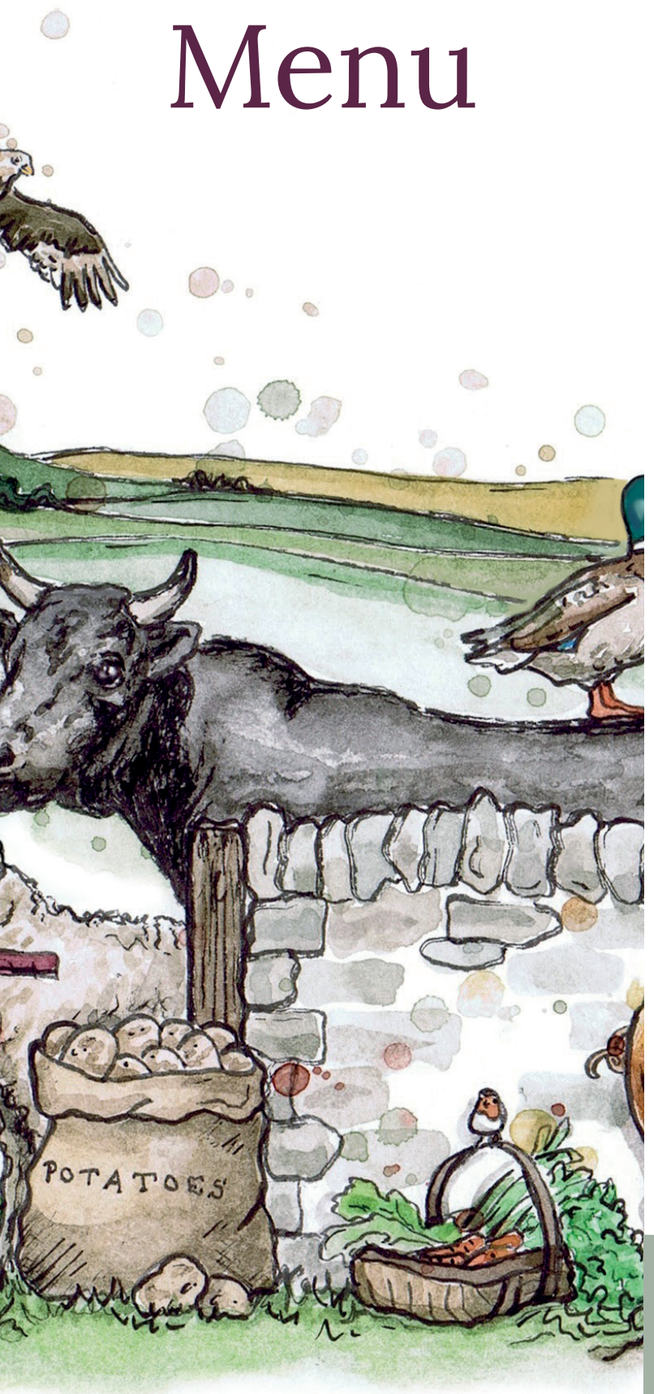
KITCHEN
AT DREWTON'S

Menu



The Manor Rooms
On The Drewton Estate

East Yorkshire's Exclusive Wedding and Events Venue

themanorrooms.co.uk



KITCHEN
AT DREWTON'S

Why We Named Our Restaurant 'Kitchen'

You may wonder why we chose the name 'Kitchen' for our restaurant. The answer takes us back many centuries to a remarkable chapter of local history. This very spot was once home to an old Roman kitchen, serving a settlement that stood within what is now The Drewton Estate.

The nearby A1034 still follows the line of an original Roman road, linking this area to wider trading and military routes of the time. The Romans knew this place as "Druids Town", and their kitchen would have been a bustling hub of daily life - preparing food, fuelling the community, and bringing people together. Naming our restaurant 'Kitchen' is our way of honouring that heritage, celebrating the generations of food, craft and community that have shaped Drewton's through the ages.







