

Science Tea Pot - Tails

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

£49.50 per person

Darwin's Draught

Lalani & Co Earl Grey infused Chase vodka, Kamm & Sons, cucumber, green apple Teichenné, Franklin & Sons ginger ale

Marie Curie-All

Lalani & Co Premium Genmaicha infused Don Q rum, Aperol & Solerno

Newton's Prism

Blue pea infused Nicholson Gin, Briottet lychee, lemon juice, strawberry purée, rose sugar, 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

Berries, rhubarb & orange jelly petri dish (D)

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

Redcurrant & lychee macaron (E,N,D)

Lime & coconut half-moon cake (G,E,D,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)

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.