

Gluten Free Tea

Served Monday to Saturday 12.30 – 6.30pm, Sunday 12.30 – 7.30pm

£49.50 per person £59.50 with a glass of Charles Heidsieck Champagne

Savouries

Smoked salmon & cream cheese on gluten free bread (D,E,F)

Roast beef, tartare sauce in gluten free sandwich (E,Mu,D)

Sundried tomato Chicken & mayo in gluten free sandwich (D,E,Mu,Sd)

Seasonal quiche (E,D,S)

Gluten free cranberry, white chocolate & plain scones served with

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

Passion fruit curd in a squeeze tube (D,E)

Toppings: freeze dried raspberry, freeze dried pineapple (D)

Pastries

Red currant & lychee jelly in a petri dish

White chocolate & mixed berries planet(D,E,S)

Raspberry & hazelnut praline moon cake (E,D,N,S)

Cassis & mandarin macaron (D,E,N)

Honey chocolate spaceman (D)

Mini chocolate dinosaur & chocolate fossil hidden within chocolate "soil" (D,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.

Science Tea Pot-Tails

Served Monday to Saturday 12.30 – 6.30pm, Sunday 12.30 – 7.30pm

£59.50 per person

Darwinís Draught

Lalani & Co Earl Grey infused Chase vodka, Kamm & Sons, apple juice, Franklin & Sons ginger ale

Marie Cure-All

Portobello gin, Roots mastic liqueur, butterfly pea flower tea & green apple Teichenné

Newton's Prism

Green tea infused rum, Briottet lychee, lemon juice, strawberry purée, homemade rose sugar, lychee juice

Savouries

Smoked salmon & cream cheese blinis (D,E,F,G)

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

Sundried tomato chicken & mayo bun (D,E,G,Mu,Sd)

Seasonal quiche (E,G,D,S)

Homemade white chocolate and cranberry & plain scones served with

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

Passion fruit curd in a squeeze tube (D,E)

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

Pastries

Red currant & lychee jelly in a petri dish

White chocolate & mixed berries planet(D,E,S)

Raspberry & hazelnut praline moon cake (G,E,D,N,S)

Cassis & mandarin macaron (D,E,N)

Honey chocolate spaceman (D)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (D,G,E)

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