



Social Dining MENU



Mid-week - £32.00 for three courses
Friday & Saturday - £45.00 for three courses

WHILE YOU WAIT

Faversham Organic Sourdough with Smoked Nethened Farm salted Butter.

THE FIRST

Atticus Royal Siberian Caviar (20Gram)² £30.00 supplement / (30gram)² £40.00 supplement

Siberian is a fine-grained caviar recognised for its pure, elegant flavour and exquisite length which is both fine and clear. Colours range from black/grey all the way to black/brown tones. Served with all the traditional accompaniments

Tuna Sashimi, Micro Salad, Marinated Cherry Tomatoes and Tosa Emulsion

**West Malling Salanova Lettuce, Kentish Blue, Marinated Cherry Tomatoes,
Red Mustard Dressing** GF VE⁴

Spiced Kentish Short Rib Curried Corn Purée And Saffron Raita GF

THE SECOND

Smoked Mackerel, Pomegranate, Pistachio and Pickled Beetroot GF

White Asparagus, Miso Yuzu Dressing and Market Salad GF VE

**Duck Liver Parfait with Malted Faversham Sourdough, Date-Tamarind Chutney,
Preserved Lemon and Tunisian Spice**

Sweetcorn Soup, White Crab Meat and Corn Succotash V³ GF

THE THIRD

**Szechuan Sirloin Steaks, With Sweet Soy Sauce, Carrots, Pac Choy,
Mange-Tout and Sugar Snap Peas** GF

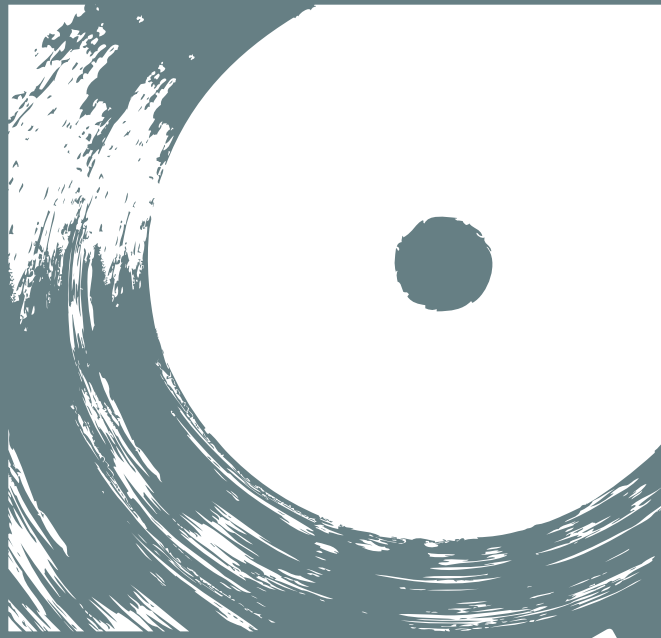
**Maple Gastrique Crispy Pork Belly Fig Chutney, Heritage Carrots,
Kale and Onion Puree** GF

**Pan Fried Salmon, Mirin Mushroom and Aubergine,
Shishito Pepper and Fried Quails Egg** GF

**Miso Tofu Mirin Mushroom and Aubergine, Shishito Pepper, Carrots,
Pac Choy, Mangetout and Sugar Snap Peas** VE GF¹

¹Gluten-Free on request ²Supplement applies ³Vegetarian on request ⁴Vegan on request

V Suitable for Vegetarians VE Suitable for Vegans GF Gluten-free/Gluten-free option available



CAFÉ
NUCLEUS
ROCHESTER