

SCIENCE AFTERNOON TEA

*Join us on a journey of discovery, where physics,
chemistry, and gastronomy meet in a curious alchemy
to create an out-of-this-world dining experience.*

*Choose from our Science, Kids, Vegetarian, Vegan or Gluten Free menu,
with or without a glass of Charles Heidsieck Brut NV,
or Rose Champagne, a glass of Wild Idol alcohol free sparkling rosé,
or our Tea-Pot tails with or without alcohol.*

ALLERGY KEY

Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)

Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (sd) Sesame seeds (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.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

SCIENCE AFTERNOON TEA

£64.50 per person

£74.50 with a glass of Wild Idol

(non-alcoholic) sparkling rosé or (non-alcoholic) Tea Pot Tails

£79.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£84.50 with a glass of Charles Heidsieck Champagne rosé

JING SELECTION

Your choice of Jing Tea

SAVOURIES

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

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

Pesto chicken & lemon mayo bun (M,E,G,Mu,Sd)

Seasonal quiche (E,G,M,S)

SCONES

Homemade white chocolate and cranberry & plain scones served with ...

Cornish clotted cream & strawberry preserve (E,M,G,S)

Homemade lemon curd squeeze tube (M,E)

Toppings: freeze dried raspberry, freeze dried pineapple, crunchy chocolate pearls (G,E,S,M)



PASTRIES

Mandarin & redcurrant jelly Petri dish

Dulcey chocolate & blackberry planet (M,E,S,Sd)

Mango, pistachio & almond moon cake (G,E,M,N,S,Sd)

Raspberry & peach galactic macaron (M,E,N,Sd,S)

Coffee flavoured milk chocolate spaceman (M,S)

Mini dinosaur biscuit & milk chocolate fossil hidden in chocolate "soil" (M,G,E,S) To share

CREAM TEA

with your choice of tea £21.50

Homemade white chocolate and cranberry & plain scones served with

Cornish clotted cream and strawberry preserve & homemade lemon curd (E,M,G,S)

KIDS SCIENCE TEA

£39.50 per child

"Science" hot chocolate
with marshmallows & crunchy chocolate pearls (E,G,M,S,Sd)

SAVOURIES

Mini hot dogs (M,E,G,Sd)
Rocket cheese straw (G,E,M)
Dinosaur jam sandwich (M,E,G)

SCONES

Homemade white chocolate and cranberry & plain scones served with ...
Cornish clotted cream & strawberry preserve (E,M,G,S)
Toppings: freeze dried raspberry,
freeze dried pineapple, crunchy chocolate pearls (G,E,S,M)



PASTRIES

Chocolate lollipop (M,G,E,S,Sd)
orange & strawberry jelly
Dulcey chocolate & blackberry planet (M,E,S,Sd)
Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (M,G,E,S) To share

ALLERGY KEY

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Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)
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VEGETARIAN SCIENCE TEA

£64.50 per person

£74.50 with a glass of Wild Idol

(non-alcoholic) sparkling rosé or (non-alcoholic) Tea Pot Tails

£79.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£84.50 with a glass of Charles Heidsieck Champagne rosé

JING SELECTION

Your choice of Jing Tea

SAVOURIES

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

Sundried tomato & cream cheese Swiss Roll (E,G,M,Sd)

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

Seasonal quiche (E,G,M,S)

SCONES

Homemade white chocolate and cranberry & plain scones served with ...

Cornish clotted cream & strawberry preserve (E,M,G,S)

Homemade lemon curd squeeze tube (M,E)

Toppings: freeze dried raspberry, freeze dried pineapple,
crunchy chocolate pearls (G,E,S,M)



PASTRIES

Mandarin & redcurrant Petri dish

Dulcey chocolate & blackberry planet (M,E,S,Sd)

Mango, pistachio & almond moon cake (G,E,M,N,S,Sd)

Raspberry & peach galactic macaron (M,E,N, Sd,S)

Coffee flavoured milk chocolate spaceman (M,S)

Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (G,S,M,E) To share

ALLERGY KEY

Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)

Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

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VEGAN SCIENCE TEA

£64.50 per person

£74.50 with a glass of Wild Idol

(non-alcoholic) sparkling rosé or (non-alcoholic) Tea Pot Tails

£79.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£84.50 with a glass of Charles Heidsieck Champagne rosé

JING SELECTION

Your choice of Jing Tea

SAVOURIES

Leek and mushroom tart (G,S,Mu,Se)

Mixed grill vegetables brioche bun (G,Mu,Sd)

Vegan hot dog and sweet chilli bun (G,S,Sd,Mu)

Black bean, sundried tomato & vegan mayo sandwich (G,Sd,S,Mu)

SCONES

Homemade cranberry and plain scones served with ...

