

About us

Welcome to The Singing Kettle Tea Room & Eatery, where our reputation is built on a warm welcome, friendly atmosphere and delicious home cooked food.

We are proud to say that all our cakes, scones, biscuits, and soups are homemade and, where possible, we source local and Fair-trade produce

All food and hot drinks are made to order, so there may be a wait for your order. Please ask a member of staff for the waiting time

If you require something that is not on our menu, please ask and we will try our best to be of service

Please inform us of any dietary requirements or allergies as we offer many gluten free, diabetic & dairy free alternatives

Afternoon Tea Menu

Tenor Tea £10.55

A 4 Finger Sandwich

Choose from: Cucumber or Devon Free Range Egg Mayonnaise & Cress or Ham & Wholegrain Mustard

1 Fruit or Plain Scone, Devon Clotted Cream, and Devon Strawberry Jam
Crumpet and Butter

A slice of Cake of Your Choice

Pot of Tea for One or Small Coffee

Baritone Tea £11.10

A 4 Finger Sandwich

Choose from: Ham & Wholegrain Mustard or Devon Cheddar Cheese or Devon Free Range Egg Mayonnaise & Cress or Smoked Salmon & Cream Cheese

1 Fruit or Plain Scone, Devon Clotted Cream, and Devon Strawberry Jam

A slice of Cake of Your Choice

A Cookie of Your Choice

Pot of Tea for One or Small Coffee

Soprano Tea £7.75

A 4 Finger Sandwich

Choose from: Ham & Wholegrain Mustard or Devon Cheddar Cheese

1 Fruit or Plain Scone Devon Clotted Cream and Devon Strawberry Jam

Pot of Tea for One or Small Coffee

Scones

The Devon tradition is to slather the scone with cream first then add the jam, while the Cornish prepare their scones the opposite way

Cream Tea £4.70

2 Scones (choose from Plain, Fruit or ask about our Guest Scone)

Devon Clotted Cream and Devon Strawberry Jam

Pot of Tea for One or Small Coffee

Child's Cream Tea £3.80

1 Scone (choose from Plain, Fruit or ask about our Guest Scone)

Devon Clotted Cream and Devon Strawberry Jam

Pot of Tea for One or Small Coffee

Farmer's Tea £4.95

2 Cheese Scones, Cream Cheese, and Devon Chutney

Pot of Tea for One or Small Coffee

Child's Farmers Tea £4.10

1 Cheese Scone, Cream Cheese, and Devon Chutney,

Pot of Tea for One or Small Coffee

Upgrade your drink to a cappuccino, latte, large coffee, or hot chocolate for 70p

1 Plain & 1 Fruit Scone with Butter and Devon Strawberry Jam £2.95

Toasted Tea Cake, Butter, and Devon Strawberry Jam £2.95

2 toasted Crumpets, butter & Devon strawberry jam £2.95

1 Toasted Crumpet, butter & Devon strawberry jam £1.50

*A selections of homemade cakes & cookies available,
please see at the counter*

Sandwiches

**Please choose from white or wholemeal bread. All are served
with salad garnish and homemade coleslaw**

Our Fillings, please choose one

**Devon Farmhouse Sausage,
Devon Free Range Egg Mayonnaise & Cress***, Hand carved Ham,
Devon Mature Cheddar Cheese, Smoked Bacon
Child's £2.30 (*not available as Child's)
£4.60

**Brie & Cranberry, Brie & Smoked Bacon, Coronation Chicken*,
Chicken Mayonnaise ***, Smoked Salmon & Cream Cheese,
Child's £3.05 (*not available as Child's)
£6.05

All above sandwiches are available toasted for 70p extra

Luxury Fish Finger sandwich

With salad garnish & coleslaw choose white or wholemeal bread

£4.95
Child's £2.50

**Devon Crab with Lemon Mayonnaise and Lettuce,
£7.15**

Light Meals

Homemade Soup £4.80

Served with Bread or a Cheese Scone and Butter

Devon Free Range Omelette £4.15

Served with Salad and Homemade Coleslaw.

Add Devon Mature Cheddar Cheese or Hand carved Ham for **an extra £1.30 each**
Child's £3.50

Beans on Toast £3.00

Child's £1.50

Choose white or wholemeal bread

Devon Free Range Eggs on toast £3.15

Child's £1.60

Choose white or wholemeal bread

Homemade Welsh rarebit £4.10

Child's £2.05

A savoury sauce of melted cheese toasted on 2 slices of bread.
Choice of White or Wholemeal Bread, Served with Salad Garnish.

Child's £2.05

Add a poached egg for an extra 70p.

Devon Mature Cheese on Toast £3.50

Child's £1.75

Devon Free Range Scrambled Eggs & Smoked Salmon £4.75

Served with 1 Slice of White or Wholemeal Toast and Butter

Child's £2.40

Hand carved Ham, Devon Free Range Egg and Chips £7.10

Child's £3.55

Double Devon Free Range Eggs and Chips £4.35

Child's £2.20

Bowl of Chips £2.80

Child's £1.40

1 Slice of white or wholemeal Toast & Butter £0.70

1 Slice of white or wholemeal Bread & Butter £0.60

Breakfast

Served until 12:30.

