

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)

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.