

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 Royale 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 **£20.00**

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

Omelette Arnold Bennett NF PGF **£17.50**

Gratinated smoked Whitby haddock fluffy omelette, hollandaise sauce, Parmesan cheese, and two slices 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 sweet fruit loaf, feta cheese, tomatoes, avocado, streaky bacon, 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**

Yorkshire Teacake NF VEG **£6.50**

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

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.

- NF Nut Free GF Gluten Free PGF Possibly Gluten Free
- VEG Vegetarian V Vegan PV Possibly Vegan

Please see our Specials of the Day

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 🌿

Pork Osso Buco NF **£20.00**

Slow-cooked pork shank in aromatic tomato sauce, pomme purée, buttered cavolo nero cabbage, and sticky herb dumpling 🌿

Drewton Estate Wagyu Beef Burger NF PGF **£22.00**

Chargrilled burger bun, prime Estate wagyu beef pattie, Hawes naturally smoked Cheddar, Chefs' baconnaisse sauce, Drewton's hash brown, ranch slaw, and French fries 🌿

Black Bean and Lentil Burger NF V **£19.50**

Spiced bean and puy lentil burger, Applewood cheese, smoked barbecue sauce, sautéed mushrooms, Drewton's hash brown, and French fries

Drewton Estate Wagyu Steak Pie NF **£21.00**

Braised prime wagyu beef and Wold Top ale crisp shortcrust pastry pie, roasted winter roots, triple-cooked chunky chips, and jug of homemade gravy 🌿

Line-Caught East Coast Mackerel NF GF **£18.00**

Grilled mackerel, winter ratatouille, mashed potatoes with tarragon, crispy cabbage, and tomato velouté

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

Tandoori Chicken Flatbread NF PGF **£22.00**

Oven-roasted and chargrilled tandoori Soanes' chicken breast, Chefs' garlic flatbread, homemade onion bhajis, basmati rice, chilli & coriander yoghurt, and cucumber salad 🌿

A BIT ON THE SIDE

- Drewton's Creamy Ranch Slaw NF GF VEG **£5.00**
- Gem Lettuce with Caesar Dressing PGF V **£5.00**
- 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**
- Chimichurri Sauce V **£3.50**
- Chefs' Warm Garlic Flatbread NF VEG **£5.00**
- Roasted Beet Hummus NF GF V **£5.00**

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

Adam's Fish	Dalziel	St Quintin's Creamery
Black Apple Produce	Duncan Schofield	Staal Smokehouse
Bracken Hill	Eddie's Eggs	T Soanes and Son
Bridlington Shellfish	Field Farm Eggs	Thorne Poultry
Carron Lodge	A Laverack and Son	Turner Price
Coffee Care (NC)	Mounfield	Weddel Swift
Country Valley	Neptune Fish	Wold Top Brewery
Creme d'Or	John Penny and Sons	Yorkshire Dales Meat
Dale's Potatoes	VL and MC Rookes	Yorvale Ice Cream
Delifresh	Scutts Potatoes	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

SALADS AND BOWLS

Grimsby Dressed Crab NF PGF **£24.00**

White and brown handpicked crab, apple & celeriac remoulade, warm potatoes with caper butter, seafood sauce, lemon, and toasted bloomer loaf 🌿

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

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

Baked Ribblesdale Goats' Cheese PGF VEG **£18.00**

Warm fruit bread, baked goats' cheese, figs, avocado, roasted pistachios, Yorkshire honey, and aged balsamic glaze 🌿

Add Parma ham **+£3.50**

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

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

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

Cream of tomato soup, Wensleydale cheese toastie, aged balsamic drizzle, and sour cream

Warm Sweet Potato and Buffalo Mozzarella Salad VEG **£18.00**

Roasted sweet potato, whole warm mozzarella, roasted beet hummus, cranberries, pomegranate, roasted chickpeas, and red pesto straws

Caesar Salad NF V **£16.00**

Baby gem hearts, Applewood Cheese, black olives, tahini Caesar dressing, garlic croutons, and crispy onions

Add smoked tofu **+£3.50**

Add Staal smoked salmon **+£5.00**

Add avocado **+£4.00**



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, winter 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 balls VEG **+£3.00**

PUDDINGS

Chocolate Delice VEG **£9.00**

Dark chocolate mousse, hazelnut biscuit base, coffee ice cream, caramel sauce, and cocoa tuille

Baked Basque Cheesecake NUT GF VEG **£9.00**

Great Taste award-winning Basque cheesecake, macerated blackberries, pumpkin & clementine cream, and pumpkin seed tuille 🌿 

Tonka Bean Panna Cotta V **£9.00**

Tonka infused set silky custard, poached black cherries, chocolate shavings, and pistachio cookie

Old Fashioned Treacle Tart NUT VEG **£9.00**

Warm sticky treacle tart, Estate apple compote, calvados cream, and brandy snap 🌿

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

Golden Coronation Chicken 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