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

- Adam's Fish
- Anna's Happy Trotters
- Black Apple Produce
- Bracken Hill
- Bridlington Shellfish
- Carron Lodge
- Choc 'n' Cheese
- Coffee Care (NC)
- Country Valley
- Creme d'Or
- Cryer & Stott
- Dale's Potatoes
- Dales Dairies
- Delifresh
- Dalziel
- Dan's Pies
- Duncan Schofield
- E B Bradshaw & Sons
- Eddie's Eggs
- Field Farm Eggs
- JL Brooks
- John Penny and Sons
- Laverack's
- Luke's Bakery
- Mounfield
- Neptune Fish
- Nichols Pickles
- Pipers Crisps
- Scutts Potatoes
- SeaGrown
- Shepcote Distributors
- Soanes Poultry
- Staal Smokehouse
- The Drewton Estate
- The Original Baker
- Thorne Poultry
- Turner Price
- VL and MC Rookes
- Weddel Swift
- Wold Top Brewery
- Yorkshire Dales Meat
- Yorkshire Wolds Apple Juice
- Yorvale Ice Cream
- YO Bakehouse







Visit Hull & East Yorkshire – Connecting. Supporting. Promoting.
great taste – Producer
Quality Standard beef British
Quality Standard lamb British
Red Tractor Assurance for Farms – Beef & Lamb Scheme
Farm Retail Association – Real Local Food
deliciously yorkshire
East Yorkshire Local Food Network

Visit our website
drewtons.co.uk

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Tag us on social media! @Drewtons

DREWTON'S
ON THE DREWTON ESTATE



Illustrations by: eleanortomlinsonart.co.uk

ALL DAY BRUNCH

9am-4.15pm

Drewton's Yorkshire Breakfast NF GFA **17.00**
Fried or poached egg, dry-cured smoked bacon (2), farmhouse sausages (2), grilled tomato, mushrooms, baked beans, Doreen's black pudding, Drewton's hash brown, choice of toasted artisan bread

Drewton's Vegan Breakfast Skillet NF GFA V **16.50**
Roasted pepper, Drewton's hash brown, grilled tomato, mushrooms, avocado, smoked bean cassoulet, spinach, toasted artisan bread

Breakfast Grazing Board VEG **16.00**
Essential breakfast goodies - toasted nut granola, Greek yoghurt, seasonal berry compote, croissant or Danish, orchard fruit & honey blended drink

Whipped Yorkshire Fettle and Roasted Beets VEG **15.50**
Sheep's cheese, roasted beets, pickled walnuts, honey, toasted sourdough soldiers

Smoked Salmon and Courgettes NF GFA **17.00**
Smoked salmon, toasted black rye, lemon & mint-marinated courgettes, poached egg, dill hollandaise

Whitby Smoked Kipper NF GFA **15.50**
Grilled Whitby kipper, scrambled eggs, chives, lemon, toasted rye

Smashed Avocado, Chilli and Lime NF VEG VA **15.00**
Zesty avocado on toasted sourdough, two poached eggs, coriander

Drewton's Eggs Benedict NF GFA **15.00**
Toasted English muffin, two poached eggs, streaky bacon, hollandaise

Truffled Mushrooms & Hash Browns NF GF VEG **17.00**
Drewton's hash browns, sautéed mushrooms, spinach, two poached eggs, black truffle hollandaise

Brioche French Toast with Bacon Jam NF **15.50**
Dipped spiced custard brioche, sticky bacon jam, espresso cream

Granola Yoghurt Bowl GF VEG **11.50**
Greek yoghurt, homemade granola clusters, seasonal berry compote

Toasted Yorkshire Ciabatta Roll NF GFA VA **9.95**
Choose from farmhouse sausage, vegan sausage or dry-cured smoked bacon, toasted Yorkshire ciabatta

Add a fried egg **+1.50**

Toasted Fruit Teacake NF VEG **6.50**
Choice of preserve, farmhouse butter

FARMHOUSE SANDWICHES GFA

9am-4.15pm

Handcrafted sandwiches, sea salted potato crisps
(Upgrade to French fries +£3 ...add a cup of soup +£4)

Tuna Mayonnaise Ciabatta NF **11.50**
Tuna & spring onion crunch, sliced cucumber, crispy capers, lemon

Ploughman's Baguette NF VEG **12.50**
Vintage Cheddar, Yorkshire ale chutney, watercress, red onion, sun blush tomatoes, mustard mayo

Bacon, Brie and Cranberry Ciabatta NF **12.50**
Melting Brie, crispy streaky bacon, cranberry sauce

Smoked Salmon, Egg and Watercress Baguette NF **13.00**
Smoked salmon, egg mayonnaise, sliced soft boiled egg, watercress

