



PROVENANCE OF FOOD



Our produce

Our food is hand crafted on the premises, by our team of professional chefs. Where possible we use fresh, seasonal produce from Tatton's Kitchen Gardens and Estate in our tasty dishes, including salads, greens, herbs and apples from our orchard.

Our exclusive range of estate reared meat can be purchased in Tatton's Housekeeper's Store, including Venison which has been reared on the estate since 1290.



Our bakery

For over 20 years we have been perfecting our fabulous, tasty cakes here at Tatton. Baked using traditional recipes using real butter, free range local eggs and rich Belgian chocolate for that homemade taste. Our signature Egerton's Afternoon Tea is lovingly crafted by hand and our warm home baked scones with clotted cream and preserves are everyone's favourite!



Our suppliers

Tatton's very own garden team supply us with the freshest salad leaves, root vegetables and herbs straight from the Walled Kitchen Garden where possible. We like to support our local community by sourcing local suppliers. Fresh breads, muffins and teacakes from Mobberley Village Bakery, free range eggs from Sapling Home Farm, Lower Peover and tasty handmade chutney's from Christine's Preserves, Warrington are a few of our quality suppliers. Please ask one of our team if you would like to know more.

Group Bookings and Private Parties

With gorgeous garden views, The Gardener's Cottage rooms offer a unique location for special occasions, celebrations, meetings, or simply for a get together. To enquire please contact 01625 374467 or alternatively please use the online booking form at: www.tattonpark.org.uk/GardenersCottage

the GARDENER'S COTTAGE



TATTON'S KITCHEN GARDENS

To walk through Tatton's gardens is to walk through the history of gardening itself. Since 1715, each Egerton family member enhanced the look and influenced the style of the grounds as well as developing more of the parkland into the stunning gardens that you see today.

The site of the former Head Gardener's Cottage, nestled away in the Walled Kitchen Gardens, is steeped in history. Once known as the Old Dairy, it was home to Dairymaids who produced milk, cream, butter and cheese for the house and Egerton family. When a new Dairy was built at the Tatton Dale Farm, some years later the building became home to a Gamekeeper and his family. This was influenced by William Tatton Egerton who had inherited the estate in 1856.

By 1883 it had evolved into a home for the Head Gardener and his family, when the estate was inherited by the second Wilbraham Egerton he decided that the Head Gardener should have a cottage within the gardens and it was remodelled into 'Gardener's House' and the rooms that you see today.

The Victorian Walled Kitchen Gardens were the powerhouse to the country estate providing year round produce for the Egerton family and their guests and staff. The provenance of the food today can still be seen in Tatton's Kitchen Gardens, adjacent to the Gardener's Cottage. The greens, herbs and root vegetables grown in the vegetable garden at present are those known to have been part of the kitchen gardens at Tatton during the Edwardian period. A variety of produce is still grown traditionally and make up some of our special dishes here in the Gardener's Cottage.

the GARDENER'S COTTAGE



BREAKFAST SELECTION

10 am - 11:30 am

Pure Orange Juice

£1.95

Toasted Oven Bottom Muffin

Topped with free range scrambled egg and grilled British bacon

£6.55

Topped with free range scrambled eggs and roasted tomato (v)

£6.55

Bacon Muffin

Grilled British bacon served in an oven bottom muffin

£4.95

Eggs Benedict

A toasted muffin, topped with British honey roast ham, free range poached eggs and dressed with homemade Hollandaise sauce.

£6.55

White or Granary Toast

with a choice of preserves and butter

£2.50

Toasted Teacakes

served with butter

£1.95

English Breakfast Tea

Why not try a refreshing cup of Gardener's Cottage English Breakfast Tea.



(v) suitable for vegetarians

ROSÉ WINES

Norte Chico Rosé, Chile

Intense pink in colour, with bluish and violet hues. Aromas of flowers, red fruits and cherries lead to a very refreshing and soft palate with summer fruit flavours.

