

Science Vegetarian 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

Truffle egg mayo sandwich (E,D,G,Mu)

Beetroot, hummus & cucumber Swiss roll (E,G,D,Sd,Se)

Mixed grill vegetables brioche bun (G,E,D)

Seasonal quiche (E,G,D)

Homemade white chocolate and cranberry & plain scones served with

Cornish clotted cream and homemade strawberry preserve (E,D,G)

Passion fruit curd squeeze tube (D,E)

Toppings: freeze dried raspberry, freeze dried pineapple, crunchy caramel (G,E,D)

Pastries

Mixed tropical fruits & kiwi jelly in a petri dish

White chocolate & blood orange planet mousse (D,E,S)

Honey chocolate spaceman (D)

Black Cherry & apricot macaron (E,N,D)

Red velvet frosted cream cheese 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.

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Savouries

Leek and mushroom tart (G, S, M)

Mixed grill vegetables brioche bun (G, M)

Vegan hot dog and watercress bun (G, M, S, SD)

Cannellini beans, sundried tomato and mayo sandwich (G, M, SD)

Homemade cranberry & plain scones served with

Vegetable butter and homemade strawberry preserve (G)

Fruit gel squeeze tube

Pastries

Chocolate mousse half-moon cake (G, S)

Dark chocolate, cherry and apricot macaron, Dark chocolate spaceman (N,S)

Mixed tropical fruits & kiwi jelly in a petri dish

Frozen red berry and blood orange planet mousse (G, S)

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

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