

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 macaron, Chocolate spaceman

Rhubarb & orange jelly 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)

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.