

# 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)

Seasonal 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

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.**