



Inspired by The Ampersand Hotel's neighbouring Science Museum in South Kensington, 'A Taste of Science' is served in one of the private dining rooms.

Each of the dishes has been designed to create a unique experience for Science lovers.

Guests can expect dry ice, scented mist, syringes, smoke and melting chocolate planets.

'A TASTE OF SCIENCE'

£55.00 per person

APPETIZER



Crick's Crucible

Beetroot, maple cured bacon, goat's cheese (C_e, D, Sd)

STARTER



Newton's Apple

A chicken liver parfait, pear chutney, apple (D, E, G, Sd)

MAIN

(two options, same selection for entire party)



Golden Prism

Suckling pig, rainbow chard, apple and almonds

(D, G, N, Sd)

or



Allium Taurus

Fillet of beef, asparagus pomme purée, braised shallots

(D, Sd)

DESSERT



Planetary Fusion

Melting chocolate planet with milk chocolate and passion fruit cremeux, caramel and hazelnut crumble

(D, E, G, N)

Petit Fours

(D, E, G, N)

ALLERGY KEY

Crustaceans (C) Celery (C_e) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)
Nuts (N) Molluscs (M_o) Mustard (M_u) Soya (S) Sulphur dioxide (SD) Sesame seeds (S_e)

If you have any specific dietary requirements or allergies, please let us 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.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.