

Breakfast 9:00am – 11:30am

Chilled grapefruit segments V	£2.75
Home made muesli	£3.00
André's famous Chatsworth recipe honey muesli V	
Croissant or Danish pastry	£3.00
Freshly baked croissant from our bakery, served with butter and jam or marmalade V	
Two slices of freshly toasted bread	£3.00
Freshly baked bread from our bakery, toasted and served with butter and jam or marmalade V	
Two freshly toasted buttered crumpets	£3.00
Smoked bacon or sausage filled bread roll	£5.99
The highest quality smoked bacon, cured to a Chatsworth recipe, or oven roasted sausage with a freshly baked roll from our bakery	
Smoked salmon with free range scrambled eggs	£6.99
Royal warrant, Inverawe smoked salmon served on a toasted muffin and drizzled with dill sauce -V	
Free range egg Benedict	£6.99
A muffin topped with ham or Chatsworth cured smoked bacon or smoked salmon, free-range poached egg and hollandaise sauce -V	
Full English breakfast	£8.50
Grilled Chatsworth cured smoked bacon, sausages, black pudding, free-range fried egg, oatcake, sautéed mushrooms, grilled tomato, baked beans and toast. Complimentary freshly squeezed today orange juice	

Lunch 12:00pm – 3.00pm

Homemade leek and potato soup	£4.50
Served with a freshly home baked bread roll	
A freshly baked bread roll filled with either	£5.50
smoked salmon, ham, cheese, tuna mayonnaise, beef, egg mayonnaise or prawn and marie rose sauce Served with a dressed salad and crisps -V	
Derbyshire oatcake	£6.00
Topped with hot Chatsworth cured bacon, field mushroom and melted mature Cheddar cheese or ham and melted mature Cheddar cheese	
André's chicken liver or smoked salmon pâté	£6.50
Served with a dressed salad and freshly baked bread	

Jacket potato with one of the following fillings	£6.99
tuna mayonnaise, cheese, coleslaw, baked beans, smoked salmon and cream cheese, prawn and marie rose sauce. Served with a dressed salad -V	
Homemade soup and filled roll	£7.50
Leek and potato soup with your choice of bread roll filled with either smoked salmon, ham, cheese, tuna or beef. Served with a dressed salad and crisps	
Steak and gravy or cheese, broccoli and sweetcorn pasty	£7.99
Served with new potatoes and a duo of garden peas and mangetout	
Toasted ciabatta filled with beef or Derbyshire ham and mozzarella	£7.99
Served warm, with potato salad, dressed salad, crisps and Chatsworth mustard with horseradish	
Chef's beefburger	£7.99
Served on a freshly baked open bun with a dressed mixed leaf salad and roasted herb potatoes	
Individual spinach and feta tart	£8.99
Served with new potatoes and a dressed salad	
Bangers and mash	£8.99
Served with gravy and a medley of seasonal vegetables	
Traditional roast lunch	£9.99
Served with Yorkshire pudding and seasonal vegetables	
Fisherman's salad	£9.99
Prawns with home-smoked salmon and mackerel fillet Served with a dressed salad, crusty bread and a drizzle of dill sauce	
Rutland ploughman's lunch	£9.99
Pork, apple & Stilton pippin, Scotch egg, Rutland cheese, fresh crusty bread and piccalilli, garnished with a dressed salad and a snifter of Gardener's Tap ale	
Salmon fillet marinated with fresh garden mint	£9.99
Served with new potatoes and seasonal vegetables	
Steak and stilton pie	£9.99
Served with new potatoes and seasonal vegetables	
Steak and kidney suet pudding	£9.99
Served with new potatoes and a medley of seasonal vegetables	

Afternoon 3.00pm – 4.45pm

Homemade leek and potato soup £4.50

Served with a freshly home baked bread roll

A freshly baked bread roll filled with either £5.50

smoked salmon, ham, cheese, tuna mayonnaise, beef, egg mayonnaise, prawn and marie rose Sauce. Served with a dressed salad and crisps -V

Derbyshire oatcake £6.00

Topped with hot Chatsworth cured bacon, field mushroom and melted mature Cheddar cheese or ham and melted mature Cheddar cheese