All our breakfasts are served with toast, marmalade
and a mug of tea, coffee, or a glass of juice

Full English £8.00

1 Egg, 2 Bacon, 2 Sausages, 2 Hash Browns, Grilled Tomato,
Fried Mushrooms & Beans

Small Breakfast £5.75

1 Egg, 1 Bacon, 1 Sausage, 1 Hash Brown, Grilled Tomato,
Fried Mushrooms & Beans

Vegetarian Breakfast £6.65

1 Egg, 2 Vegetarian Sausages, 2 Hash Browns Grilled Tomatoes,
Fried Mushrooms & Beans

Mini Breakfast £4.10

Choose **any 3** from: - Bacon, Sausage, Egg, Hash Brown, Black Pudding,
Grilled Tomato, Fried Mushroom, or Beans

Teas

Pot of Loose Leaf House Tea for One £1.75

Devon blend breakfast tea
A distinctive & superior tea, with bright, clear colour, medium
strength and an invigorating flavour,
Blended using quality Assam & Ceylon teas

Leaf Earl Grey £1.85

A blend of finest black and green teas, scented with natural
Oil of Bergamont to give a lighter liquoring Earl Grey

China Green Sencha Leaf £1.85

Grown in the Zhejiang province. A mixture of light and dark green
Leaves produces an emerald green liquor with a smooth and mellow flavour

Or try one of our other Fruit or Herbal Tea's £1.85 all are loose leaf tea's

Peppermint, Strawberry & Kiwi, Apple & Lemon,
Mixed Berry or Camomile

Coffees

Latte £2.60

Cappuccino £2.60

Espresso served with a glass of water £1.95

Double Espresso £2.40

White Coffee £2.40 / £2.60

Americano Black Coffee £2.40 / £2.60

Flat White £2.40 / £2.60

Mocha £2.90

**Extra Shot of coffee 75p
or a shot of flavoured syrup 35p**

Cold Brewed Coffee £2.15
(Not available as a decaffeinated)

Coffee syrup with hot or cold water or milk

Add a flavoured syrup £0.75
Add a whipped cream topping £0.25

All coffee is available as decaf and Soya milk is available

Hot Chocolate

Standard £2.60

Kettle Deluxe £3.35

Served with cream and marshmallows

Chilled Drink's

Juice £1.65

Apple or Orange

Glass of Milk £1.20

Chilled Drink's £1.70

Apple or Orange Juice

Glass of Milk £1.20

Chilled Drink's (hs) £1.80

Coca Cola

Chilled Drink's (zs) £1.70

7up free/Sprite no sugar Fanta Diet Coke

Chilled Drink's (ls) £1.65

Apple & Summer Berries or Apple & Pear

Oasis (zs) £2.20

Summer Fruit or Citrus Punch

Still mineral water £1.55

Milkshakes £3.30

Choose from Strawberry, Chocolate or Banana

Sprinkles, Choose from chocolate, rice pops or

Mini marshmallows £0.25 each

Aerosol cream £0.25

(hs high sugar - ls low sugar - zs zero sugar)

History of the Cream Tea

Each of the counties of the West Country of Southern England has their cream tea: the Cornish cream tea, the Devonshire cream tea, the Somerset cream tea and the

Dorset cream tea. There are claims from each of these counties asserting their right to the title of the "original cream tea".

Very conveniently in time for the Tavistock Food and Drink Festival, the BBC reported that local historians in Tavistock, West Devon, supposedly came across ancient manuscripts from the 11th century that showed that the monks of the local Benedictine Abbey created the dish. The story goes that Abbey had been plundered by Vikings in 997 AD, and the resident Benedictine monks fed bread, clotted cream and strawberry preserves to the local workers restoring the Abbey. Every other statement crediting Devon with the original cream tea refers back to that single BBC report.

While the manuscript from the Tavistock Abbey may be one of the earliest written references to the cream tea, the neighbouring county of Cornwall makes its claim for being the origin of clotted cream. In 500 BC, Phoenicians (from what is now modern day Lebanon and Syria) sailed to the South West of England in search of Cornish tin, and may

have traded their art of cream making with the locals; at least, so theorised the food historian Alan Davidson. A similar product to clotted cream is still produced today in Lebanon and Afghanistan, called kaymak, but there can be no doubt that if this was the recipe that was brought to Cornwall by the Phoenicians, the Cornish took it and made it their own.

Today, cream teas can be found throughout England, and indeed all over the world. Whatever the county credited, the combination of clotted cream, scones and preserve continue to evoke the taste and traditions of the West Country.

Origin of the name 'Scone'

Scones are related to the ancient Welsh tradition of cooking small round yeast cakes (leavened breads) on bakestones, and later on griddles. One claim, probably not the best, says that scones are named for the Stone (scone) of Destiny, a stone upon which Scottish kings once sat when they were crowned (the Abbey of Scone can still be found, upriver from Perth; but the Stone of Destiny was long ago removed to Westminster Abbey). Other contenders include the Gaelic “sgonn” (rhymes with gone), a shapeless mass or large mouthful; the Dutch “schoonbrot,” fine white bread; and the closely-related German “sconbrot,” fine or beautiful bread. The Oxford English Dictionary favors the latter two.