

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)

Basil 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: Raspberry & pineapple crispies, crunchy chocolate pearls (G,E,S,M)



PASTRIES

Pomegranate & chia seed jelly Petri dish

White chocolate & apricot planet mousse (M,E,S,Sd)

Cassis, hazelnut & almond moon cake (G,E,M,N,S,Sd)

Cherry & blood orange galactic macaron (M,E,N,Sd,S)

Milk chocolate spaceman (M,S)

Mini dinosaur biscuit & chocolate fossil hidden in "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 dog (M,G,Sd)
Rocket cheese straw (G,E,M)
Dinosaur raspberry jam sandwich (M,E,G)

SCONES

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



PASTRIES

Galaxy cake pop (M,G,E,S,Sd)
Pomegranate & peach jelly
White chocolate & apricot planet mouse (M,E,S,Sd)
Mini dinosaur biscuit & chocolate fossil hidden in “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 grilled vegetables brioche bun (G,E,M,Mu)

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: Raspberry & pineapple crispies, crunchy chocolate pearls (G,E,S,M)



PASTRIES

Pomegranate & chia seed jelly Petri dish

White chocolate & apricot planet mousse (M,E,S,Sd)

Cassis, hazelnut & almond moon cake (G,E,M,N,S,Sd)

Cherry & blood orange galactic macaron (M,E,N,Sd,S)

Milk chocolate spaceman (M,S)

Mini dinosaur biscuit & chocolate fossil hidden in "soil" (M,G,E,S) 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 grilled vegetables brioche bun (S,G,Mu,Sd)

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

Cannellini beans, 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: Raspberry & pineapple crispies



PASTRIES

Pomegranate & chia seed jelly Petri dish

Chocolate crescent moon cake (G,S,Sd)

Cherry & blood orange galactic macaron (N,Sd)

Blackcurrant & apricot planet mousse (G,S,Sd)

Dark chocolate spaceman (S)

Mini dark chocolate dinosaur fossil hidden in "soil" (M,E,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)

Basil 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: Raspberry & pineapple crispies



PASTRIES

Pomegranate & chia seed jelly Petri dish

White chocolate & apricot planet mousse (M,E,S,Sd)

Cassis, hazelnut & almond moon cake (E,M,N,Sd)

Cherry & blood orange galactic macaron (M,E,N,Sd,S)

Milk chocolate spaceman (M,S)

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

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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 vodka, Fair kumquat, 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

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



NEWTON'S PRISM

Respirated vodka, red wine syrup,
lemon juice, strawberry
puree & ginger ale

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 flavour 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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