André's chicken liver or smoked salmon pâté £6.50

Served with a dressed salad and freshly baked bread

Jacket potato with one of the following fillings £6.99

tuna mayonnaise, cheese, coleslaw, baked beans, smoked salmon and cream cheese, prawn and marie rose sauce
Served with a dressed salad -V

Homemade soup and filled roll £7.50

Leek and potato soup with your choice of bread roll filled with either smoked salmon, ham, cheese, tuna or beef. Served with a dressed salad and crisps

Toasted ciabatta filled with beef or Derbyshire ham and mozzarella cheese £7.99

Served warm, with potato salad, dressed salad, crisps and Chatsworth mustard and horseradish

Chef's beefburger £7.99

Served on a freshly baked open bun with a dressed mixed leaf salad and roasted herb potatoes

Individual spinach and feta tart £8.99

Served with new potatoes and a dressed salad

Fisherman's salad £9.99

Prawns with home-smoked salmon and mackerel fillet. Served with a dressed salad, crusty bread and a drizzle of dill sauce

Rutland ploughman's lunch £9.99

Pork, apple & Stilton pippin, Scotch egg, Rutland cheese, fresh crusty bread and piccalilli, garnished with a dressed salad and a snifter of Gardener's Tap ale

Desserts

Trio of Bluebell Dairy ice cream £4.99

Served with a chocolate and almond wafer

Cheesecake £4.99

Served with fresh Longley Farm cream or ice cream

Warm Bakewell pudding £4.99

Served with fresh Longley Farm cream or custard or ice cream

Hot dessert of the day £4.99

Served with either custard, fresh Longley Farm cream or ice cream

Children's Choice

(Up to 12 years)

£5.00

Traditional roast lunch 12:00pm - 3:00pm

Served with Yorkshire pudding and a medley of seasonal vegetables

Banger and mash 12:00pm - 3:00pm

Served with traditional gravy, mashed potatoes and a medley of seasonal vegetables

A freshly baked bread roll filled with either smoked salmon, ham, cheese, tuna mayonnaise, beef, egg mayonnaise or prawn and marie rose sauce Served with crisps -V
12:00pm - 4.45pm

Jacket potato

Served with grated cheese or baked beans V
12:00pm - 4.45pm

A complimentary strawberry, chocolate or vanilla ice cream served with each child's meal

Cakes and Scones

Homemade brandy mince pie £1.95
served with cream or brandy butter

All butter shortbread biscuits	£2.50
Caramel shortbread slice	£2.75
Chocolate and coconut flapjack	£2.75
Raspberry and almond frangipane slice	£2.75
Fruit cake	£2.75
Toasted spiced tea cake	£2.75
Cherry and sultana scone with butter	£2.75
Cheese, rosemary and rock salt scone with butter	£2.75
Two traditional Eccles cakes	£2.75
Two freshly toasted buttered crumpets	£3.00
Wheat free cakes	£3.00
Cherry and sultana scone with butter and strawberry jam	£3.00
Chocolate cake	£3.50
Coffee and walnut cake	£3.50
Victoria sponge cake	£3.50
Carrot cake	£3.50
Lemon sponge cake	£3.50
Caramel and apple cake	£3.50
Egg custard	£3.50
Gluten free orange, lemon and lime cake	£3.50
Cherry and sultana scone with butter, strawberry jam and clotted cream	£3.75
Chatsworth cream tea	£5.75

A freshly baked cherry and sultana scone served with butter, strawberry jam, clotted cream and a

Afternoon Tea 3:00pm - 4:45pm

- Homemade smoked salmon, egg mayonnaise and ham sandwiches
- Salmon fillet tartlet
- Orange posset
- Triple chocolate brownie
- Cherry and sultana scone with strawberry preserve and clotted cream
- Pot of freshly brewed tea

£10.00 per person

Add a glass of sparkling Prosecco £15.00 per person

Afternoon tea gift vouchers are available from the till as priced above

Coffee and Hot Chocolate

We source our beverages from small local producers wherever possible. Our coffee beans are specially selected and freshly roasted by Coopers Coffee of Huddersfield

