



PROVENANCE OF FOOD



A Taste of Tatton: Our produce

Our food is handcrafted on the premises by our team of professional chefs. Where possible we use fresh, seasonal produce from Tatton's Kitchen Gardens and Estate, 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 more than 20 years we have been perfecting our cakes here at Tatton. Baked using traditional recipes using real butter, free range local eggs and rich Belgian chocolate. 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. We also like to support our local community by using local suppliers.

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.

Ask a member of the team for details.

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 developed 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 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, 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 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

COLD DRINKS

Glass of Pure Orange or Apple Juice
£1.95

Spring Water
Still or lightly sparkling
£2.50

Fentimans
Ginger Beer
Rose Lemonade or Victorian Lemonade
Dandelion and Burdock
Curiosity Cola
£3.95

Coke or Diet Coke
£3.25

Glass of Chilled Milk
£1.95

HOT DRINKS

Americano Coffee
Black or white with hot or cold milk
£2.50

Cappuccino
Café Latte
Flat White
£2.95

Espresso
Single £2.00
Double £2.25

Mocha
£3.00

Hot Chocolate
£3.00
with whipped cream, marshmallows
& Cadbury's flake
£3.85

Babyccino £1.75

the GARDENER'S COTTAGE

REAL ALES FROM TATTON BREWERY

Tatton Everyday IPA, 4.5% abv
American style beer

Tatton Best, 4.2% abv
Traditional style beer

£5.25

OTHER BEERS

Birra Moretti, 4.6% abv
Full bodied, golden beer

£3.00

WINES

Via Alta Sauvignon Blanc, Chile

13% vol, 1/4 bottle £4.95

Via Alta Syrah Rose, Chile

13% vol, 1/4 bottle £4.95

Via Alta Merlot, Chile

13%, 1/4 bottle £4.95

Prosecco Primi Soli DOC, Italy

Fresh citrus fruit aromas with hints of peach on the palate,
with a soft smooth delicate mousse feel. Very enjoyable

Treat yourself and add a little fizz!

£5.25 per 125ml glass / £27.00 750ml bottle

the GARDENER'S COTTAGE

GARDENER'S COTTAGE CAKES AND SCONES



Home baked fruit scones *served warm
with a choice of preserves and clotted cream*
£4.55

Cakes

*Coffee Cake
Chocolate Cake
Victoria Sponge
Lemon Drizzle*
£4.25 per slice

Toasted teacake *served with butter*
£2.25

*Range of cakes and tray bakes that are Gluten
Free or contain no Gluten ingredients available.*

CAFETIÈRE COFFEE SELECTION

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*

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*

£3.50 (per cafetière / per person)

the GARDENER'S COTTAGE

KIDS SANDWICHES

served with packet of crisps and apple or orange juice

Choice of:

*Ham sandwich
Tuna sandwich
Cheese sandwich*

£4.95 each

THICK CUT BLOOMER SANDWICHES



*Served on white or granary bloomer bread with fresh
salad garnish and sea salt crisps*

Choice of:

*Lemon & Pepper Chicken
Roast Pork and Apple Sauce
Smoked Salmon with Cream Cheese
Sliced Egg and Salad with Mayonnaise
Mature English Cheddar and Caramelised Onion*

£8.45

the GARDENER'S COTTAGE



EGERTON'S AFTERNOON TEA

Traditional Finger Sandwiches

and Savoury muffin:

Cheddar cheese & herb muffin

Baked ham & mustard

Smoked salmon & cream cheese

Classic Cucumber

Egg Mayonnaise

Home Baked Cakes and Pastries:

*Rhubarb & ginger scone and Vanilla scone
with clotted cream and preserve*

Blackberry & limeade slice

Lemon & rosemary shortbread

Fresh fruit & cream meringue

Rich chocolate brownie

With a choice of loose leaf teas or cafetière coffee

£19.95 per person

Prosecco Afternoon Tea

Includes a 125ml glass of chilled prosecco

£24.95 per person



TEA SELECTION

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, ginkgo 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*

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

Green tea with a slightly fruity flavour

Green Peppermint

*Famous for its refreshing virtues and with a delicate,
natural mint scent*

£3.50 per person

(A small tea pot serves 2 cups of tea)