

Science Afternoon Tea

Served Monday to Saturday 12.30 – 9pm, Sunday 12.30 – 7pm

£39.50 per person £49.50 with a glass of Charles Heidsieck Champagne

Savouries

Smoked salmon & avocado on blinis (D,E,F,G)

Brioche with roast beef, watercress, cornichons (G,E,Mu,D)

Chicken with basil & lemon mayonnaise bun (D,E,G,Mu)

Mushroom & truffle tart (E,G,D)

Homemade white chocolate and cranberry & plain scones served with
Devonshire clotted cream and homemade strawberry preserve (E,D,G)

Lemon curd squeeze tube (D,E)

Toppings: freeze dried raspberry, freeze dried pineapple, crunchy caramel (G,E,D)

Pastries

Strawberry & elderflower jelly petri dish (D)

Dark chocolate & raspberry planet mousse (D,E), Chocolate spaceman

Blueberry & yuzu macaroon (E,N,D)

Chocolate & coconut half-moon cake (G,S)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (D,G,E)

Cream Tea

Homemade scones served with

Devonshire clotted cream and homemade strawberry preserve

With your choice of tea £16.00 (E,D,G)

Allergy Key – Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)
Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur Dioxide (SD) Sesame (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, Unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

Science Vegetarian Tea

Served Monday to Saturday 12.30 – 9pm, Sunday 12.30 – 7pm

£39.50 per person £49.50 with a glass of Charles Heidsieck Champagne

Savouries

Truffle egg mayo sandwich (E,D,G,Mu)

Hummus, tomato & cucumber Swiss roll (E,G,D,Se)

Roasted vegetables brioche bun (G,E,D)

Mushroom & truffle tart (E,G,D)

Homemade white chocolate and cranberry & plain scones served with

Devonshire clotted cream and homemade strawberry preserve (E,D,G)

Lemon curd squeeze tube (D,E)

Toppings: freeze dried raspberry, freeze dried pineapple, crunchy caramel (G,E,D)

Pastries

Strawberry & elderflower jelly petri dish (D)

Dark chocolate & raspberry planet mousse (D,E), Chocolate spaceman

Blueberry & yuzu macaroon (E,N,D)

Chocolate & coconut half-moon cake (G,S)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (D,G,E)

Allergy Key – Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)

Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur Dioxide (SD) Sesame (Se)

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Science Vegan Tea

Served Monday to Saturday 12.30 – 9pm, Sunday 12.30 – 7pm
£39.50 per person £49.50 with a glass of Charles Heidsieck Champagne

Savouries

Carrot, watercress & pickled beetroot roll
Hummus, tomato & cucumber on tomato bread (G,Se)
Guacamole & vegan cheese sandwich (G)
Mixed grill vegetables on basil bread (G)

Homemade cranberry & plain scones served with
Vegetable butter and homemade strawberry preserve (G)
Fruit gel squeeze tube

Pastries

Chocolate & coconut half-moon cake (G,S)
Lemon, blueberry & poppy seed macaroon, Chocolate spaceman
Elderflower & strawberry petri dish
Victoria sponge planet mousse (G)
Mini dinosaur dark chocolate fossil hidden within chocolate "soil" (G)

Allergy Key – Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)
Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur Dioxide (SD) Sesame (Se)

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Gluten Free Tea

Served Monday to Saturday 12.30 – 9pm, Sunday 12.30 – 7pm

£39.50 per person £49.50 with a glass of Charles Heidsieck Champagne

Savouries

Smoked salmon & avocado (D,E,F)

Roast beef, watercress, cornichons (E,Mu,D)

Chicken with basil & lemon mayonnaise bun (D,E,Mu)

Mushroom & truffle tart (E,D)

Gluten free raisins & plain scones served with
Devonshire clotted cream and homemade strawberry preserve (E,D)

Lemon curd squeeze tube (D,E)

Toppings: freeze dried raspberry, freeze dried pineapple (E,D)

Pastries

Strawberry & elderflower jelly petri dish (D)

Dark chocolate & raspberry planet mousse (D,E), Chocolate spaceman

Blueberry & yuzu macaroon (E,N,D)

Chocolate & coconut half-moon cake (S)

Milk chocolate fossil hidden within chocolate "soil" (D,E)

Allergy Key – Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)
Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur Dioxide (SD) Sesame (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, Unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen free.