

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.*

SCIENCE AFTERNOON TEA

£49.50 per person

£59.50 with a glass of Wild Idol

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

£64.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£69.50 with a glass of Charles Heidsieck Champagne rosé

JING TEA SELECTION

Your choice of Jing Tea

SAVOURIES

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

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

Basil and lemon chicken & mayo bun (D,E,G,Mu,Sd)

Seasonal quiche (E,G,D,S)

SCONES

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

Cornish clotted cream & strawberry preserve (E,D,G)

Passion fruit curd & squeeze tube (D,E)

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



PASTRIES

Mandarin & cherry jelly Petri dish

Dulcey chocolate & Blackcurrant planet (D,E,S)

Raspberry, pistachio & almond moon cake (G,E,D,N,S)

Mixed berries & lemon macaron (D,E,N)

Honey chocolate spaceman (D)

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

CREAM TEA

with your choice of tea £19.50

Homemade scones served with

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

KIDS SCIENCE TEA

£35.00 *per child*

"Spaceman" hot chocolate
with marshmallows & chocolate sprinkles (E,G)

SAVOURIES

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

SCONES

Homemade white chocolate and cranberry & plain scones served with ...
Cornish clotted cream & strawberry preserve (E,D,G)
Passion fruit curd squeeze tube (E,D)
Toppings: freeze dried raspberry,
freeze dried pineapple, crunchy chocolate pearls (G,E,D)



PASTRIES

Chocolate lollipop (D,G,E)
Mandarin & cherry jelly, chocolate spaceman (D)
Dulcey chocolate & blackcurrant planet (D,E,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 seeds (Se)

If you have any specific dietary requirements or allergies, please let us 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.

VEGETARIAN SCIENCE TEA

£49.50 per person

£59.50 with a glass of *Wild Idol*

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

£64.50 with a glass of *Charles Heidsieck Champagne Brut or Tea Pot Tails*

£69.50 with a glass of *Charles Heidsieck Champagne rosé*

JING TEA SELECTION

Your choice of Jing Tea

SAVOURIES

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

Sundried tomato and cream cheese Swiss roll (E,G,D,Sd,Se)

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

Seasonal quiche (E,G,D)

SCONES

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

Cornish clotted cream & strawberry preserve (E,D,G)

Passion fruit curd squeeze tube (D,E)

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



PASTRIES

Mandarin & cherry jelly Petri dish

Dulcey chocolate & Blackcurrant planet (D,E,S)

Raspberry, pistachio & almond moon cake (G,E,D,N,S)

Mixed berries & Lemon macaron (D,E,N)

Honey chocolate spaceman (D)

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

VEGAN SCIENCE TEA

£49.50 per person

£59.50 with a glass of Wild Idol

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

£64.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£69.50 with a glass of Charles Heidsieck Champagne rosé

JING TEA SELECTION

Your choice of Jing Tea

SAVOURIES

Leek and mushroom tart (G,S,M)

Mixed grill vegetables brioche bun (G,M)

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

Black bean, sundried tomato and mayo sandwich (G,M,SD)

SCONES

Homemade cranberry & plain scones served with ...

Vegetable butter and strawberry preserve (G)

Fruit gel squeeze tube



PASTRIES

Chocolate & raspberry half-moon cake (G,S)

Mixed berries & Lemon macaron, Dark chocolate spaceman (N,S)

Mandarin & cherry jelly Petri dish

Frozen blackcurrant and red berries mousse (G,S)

Mini dinosaur dark chocolate fossil

hidden within chocolate "soil" (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 seeds (Se)

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GLUTEN FREE SCIENCE TEA

£49.50 per person

£59.50 with a glass of Wild Idol

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

£64.50 with a glass of Charles Heidsieck Champagne Brut or Tea Pot Tails

£69.50 with a glass of Charles Heidsieck Champagne rosé

JING TEA SELECTION

Your choice of Jing Tea

SAVOURIES

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

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

Lemon & basil Chicken mayo gluten free sandwich (D,E,Mu,SD)

Seasonal gluten free quiche (E,D,S)

SCONES

Gluten free cranberry, white chocolate & plain scones served with ...

Cornish clotted cream & strawberry preserve (E,D)

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

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



PASTRIES

Mandarin & cherry jelly Petri dish

Dulcey chocolate & black currant planet (D,E,S)

Raspberry, pistachio & almond moon cake (E,D,N,S)

Mixed berries & lemon macaron (D,E,N)

Honey chocolate spaceman (D)

Mini dinosaur biscuit & milk 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 seeds (Se)

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SCIENCE TEA-POT TAILS

£69.50 per person

£64.50 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, earl grey
syrup, apple & lime juice



MARIE CURE-ALL

Portobello Gin,
Fair passion fruit,
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 EARL-GREY

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

JING JADE SWORD

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

JING JASMINE SILVER NEEDLE

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

JING ROOIBOS

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

JING KANGAITA ESTATE

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

JING PREMIUM GENMAICHA

Premium Organic Kabusecha Green tea combined with roasted brown rice.

JING DARJEELING 2ND FLUSH

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