Parma Ham and Mozzarella Baguette NF **12.50**
Parma ham, mozzarella, sliced vine tomatoes, fresh basil, Parmesan

Creative Cooking with Sustainable Values
Highlighted dishes feature fresh, local whole foods, and healthy produce, whilst minimising or avoiding processed and ultra-processed ingredients

SMALL PLATES (3 FOR £28)

11am-4:15pm

Perfect as a starter or for sharing. For a main course, we recommend choosing two or three dishes with side of chips or salad

Braised Ox Cheek and Henderson's Croquettes NF **10.50**
Crispy panko-crumbed croquettes with slow-cooked ox cheek, horseradish hollandaise

Rosemary and Garlic Lamb Pinwheel NF GF **11.00**
Rolled herbed lamb, crushed potatoes, warm salsa verde, crispy capers

Roasted Heritage Carrots GF V **9.50**
Spiced chickpea hummus, candied carrots, toasted seeds & nuts, crispy onions

Charred Tenderstem Broccoli GF VEG VA **9.50**
Broccoli spears, toasted hazelnuts, crumbled Yorkshire Blue, lemon

Bang Bang Chicken Skewers GF **10.50**
Chargrilled marinated chicken, roasted peanut satay sauce, sweet chilli drizzle, toasted sesame, spring onion

Crispy Thai Duck Salad GF **11.00**
Fragrant lime, chilli & coriander Thai salad, oriental-spiced shredded duck, crushed peanuts

Crispy Pork Belly Lollipops NF GF **10.50**
Slow-roasted pork bites, hot honey & sage, burnt apple sauce dip

LIGHT BITES

Drewton's Quiche and Salad NF VEG **15.50**
Chef's quiche of the day, mixed salad and house slaw, French fries

Drewton's Deli Classics NF **14.50**
Choice of sausage roll, scotch egg, or pork pie, homemade pickles, house slaw, sea salted potato crisps

Chef's Soup of the Day NF GFA VEG **9.50**
Freshly made seasonal soup featuring roots & shoots, choice of artisan bread, farmhouse butter

Posh Prawn Cocktail NF GFA **15.50**
Fresh coldwater prawns, whole crevette, avocado, pickled cucumber, baby gem, Bloody Mary dressing, lemon & dill, buttered brown bread

Pear, Blue Cheese and Walnut Tart VEG **15.00**
Shortcrust pastry case, red wine poached pear, Yorkshire Blue cheese, crushed pickled walnuts, dressed watercress & radish salad

Warm Baked Camembert NF GFA VEG **15.00**
Honey, garlic & rosemary baked cheese, toasted sourdough soldiers, pickled vegetables & cornichons

A BIT ON THE SIDE

Duo of Drewton's Triple-Cooked Hash Browns NF GF V	5.50
Triple-Cooked Beef Dripping Chunky Chips with Hull Chip Spice NF GF	5.50
French Fries NF GF V	5.00
Truffle & Parmesan Fries NF GF	6.25
House Slaw NF GF VEG	3.50
House Salad NF GF VEG	3.50

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 · GFA Gluten Free Available
VEG Vegetarian · V Vegan · VA Vegan Available

MAIN PLATES

11am-4:15pm

East Coast Fish 'n' Chips NF GF **20.00**
Whitby haddock fillet in crisp Scarborough Fair beer batter, triple-cooked beef dripping chunky chips with Hull Chip Spice, homemade mushy peas, bread & butter, lemon, tartar sauce

Drewton's East Coast Seafood Board NF GFA **25.00**
Smoked salmon and mackerel mousse parcel, handpicked white & brown Grimsby crab, coldwater prawns, crevette, peppered smoked mackerel, Marie Rose, horseradish crème fraîche, fresh lemon, dressed watercress, caper & radish salad, toasted sourdough

Fresh Dressed Crab NF GFA **24.00**
Freshly picked white and brown Grimsby crab, lemon and chives, warm minted new potatoes, dressed watercress, caper & radish salad, toasted sourdough soldiers

Plaice à la Meunière NF **22.00**
Whole grilled plaice, caper, lemon & parsley brown butter, wilted spinach, minted new potatoes or French fries

Yorkshire Pudding Cottage Pie NF **20.00**
Wold Top beer-braised ox cheek in homemade Yorkshire pudding, mashed potato, crumbled vintage Cheddar, crispy onions, English mustard, seasonal vegetables, proper gravy

