If warm welcome to you and thank you for joining us.

The Copper Kettle is a founder member of the Tea Council Guild and is widely recognised as one of the finest tea rooms in the country.

Should the restaurant be busy please be patient - once your order is taken it will be dealt with immediately, as we try to pace the

taking of orders to that of the kitchen's output.

Good food takes time to prepare and we will
not sacrifice quality for speed!

As all our food is home prepared and cooked, there is a limit to daily availability.
We do apologise in advance should we not be able to meet your every expectation.



JAM OR CREAM FIRST?

It's a debate that has raged on for decades (if not, centuries!) but whether or not you put jam or cream on your scone first depends less on traditional social etiquette and more on where you are from or where you are having afternoon tea. In Cornwall, for example, it's jam

first then cream, but Devonians do the opposite! Along a similar line, controversy abounds over the pronunciation of scone. It can either be pronounced like 'tone' or 'gone'. But neither is right or wrong, it just depends how you were brought up saying the word.

COPPER KETTLE TRADITIONAL CREAM TEA

Two fruit scones served warm with English salted butter, homemade raspberry preserve, Cornish clotted cream and a pot of tea or cafetière of coffee for one. Available with Gluten Free or Vegan fruit scones.

£9.50

COPPER KETTLE SAVOURY CREAM TEA

Two cheese scones served warm with English salted butter, a selection of chutneys and a pot of tea or cafetière of coffee for one.

£9.50

COPPER KETTLE CHOCOLATE CREAM TEA

A plain scone served warm with chocolate hazelnut spread, mini marshmallows, clotted cream or whipped cream and a hot chocolate deluxe.

£7.95

CAKES & SCONES

Fruit, Plain or Cheese Scone (GF Fruit Scone option available) served warm with English salted butter	£3.25
Fruit, Plain or Cheese Scone (GF Fruit Scone option available)	£3.95
served warm with English salted butter, homemade raspberry preserve and Cornish clotted cream	
Vegan Fruit Scone served warm with dairy free spread and homemade raspberry preserve	£3.95
White, Granary or gluten free toast served with English salted butter and homemade raspberry preserve	
Copper Kettle Tray-bakes daily selection	£2.95
Copper Kettle Lemon Loaf served with clotted cream	
Copper Kettle Raspberry & Almond Bakewell Slice	
Copper Kettle Black Forest Slice	

HOMEMADE CAKES £4.50

Served with a portion of whipped cream (Vegan and Gluten Free Options Available - please ask your server)

SANDWICHES

Choice of white bread, granary bread or gluten free bread - served with dressed salad

Mature Cheddar & Homemade Coleslaw£6.75	Roast Beef & Horseradish£8.50
Free Range Egg Mayonnaise & Cress£6.75	Prawn Marie Rose£8.95
Tuna Mayonnaise, Lemon & Black Pepper£7.25	Smoked Salmon & Cream Cheese£8.95
Home Cooked Ham & Mature Cheddar£7.75	Locally Caught Hand Picked Crab£9.95
Home Cooked Ham & Homemade Coleslaw £7.75	Vegan Quorn Ham & Vegan Cheese Sandwich £7.75

Vegan Quorn Ham & Vegan Cheese Sandwich can be toasted on request

TOASTED SANDWICHES

Choice of white bread, granary bread or gluten free bread - served with dressed salad

Cheese£5.50	Ham, Cheese & Tomato£7.50
Cheese & Tomato£6.50	Ham, Cheese & Pineapple£7.75
Cheese & Onion£6.50	Tuna Mayonnaise & Melted Cheese£7.75
Cheese & Chutney£6.50	Corned Beef Melt£7.75
Ham & Cheese£7.50	With corned beef, melted cheddar & red onion chutney

Roast Beef, Horseradish & Melted Cheese £8.50

ADD A BOWL OF HOMEMADE SOUP TO YOUR SANDWICH \$3.95

Portion of homemade coleslaw £1.25 · Portion of homemade red onion chutney 95p

OVEN BAKED JACKET POTATOES

Served with a salad garnish

Just Butter£6.50	Grated Cheese & Baked Beans£8.95
Grated Cheese or Vegan Cheese£7.95	Tuna Mayonnaise£8.95
Grated Cheese & Homemade Coleslaw£8.95	Prawn Marie Rose£9.95

LIGHT MEALS

Homemade Soup Of The Day served with a savoury cheese scone	£6.95
Kipper In A Bun! 2 kipper fillets served in a seeded brown roll served with a dressed salad	
Homemade Quiche served with a dressed salad, homemade coleslaw and chutney	£10.95
Panhaggerty Pie (v) served with salad garnish, homemade coleslaw & chutney	

COPPER KETTLE CRAB SALAD

Local hand picked crab meat

Served with dressed salad, coleslaw and crusty bread.

£15.95

COPPER KETTLE PLOUGHMAN'S PLATTER

A platter of home cooked ham, mature cheddar cheese, scotch egg, coleslaw and chutney.

Served with a dressed salad and bread. £15.95

COPPER KETTLE SEAFOOD PLATTER

A platter of local hand picked crab, prawns in a Marie Rose sauce and smoked salmon.

Served with a dressed salad, lemon wedge, homemade coleslaw and bread.

£25.00

FOR THE LITTLE DARLINGS

Little Darlings Platter Ham, cheese, cucumber, bread roll, raisins and soft drink£6.95

TEAS

Tea – per pot per person		£2.50	
Twinings Speciality Teas - Pot per person£2.50			
Assam Lapsang Souchong Earl Grey	Lady Grey Rooibus De-Caffeinated Tea	Ceylon Darjeeling De-Caff Earl Grey	
Twinings Herbal Infusions£2.50			
Green Tea	Peppermint Tea	Lemon & Ginger	
Camomile	Rooibus & Honey	Raspberry & Strawberry	
Blackcurrant & Blueberry			
Blackbarraint a Blackbarry	Pineapple & Lychee	Mango & Strawberry	

CAFETIÈRE COFFEE

Columbian Medium Roast

1 Cup Cafetière	£2.95
2 Cup Cafetière	£5.75
3 Cup Cafetière	
Hot Milk & Altarnativa Milks Available	

SPECIALITY COFFEE

Made Using the finest Italian Coffee Beans

Espresso a tiny cup of really strong Italian coffee £2.1	Café Latté£3.35	
Double Espresso£2.5	Americano£3.35	
Cappuccino£3.3	Flat White£3.35	
Mocha a latté with a hint of chocolate£3.50		
Syruns vanilla hazelnut	caramel	

HOT CHOCOLATE

Hot Chocolate	£3.25
Hot Chocolate Deluxe served with marshmallows and cream	C3 95

MINERALS

Coke/Diet Coke, Fanta Orange, Fanta Lemon£1.95	Fentimans Botanically Brewed Beverages£3.10
Mineral Water - Still or Sparkling£1.95	Choose from:
Glass Of Milk£1.95	Victorian Lemonade, Ginger Beer,
Fresh Orange or Apple Juice£1.95	Dandelion & Burdock, Elderflower