Enjoy on its own or great with our freshly baked cakes and pastries

£4.25 per 175ml glass or £17.35 750ml bottle

Allamanda Pinot Grigio Blush, Italy

Strawberry and bramble aromas lead on to delicate, yet juicy, red berry characters on the palate - with slight creaminess, and a crisp dry finish.

A perfect match to our salads and Tart Of the Day

£4.55 per 175ml glass or £18.00 750ml bottle

CHAMPAGNE & SPARKLING

Treat yourself and add a little fizz to your light lunch!

Le Dolci Colline Prosecco Spumante

Fresh and gently fruity fizz with citrus and green apple aromas. Made from selected parcels of Glara (previously called "Prosecco") grapes grown northeast of Treviso. Hand harvested at optimum ripeness to give the required balance between aromatics and good acidity. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish. Suitable for vegetarians and vegans.

£4.95 per 125ml glass or £25.00 750ml bottle

Le Dolci Colline Rosé Spumante

A delicate pink sparkling rosé with strawberry and raspberry aromas and soft berry characters on the palate. Fresh acidity balanced by zesty, cherry notes makes this an easy and appealing fizz. Made from selected parcels of Glara grapes grown northeast of Treviso. Hand harvested at optimum ripeness. Just 5% of juice from the Brachetto grape is added to give the delicate pink fizz with light berry fruit flavours. Suitable for vegetarians and vegans.

£4.95 per 125ml glass or £25.00 750ml bottle

Ayala Brut Majeur Champagne

The House of Ayala Champagne was one of the elite founding members of the Syndicat des Grandes Marques de Champagne and was purchased by Bollinger in 2005. It is pale gold in colour with a fine mousse. It is rich and aromatic on the nose, unveiling notes of citrus, flowers and white fruits. Well balanced on the palate showing great finesse and complexity.

£8.65 per 125ml glass or £51.55 750ml bottle

WHITE WINE

Cal y Canto Viura/Verdejo, Tierra de Castilla, Spain

Scents of white peach, apricot and hints of lime and lemon blossom. A lively, crisp wine for summer.

Great with our Tarragon and Lemon Chicken Salad
£3.95 per 175ml glass or £15.95 750ml bottle

Los Tres Curas Sauvignon Blanc, Chile

Fresh, vibrant Chilean Sauvignon packed with tropical fruits and white flower aromas.

Why not pair with our Seasonal Tart of the Day
£4.55 per 175ml glass or £17.55 750ml bottle

GPG Pinot Grigio

Lightly aromatic with ripe citrus, apple and stone fruit characters. Floral, perfumed nose with hints of sweet spice with a luscious texture. A crisp and easy to drink dry white with soft, lightly honeyed fruit and a fresh finish. Produced from grapes grown around the Verona and Vicenza region. Suitable for vegetarians and vegans.

Fantastic served with our fresh Smoked Salmon Sandwich
£4.55 per 175ml glass or £18.00 750ml bottle

RED WINE

Cal y Canto Tempranillo/Merlot/Syrah, Tierra de Castilla, Spain

Rich, sweet and intense, it is loaded with raspberry and black cherry aromas, cedar wood and pretty violet notes and a hint of vanilla. The vanilla pops back again on the palate with caramel and supple grapey flavours.

Great with our Goats Cheese and Beetroot Salad
£3.95 per 175ml glass or £15.95 750ml bottle

Los Tres Curas Merlot, Chile

A fruity red, medium bodied wine with plum and blackcurrant fruits and a hint of spice.

Lovely with the Dairymaid's Deli Board or Hummus and Chargrilled Bell Pepper Sandwich
£4.55 per 175ml glass or £17.55 750ml bottle

Trivento Tribu Malbec, Argentina

This Malbec is a very seductive wine! The aroma is a luscious union of red fruit and black pepper. The palate is medium to full bodied with forest fruit character and round tannins providing a long, juicy finish.

