

Gluten Free 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 sandwich (D,E,F)

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

Chicken with sundried tomato & lemon mayonnaise (D,E,Mu)

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 (E,D)

Pastries

Pear, ginger & mixed berries jelly in a petri dish (D)

Dark chocolate & caramel planet mousse (D,E,S),

Chocolate spaceman (D)

Plum & lime macaron (E,N,D)

Coconut & orange half-moon cake (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.

Science Tea Pot-Tails

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

£54.50 per person

Darwinís 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

Newtonís Prism

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

Savouries

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

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

Chicken with sundried tomato & lemon mayonnaise bun (D,E,G,Mu)

Seasonal quiche (E,G,D,S)

Gruyere & thyme and plain scones served with truffle butter and Pimm's & berries preserve (E,D,G,S)

Pastries

Pear, ginger & mixed berries jelly in a petri dish (D)

Dark chocolate & caramel planet mousse (D,E,S),

Chocolate spaceman (D)

Plum & lime macaron (E,N,D)

Coconut & orange half-moon cake (G,E,D,S)

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

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