All our coffees are available decaffeinated

Espresso	£2.50
A specially blended strong rich roast	
Filtered coffee	£2.50
Freshly filtered ground beans with milk or cream	
Americano	£3.00
A shot of espresso coffee infused with hot water, served black or with milk	
Latte	£3.00
A milky coffee made with freshly ground beans	
Cappuccino	£3.00
A combination of espresso, textured milk and a velvety dense foam	
Cafetière of coffee for one	£3.00
Freshly ground beans served in a cafetière	
Double espresso	£3.00
A double shot of delicious espresso coffee	
Mocha	£3.25
A combination of espresso, chocolate and textured milk	
Hot chocolate	£3.25
Smooth and chocolaty	

Pot of Tea £2.50

Choose from: Chatsworth English breakfast blend, Chatsworth Earl Grey, Darjeeling, Ceylon, Assam, camomile, peppermint, green tea, decaffeinated, jasmine, and fruit selections

175ml glass of mulled wine and homemade brandy mince pie with clotted cream or brandy butter **£5.50**

Cold Drinks

Children's selection of flavoured water	£2.00
Derbyshire still or sparkling spring water	£2.00
Tonic water	£2.00
Spiced tomato juice	£2.00
Sparkling orange or lemonade	£2.00
Coca-Cola, diet Coca-Cola	£2.00
Freshly squeezed today orange juice	£2.50
Chatsworth cloudy apple juice	£2.50
Chatsworth cloudy lemonade	£2.50
Sparkling elderflower	£2.50
Ginger beer	£2.50
Rose lemonade	£2.50
Dandelion and burdock	£2.50
Traditional brewed shandy	£2.50

not more than 0.5% alcohol by volume

Alcoholic Drinks

Glass of mulled wine 175ml	£4.00
Medium dry cider Sheppy's cider, brewed in Taunton, Somerset 500ml abv 6%	£4.00
Pure organic brewed lager A full strength organic lager produced by Samuel Smith's in Yorkshire 550ml abv 5%	£4.00
Chatsworth Gardener's Tap beer Produced by Peak Ales, Chatsworth. Brewed to an original Estate recipe by Master Brewers 500ml abv 5%	£4.00
Bakewell best bitter Produced by Peak Ales, Chatsworth A classic, distinctive and refreshing traditional ale 500ml abv 4.2%	£4.00
After the walk ale Produced by Peak Ales, Chatsworth Classic traditional strong English ale 500ml abv 4.6%	£4.00
Chatsworth red, white or rosé wine by the bottle Specially selected for Chatsworth by Corney & Barrow Ltd. 187ml Serves 1	£5.00
Double gin and tonic Fentimans & Bloom 275ml abv 6.5%	£5.50

Lunetta prosecco A fruity nose with delicious hints of ripe apples and apricots 200ml abv 11%	£5.95
Lunetta rosé prosecco Strawberry and red berry palate. Delightfully light with an excellent finish 200ml abv 11.5%	£5.95
Prosecco 'Frizzante' dry white wine Subtle notes of peach and apricot with slightly floral scents 750ml abv 10.5%	£16.00
Chatsworth red, white or rosé wine by the bottle Specially selected for Chatsworth by Corney & Barrow Ltd. 750ml	£16.00
Chatsworth sparkling brut reserve English sparkling wine with a sustained mousse and a refreshing and crisp finish 750ml abv 12%	£18.00
Laurent-Perrier NV brut reserve Partner Champagne of the Chatsworth Estate Fresh and racy with a Chablis-like mineral character and very fine, persistent bubbles, this is the classic aperitif and celebration wine 375ml abv 12%	£25.00
Laurent-Perrier NV brut reserve Partner Champagne of the Chatsworth Estate Fresh and racy, with a Chablis-like mineral character and very fine, persistent bubbles, this is the classic aperitif and celebration wine 750ml abv 12%	£49.50

All dishes are freshly prepared and will be served as soon as possible

Please ask your waiter or waitress for information regarding allergens, gluten free or other dietary requirements

V = vegetarian dish

-V = vegetarian option - portion size unaltered

This premise operates a "Proof of Age Scheme" that requires individuals who appear to be under 18 years of age to produce an acceptable identity on request, before being served alcohol. Unfortunately, we are unable to take bookings. The café is licensed to sell alcohol throughout the day.



Chatsworth Estate Farm Shop and Café

Pilsley, Bakewell, Derbyshire

DE45 1UF

Tel: 01246 565411

For further information regarding Chatsworth and future events, please visit: www.chatsworth.org