



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

Pure Orange or Apple Juice
£1.95

Local Grag Spring Bottled Water
Still or Lightly sparkling
£2.50

Fentimans
Ginger Beer
Rose Lemonade
Victorian Lemonade
Dandelion and Burdock
£3.50

Coke or Diet Coke
£2.95

Glass of Chilled Milk
£1.95

Real Ales from Tatton Brewery:

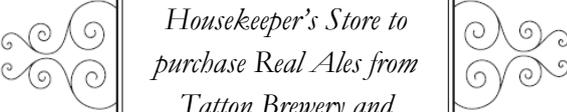
Tatton Best, 4.2% abv
A satisfyingly finely-hopped best bitter

Tatton Blonde, 4.0% abv
Golden fruit & fine aroma

Tatton Ale, 3.7% abv
A malty, fruity easy-easy drinking ale

Tatton VIPA, 6.3% abv
Big bold British-hopped pale ale

All £4.95



Pop over to our
Housekeeper's Store to
purchase Real Ales from
Tatton Brewery and
Fentimans drinks

WHITE WINE

Te Papa Sauvignon Blanc, New Zealand
*Apple green with aromas of guava and melon, with hints of
tomato vines & nettle.*
A fantastic classic from Marlborough.

Fiori Sul Muro, Pinot Grigio Catarratto, Italy
*A crisp and easy to drink dry white with soft, lightly
honeyed fruit and a fresh finish.*

RED WINE

Fiori Sul Muro Sangiovese, Italy
*A rich lush and delicious red wine, packed with soft fruits
on the palate.*

Illusion Malbec Bonarda, Argentina
*Deep and intense red-violet colour, with aromas of red
fruits, plums, black cherries and forest berries.*
Fresh and full, with sweet, juicy and ample tannins

ROSÉ WINE

Fiori Sul Muro Rosato, Italy
*A lovely blend of grapes produces this light, crisp
and refreshing rosé wine.*

All the above wines are priced at:
£3.95 per 125ml glass / £4.95 per 175ml glass
£19.95 750ml bottle

PROSECCO

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 to your light lunch!
£5.25 per 125ml glass / £27.00 750ml bottle



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

*Chocolate cake
Coffee and walnut cake
Victoria sponge
Lemon drizzle*
£4.25 per slice

Toasted teacake
served with butter
£2.25

*Please ask for our range of local baked cakes and tray bakes
that are **Gluten Free**.*

White or Granary Toast
with a choice of preserves and butter
£2.50

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

Babyccino
£1.75

Syrup shots
*Gingerbread
Caramel
Hazelnut
Amaretto
Vanilla*
£1.00



TEA SELECTION



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"!

*Our Housekeeper's
Store stocks a wide
range of Tea From
the Manor - the
perfect gift!*



CAFETIÈRE COFFEE SELECTION



With their own coffee roasting plant, Farrer's 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. 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

£3.50 (per cafetière / 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)*