

Science Teapot Tales

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

£49.50 per person

Darwin's Draught

Earl Grey infused Chase vodka, Kamm & Sons, green apple Teichenné

Marie Cure-All

Premium Genmaicha infused Pampero, Aperol & Solerno

Newton's Prism

Blue pea infused Sipsmith Gin, Briotett lychee, strawberry purée & lychee juice

Savouries

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

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

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

Seasonal tart (E,G,D)

Gruyere & thyme and plain scones served with truffle butter and Pimm's & berries preserve (E,D,G,S)

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,N,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.