



How to Enjoy Your Cream Tea

Like a Pro

Cornwall **VS** Devon Edition

Welcome to Leman Tea Room! Ready to master the fine art of English cream tea? Before you dive in, let's settle an age-old debate: Cornwall or Devon style? Here's your humorous guide to getting it just right — depending on where your heart (or spoon) lies!

Step 1: Scone Selection

Look at the beautiful, golden scones on your plate. Resist the urge to nibble. First things first—which style do you support: Cornwall or Devon? Scones are traditionally split by hand, but if you're feeling fancy, a knife will do the trick too!



Step 2: The Great Cream and Jam Debate

Now for the real battle! Whether you're Team Cornwall or Team Devon, the order matters:

Cornwall Style: Jam first, clotted cream second.

Imagine you're spreading a sweet strawberry canvas over your scone. Once that's perfect, add a fluffy dollop of clotted cream on top.

Devon Style: Clotted cream first, jam second.

Spread a generous layer of cream, then top it off with a swirl of jam like an artist adding the final flourish! But remember, there's no wrong answer here—just delicious ones.



Step 3: Tea Time

Don't forget the tea! It's there to wash down all that scone-y goodness. Pour your tea, add a splash of milk if that's your style, and enjoy. Milk first or after? Another debate for another day. Pinky out is optional (but highly recommended for dramatic flair)

Finally forget all of the above and dig in!