A perfect match to our Roast Meat Bloomer Sandwich and delicious Gamekeeper's Deli Board
£5.05 per 175ml glass or £20.00 750ml bottle



GARDENER'S LUNCH

12pm - 2pm

Homemade Soup

Made with the very best seasonal ingredients and served with fresh granary or white bread, butter and homemade croutons. (v)
£4.95

Gardener's Warm Goats Cheese and Rainbow Beetroot Salad

Baked goats cheese with a variety of pickled and roasted beets. Roasted cherry tomatoes, toasted pine nuts and seasonal salad leaves
As a starter - £6.95 or main meal - £11.95

Tarragon and Lemon Chicken Salad

Sliced roast breast of British chicken with fresh season tomatoes, garden salad leaves, steamed green beans and new potatoes. Dressed with a classic vinaigrette
As a starter - £6.95 or main meal - £11.95

Seasonal Tart of the Day

Warm homemade tart with dressed seasonal salad leaves, herbs and new potatoes (v)
£11.95

Gardener's Deli Board

Homemade pate, slice of cold raised pie, cold British roast meats and other seasonal savoury delicacies. With fresh salad leaves, homemade chutney and fresh plant pot bread
£12.95

Dairymaid's Deli Board

A selection of British regional cheeses, home baked seasonal tart and other seasonal savoury delicacies. With fresh salad leaves, homemade chutney and fresh plant pot bread
£12.95

Gamekeeper's Seasonal Special

A delicious seasonal dish created by our Chef, using the freshest estate reared Venison, Hebridean Lamb, Farm Lamb or Pork. Please ask your server for today's choice
£12.95

(v) suitable for vegetarians



THICK CUT BLOOMER SANDWICHES

12pm - CLOSE

*Served on white or granary bloomer bread, with fresh salad
garnish and sea salt crisps, from Just...Crisps of Staffordshire*

Classic Cheddar and homemade chutney

Honey roast ham and wholegrain mustard

Roast chicken and lemon mayonnaise

Hummus and char grilled bell pepper

Smoked salmon and chive cream cheese

Free range egg mayonnaise and rocket

£7.95



HOME BAKED GARDENER'S COTTAGE CAKES AND SCONES

SERVED ALL DAY

*Home baked scones (cherry, fruit or plain)
served warm with a choice of preserves and clotted cream*
£4.55

Coffee and walnut cake

Victoria sponge

Lemon drizzle

Carrot cake

Chocolate cake

£3.95 per slice

Add a jug of fresh pouring cream (55p)

Toasted teacakes

served with butter

£1.95

*Look out for seasonal home baked cakes and cookies
No added gluten and gluten free cakes and pastries available*

the GARDENER'S COTTAGE

HOT & COLD DRINKS

Americano Coffee

Black or white with hot or cold milk

£2.50

Cappuccino

£2.85

Café Latte

£2.85

Hot Chocolate

£3.00

*£3.85 with whipped cream, marshmallows
& Cadbury's flake*

Syrup shots

Caramel

Hazelnut

Amaretto

Vanilla

75p

Pure Orange Juice

£1.95

Pure Apple Juice

£1.95

Bottled Water

Still or sparkling

£2.50

Fentimans

Ginger Beer

Rose Lemonade

Victorian Lemonade

Dandelion and Burdock

Curiosity Cola

Mandarin and Seville orange Jigger

£2.95

Real Ales from Tatton Brewery

A perfect match to our Deli Boards and fresh Bloomer Sandwiches

White Queen

Tatton Best

Tatton Blonde

Beer of the week

£4.25

the GARDENER'S COTTAGE



**CAFETIERE
COFFEE SELECTION**



Since 1819, when John Farrer established a family business of specialist tea and coffee merchants, the tantalising aroma of roasting coffee has become a feature of daily life in the market town of Kendal. With their own coffee roasting plant, they can guarantee the consistency and quality of every blend. Artisan coffees are roasted in small batches so you can be assured the coffee you receive will be fresh at all times.