Vegetable butter and strawberry preserve (G, S)

Homemade fruit gel squeeze tube

Toppings: freeze dried raspberry, freeze dried pineapple



PASTRIES

Mandarin and redcurrant jelly Petri dish

Chocolate crescent moon cake (G,S,Sd)

Raspberry & peach galactic macaron (N,Sd)

Mango & blackberry planet mousse (G,S,Sd)

Dark chocolate spaceman (S)

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

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GLUTEN FREE SCIENCE TEA

£64.50 per person

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(non-alcoholic) sparkling rosé or (non-alcoholic) Tea Pot Tails

£79.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£84.50 with a glass of Charles Heidsieck Champagne rosé

JING SELECTION

Your choice of Jing Tea

SAVOURIES

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

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

Pesto chicken & lemon mayo in gluten free sandwich (M,E,Mu,Sd,S)

Seasonal gluten free quiche (E,M,S,Se)

SCONES

Homemade gluten free cranberry, white chocolate & plain scones served with ...

Cornish clotted cream & strawberry preserve (E,M,S)

Homemade lemon curd squeeze tube (M,E)

Toppings: freeze dried raspberry, freeze dried pineapple



PASTRIES

Mandarin & redcurrant jelly Petri dish

Dulcey chocolate & blackberry planet (M,E,S,Sd)

Mango, pistachio & almond moon cake (E,M,N,S,Sd)

Raspberry & peach galactic macaron (M,E,N, Sd,S)

Coffee flavoured milk chocolate spaceman (M,S)

Mini dinosaur milk chocolate fossil hidden within chocolate "soil" (M,E,S) To share

ALLERGY KEY

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SCIENCE TEA-POT TAILS

£79.50 per person

£74.50 per person (non-alcoholic)

*served as an alternative to Champagne
with any Science Afternoon Tea*



DARWIN'S DRAUGHT

Earl Grey tea infused Chase vodka, Cointreau, lemon & apple juice,
Franklin & Sons ginger ale

Lyre's (non-alcoholic) bourbon, apple & lime juice, ginger ale



MARIE CURE-ALL

Hayman's dry Gin,
Fair passion fruit & lemonade
butterfly pea flower

Lyre's (non-alcoholic) gin, blue tea,
orgeat syrup and lemonade



NEWTON'S PRISM

Black Cow English strawberry vodka,
Red wine syrup, lemon juice,
and crème de fraise

Lyre's (non-alcoholic) rum, grenadine,
lime juice, pineapple juice, ginger ale

JING TEA SELECTION

*Jing Tea is sourced from distinctive single garden teas
and tells the stories of the master producers who make them*

JING AMPERSAND BLEND

Balanced and full bodied with rich malt
followed by a light and fragrant finish.
Refreshing and highly fortifying.

JING ROOIBOS

Gently tangy notes of Seville orange
combine with soft-textured hints of
vanilla.

JING EARL-GREY

Whole leaf Ceylon scented with
bergamot and sprinkled with cornflowers
to create a tea that delights all the senses.

JING ORGANIC YUNNAN

Needle style white tea with a beautiful
soft texture. Sweet in character with floral
notes, violet, long finishes, handmade.

JING JADE SWORD

Grown in misty mountains in China
Jiande green tea terroir. Jade Sword is a
bright and fresh tea.

JING PREMIUM GENMAICHA

Premium Organic Kabusecha
Green tea combined with roasted
brown rice.

JING JASMINE SILVER NEEDLE

Delicate flavours in which light
orchard-blossom sweetness combines
with fragrant jasmine to soft vanilla effect.

JING DARJEELING 2ND FLUSH

Premium Large black leaf Darjeeling
picked from the organic Makaibari estate.
Muscat like opening, floral, soft dry finish.

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