

# About us...

We're very proud of our rich history!



Dimmingsdale Lodge, (now the Ramblers Retreat) dates back to the **1800s!** The building was originally designed to be a Gatehouse, part of the Earl of Shrewsbury's Alton Towers Estate.

Eventually, the Earl's Estate was divided up and sold. Dimmingsdale lodge was then used solely for residential purposes.

A dereliction order was even placed on the building! Thankfully, Gary and Margaret Keeling were able to buy the derelict building in **1978** from the owner, Sir Joseph Bamford.

Sadly, after the **1960s** the building became vacant and fell in to disrepair.

It took **2** long years of hard work to restore the building back to it's former glory. It wasn't long until Gary and Margaret decided to share their beautiful home with others! In **1981**, the Ramblers Retreat was born. The tearoom continues to remain in the same family to this day!

## Our impact...

We're incredibly lucky to be located in one of the most beautiful, historically and ecologically important areas of Staffordshire. Therefore, we try our very best to be conscious of our impact to the area. As a business, we aim to protect and enhance the valley wherever possible. You can view our full sustainability policy if you visit our website, [www.ramblersretreat.co.uk](http://www.ramblersretreat.co.uk).

## Our suppliers....

Choosing local suppliers is just one of the ways we try to make a positive impact on the local area. These include: Coffee beans, Hot Chocolate and Speciality Teas from Chartleys Coffee | Breads from Luke Evans, Riddings, Derbyshire | Meat and sausages from Dunwood Farm, Staffordshire Moorlands | Free range eggs from Sam's Hens, Uttoxeter | Milk from Wheat Brothers, Cheadle | Artisan Rolls from Loaf, Crich | Staffordshire Oatcakes from Povey's, Stoke-on-Trent | Ice cream from Snugburys, Nantwich | Fruit and Vegetables from Freshview, Stoke-on-Trent | Cooked meats from The Catering Butcher, Stoke-on-Trent

new!

## Allergy advice ← The important bit!

Please advise our team of any allergies or dietary requirements when placing your order.

Please be aware that we handle gluten, nuts and other allergens in our kitchen and although we will do our best we cannot guarantee the dish is completely free from allergens. Any dishes where we have been advised of an allergy will display an appropriate allergy food flag.

### Allergy Key:

Non gluten ingredient = alternative available



Vegan alternative =