Farrer's No 1

A blend of high grown Arabica coffees of the world's finest beans, medium roasted to give a smooth and full-bodied flavour

Maragogype

(For pronunciation try – Mara go jeep)

From Mexico, known locally as the elephant bean, twice the size of a normal bean. Very subtle, rich and creamy.

Westmorland

A blend of Arabica coffees giving a full strength drink

Colombian

Medium roast, round, smooth and easy drinking

Fairtrade decaffeinated

Bean with the caffeine extracted by the Swiss water method. Then roasted to a continental roast to produce a strong smooth drink.

*Look out for our seasonal speciality blends from
Farrer's Coffee of Kendal Cumbria*

£3.25 (per cafetiere / per person)



**EGERTON'S
AFTERNOON TEA**

2pm – CLOSE

Traditional Finger Sandwiches:

Smoked salmon and chive cream cheese

Honey roast ham

Cucumber and mint crème fresh

Free range egg mayonnaise and rocket

Home Baked Cakes and Pastries:

*Mini fruit and plain scone served
with clotted cream and preserves*

Mini seasonal fruit tart using

Tatton's Kitchen Garden produce

Chocolate, orange and almond opera

Mini white chocolate and raspberry cone

Mini carrot cake

With a choice of loose leaf teas

or ground coffee blends

£16.95 per person

Champagne Afternoon Tea

*Includes a 125ml glass of chilled
house Champagne*

£24.95 per person

Prosecco Afternoon Tea

*Includes a 125ml glass
of chilled prosecco*

£19.95 per person





TEA SELECTION



Cheshire based 'Tea from the Manor' brings the finest full leaf teas from the best tea gardens around the world to delight the palates of its customers. Their loose and bagged teas are of the finest grades and taken by those seeking a first class tea experience – passionate about tea!

What makes a great tea?

There are five quality groups of tea, listed below in order of quality. Our tea supplier takes the top three grades from the finest whole leaf and flowers tea grade – this is over 20 grades above the dust that is found in most everyday tea bags.

Whole leaf and flowers (4 grades)

Whole leaf (4 grades)

Broken Leaf (11 grades)

Fanning (6 grades)

Dust (2 grades)

A superior experience

The difference in taste of whole leaf tea is, quite simply, memorable. Whole leaves retain their natural oil and give a richness of flavour that is merely hinted at in lower grade teas.

Each tea has its own distinct character, "brisk", "full", are just some of the taste notes found in our teas – never "dull", or "tainted"!



Gardener's Cottage English Breakfast Tea

A unique blend of Ceylon and Assam tea, exclusively made for the Gardener's Cottage. Full bodied with a coppery coloured brightness

Earl Grey

Large leaf black china tea scented with bergamot oil

Chai Spice

A mixture of Assam tea, cardamom, ginger, cinnamon, cloves, ginseng, ginko and rooibos

Darjeeling Leaf

From west Bengal, India. A fruity floral aroma, thin bodied and lightly coloured, it is widely acknowledged to be the finest of teas.

Camomile Flower

Essential oils in flowers produce a soothing, pleasant aroma and a fruity character. A beautiful yellow cup, which gives way to a sweet, surprisingly juicy flavour of Camomile.

Red berries

A fruit blend consisting of hibiscus, rosehip, apple pieces and orange peel

Rooibos (Caffeine free)

A naturally earthy, caffeine free full bodied tea that comes from the bright green needle shrubs in South Africa.

When processed they turn red

Gunpowder

Tightly rolled, green-grey leaves that unfurl when infused. This tea possesses a slightly fruity flavour

Green Peppermint

Famous for its refreshing virtues and with a delicate, natural mint scent. You will appreciate the fresh taste of our blend.

£3.25 per person

(A small tea pot serves 2 cups of tea)