



# Social Dining MENU



Mid-week - £35.00 for three courses  
Friday & Saturday - £50.00 for three courses

## WHILE YOU WAIT

Faversham Organic Sourdough with Smoked Nethened Farm salted Butter.

## THE FIRST

**Atticus Royal Siberian Caviar** (20Gram)<sup>2</sup> £30.00 supplement / (30gram)<sup>2</sup> £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

**Wild King Prawn Cocktail, Avocado, Wasabi Balloons and 5 Herb Salad** GF

**Artichoke Carpaccio, Rocket, Black Truffle Almond Pesto,  
Parmesan, Balsamic Caviar** GF V VE<sup>4</sup>

**Smoked Duck Breast, Goats Curd, Spiced Pickled Winter Vegetable** GF DF<sup>5</sup>

## THE SECOND

**Scallops, Beetroot Puree, Parmesan Crisps, Mushroom Nage** GF

**Burrata Cheese, Crispy Pachuto Ham, Port Poached Figs, Saba, Micro Salad** V<sup>3</sup> GF

**Roasted Chestnut Soup With Buttered Mirepoix and Spiced Whipped Cream** V GF

## THE THIRD

**Pasture Reared Lamb Rack, Red Pepper Saffron Purée, Falafel,  
Chard Mixed Onions, Red Wine Jus** GF DF<sup>5</sup>

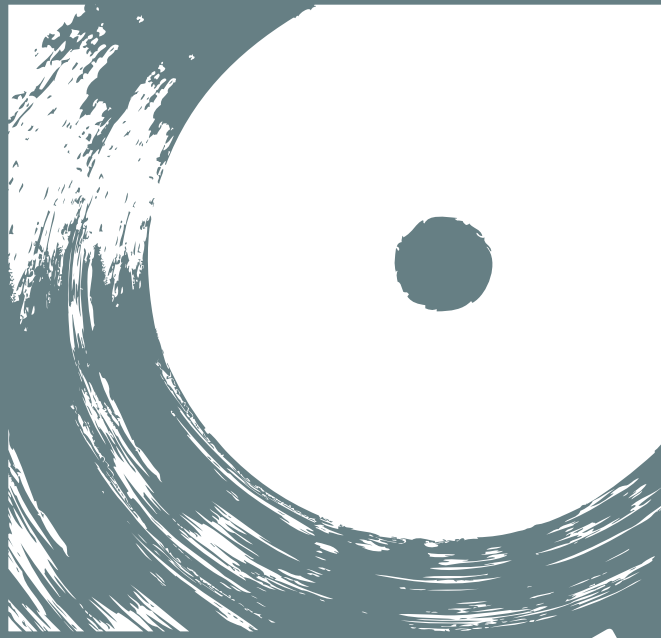
**Fillet Steak Au Poivre, Desiree Potato, Heritage Carrots, Red Currant Jus**  
£8.00 supplement GF

**Mushroom Chestnut Loaf, Yuzu Caramelised Brussel Sprouts, Roasted Prunes,  
Roasted Rosemary Potatoes, Heritage Carrots, and Chard Mixed Onions Marmite Sauce** VE

**Turkey Breast, Devil on Horseback, Yuzu Caramelised Brussel Sprouts,  
Mushroom and Chestnut Loaf, Roasted Rosemary Potatoes, Turkey Red Wine Jus** GF DF

<sup>1</sup>Gluten-Free on request <sup>2</sup>Supplement applies <sup>3</sup>Vegetarian on request <sup>4</sup>Vegan on request <sup>5</sup>Dairy-free on request

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



CAFÉ  
NUCLEUS  
ROCHESTER