

# Science Afternoon Tea

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

£44.50 per person £54.50 with a glass of Charles Heidsieck Champagne

## Savouries

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

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

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

*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)*

## Cream tea

*Homemade scones served with*

*Devonshire clotted cream and homemade strawberry preserve*

*With your choice of tea £16.00 (E,D,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.**

# Science Tea Pot-Tails

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

£54.50 *per person*

## Darwin's Draught

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

## Marie Cure-All

*Copperhead premium Belgium gin, Roots mastic liqueur, butterfly pea flower tea & lemon Juice*

## Newton's Prism

*Green tea infused rum, Briotett lychee, lemon juice, strawberry purée, homemade 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)

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# Gluten Free Tea

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## Savouries

*Smoked salmon & avocado (D,E,F)*

*Roast beef, watercress, cornichons (E,Mu,D)*

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

*Seasonal tart (E,D)*

*Gluten free cranberry, white chocolate & plain scones served with  
Devonshire clotted cream and homemade strawberry preserve (E,D)*

*Lemon curd squeeze tube (D,E)*

*Toppings: freeze dried raspberry, freeze dried pineapple (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 (S)*

*Milk chocolate fossil hidden within chocolate "soil" (D,E)*

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Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur Dioxide (SD) Sesame (Se)

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# Science Vegetarian Tea

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

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## 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)

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# Science Vegan Tea

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## 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 & mixed berries macaron, Chocolate spaceman*

*Rhubarb & orange jelly petri dish*

*Victoria sponge planet mousse (G)*

*Mini dinosaur dark chocolate fossil hidden within chocolate "soil" (G)*

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Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur Dioxide (SD) Sesame (Se)

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