

Vegetarian Science Afternoon Tea

Served from 2.30pm – 5.30pm

£37.50 per person £49.00 with a glass of Charles Heidsieck Champagne

Savouries

Truffle egg mayo on toasted focaccia (E,D,G,Mu)

Tomato & black olive tapenade finger sandwich on basil bread (E,G,D)

Seasonal quiche (E,G,D)

Roasted vegetables brioche bun (G,E,D)

Homemade white chocolate & plain scones served with
Devonshire clotted cream and homemade strawberry preserve (E,D,G)

Pastries

Prosecco mint jelly, kiwi, lime & pineapple jam petri dish

Cream cheese Planet Mousse (D,E), Chocolate Spaceman

Mango & passion fruit Macaroon (E,N,D), White chocolate coconut sponge with vanilla buttercream (D,E,N)

Mini Dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (D,G,N)

Selection of toppings: freeze dried raspberry, freeze dried pineapple, Honey toffee on squeeze tube (D),

Crispy chocolate balls squeeze tube (D,N,G)

Cream Tea

Homemade scones served with

Devonshire clotted cream and homemade strawberry preserve

With your choice of tea £9.00 (E,D,G,S)

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 Afternoon Tea

Served from 2.30pm – 5.30pm

£37.50 per person £49.00 with a glass of Charles Heidsieck Champagne

Savouries

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

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

Cray fish & Mary rose sauce on toasted focaccia (D,E,G,C,Mu)

Seasonal quiche (E,G,D)

Homemade white chocolate and plain scones served with
Devonshire clotted cream and homemade strawberry preserve (E,D,G,S)

Pastries

Prosecco mint jelly, kiwi, lime & pineapple jam petri dish

Cream cheese Planet Mousse (D,E), Chocolate Spaceman

Mango & passion fruit Macaroon (E,N,D), White chocolate coconut sponge with vanilla buttercream (D,E,N)

Mini Dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (D,G,N)

Selection of toppings: freeze dried raspberry, freeze dried pineapple, Honey toffee on squeeze tube (D),

Crispy chocolate balls squeeze tube (D,N,G)

Science Gluten free Afternoon Tea

£37.50 per person £49.00 with a glass of Charles Heidsieck Champagne

'All gluten free menu items, are made in a kitchen that handles many other products,

Therefore we are unable to guarantee that any items is 100% gluten free'

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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