Chicken with Wild Mushroom & Tarragon NF GF **19.00**
Supreme of pan-seared chicken breast, wild mushroom & tarragon cream, baby onions, tenderstem broccoli, smoked garlic mashed potato

Drewton's Award-Winning Steak Pie NF **22.00**
Slow-braised prime Yorkshire beef in Wold Top ale, buttered shortcrust pastry, seasonal vegetables, proper gravy, choice of garlic mashed potato, or triple-cooked beef dripping chunky chips

Drewton Estate Stacked Wagyu Beef Burger NF GFA **19.00**
Chargrilled potato bun, Drewton Estate wagyu beef patty, Old Smoky cheese, sticky bacon jam, house slaw, French fries

Ham, Egg and Chips NF GF **17.50**
Thick-sliced marmalade Yorkshire ham, two fried eggs, triple-cooked beef dripping chunky chips, homemade piccalilli

Woodland and Wild Mushroom Stroganoff GF V **17.50**
Sautéed field & wild mushrooms, with a brandy, tarragon, mustard & oat cream sauce, wild rice

Traditional Bangers and Mash NF **17.50**
Cumberland sausages, buttery mashed potato, seasonal vegetables, roasted onion gravy

SUNDAY ROASTS

10am-3.15pm
Sunday only

Yorkshire Roast Sirloin of Beef NF GFA **22.00**

Yorkshire Honey & Thyme Roasted Gammon NF GFA **20.00**

Yorkshire Beef and Honey & Thyme Gammon Duo NF GFA **22.00**

Cranberry, Apricot & Four-Nut Roast VEG V **18.00**
Yorkshire pudding, triple-cooked roast potatoes, seasonal vegetables, proper homemade gravy

Cauliflower cheese NF GF VEG **+4.50**

Pigs in blankets NF GF **+5.00**

Homemade fruit & nut stuffing VEG **+4.00**

PUDDING CLUB

11am-4:15pm

Boozy Cherry and Amaretto Trifle VEG **8.50**
Amaretto-soaked dark cherries, Battenberg cake, vanilla custard, whipped Greek yoghurt & cream, amaretti biscuits

Sticky Toffee Pudding NF VEG **7.50**
Classic date sponge with dark rum, vanilla ice cream, toffee sauce

Seasonal Fruit Salad NF VEG **7.50**
Fresh fruits & berries, whipped Greek yoghurt & cream, brandy snap

Dark Chocolate and Espresso Pot VEG **7.50**
Rich chocolate ganache, hazelnut biscotti

Mulled Wine Poached Pear NF GF VEG **7.50**
Poached pear, rosemary-infused rice pudding

Drewton Estate Fruit Crumble GF VEG **7.50**
Traditional oaty crumble with orchard fruits, choice of cold pouring cream or vanilla ice cream - see Specials of the Day

Trio of Neapolitan Ice Creams NF GFA VEG **6.50**
Chocolate, vanilla and strawberry ice cream, brandy snap

Traditional Cream Tea for Two NF GFA VEG **17.50**
Two freshly baked buttermilk scones - glacé cherry, sultana or plain - clotted cream, butter, strawberry jam, a pot of tea to share

Baked Buttermilk Scone NF GFA VEG **6.50**
Freshly baked buttermilk scone - glacé cherry, sultana or plain - clotted cream, butter and strawberry jam

AFTERNOON TEA



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

Afternoon Tea **22.50**

Sparkling Prosecco Afternoon Tea **27.50**

Chefs' Selection of Four Sandwiches
Smoked Salmon *cream cheese and dill* NF GFA
Roast Beef *horseradish crème fraiche* NF GFA
Vintage Cheddar Cheese *Yorkshire ale chutney* NF GFA VEG
Egg Mayonnaise *cress salad* NF GFA VEG

Tempting Savoury Bites
Homemade Flaky Sausage Roll NF GFA
Chefs' Quiche of the Day NF GFA VEG

Bakers' 'Naughty but Nice' Sweet Treats
Patisserie
Homemade Cake
Sweet Pastry
Macaron

Freshly Baked Buttermilk Scones
Plain and Sultana Scones NF GFA VEG
Clotted Cream and Preserve NF GF VEG

Brew or Bubbles
Yorkshire Tea, Americano or Sparkling Elderflower

Please see our Specials of the Day
Dishes may vary for seasonal occasions