



CAFÉ
NUCLEUS

BAR MENU

An exciting fusion of flavours

Nibbles - £6.00 each

Californian Smoked Almond GF VE

Italian Mixed Olives GF VE

Wasabi-coated Nuts VE

Chilli Coated Peanuts VE

COLD PLATES

Kentish & Sussex Cheese & Charcuterie Board - £24.00

A Selection of Kent, Sussex or British Cheeses as per today's selection with a selection of hand-cut French and Italian Charcuterie. Served with Artisan Crackers, Faversham Sourdough, Kentish Dried Apricots, Halved Brittany Walnuts, Cornichons, Netherend Farm Butter and a choice of individual Tricklements.

Sashimi Taster GF - £10.00

Responsibly-sourced Yellow Tail Tuna, Striped Jack and Amberjack.

Steak Tartare GF - £12.00

British Fillet diced and chopped with Herbs, Mustard with Prawn Crackers.

Add Royal Siberian Caviar 20g - £30.00 or 30g £40.00

Royal Siberian Caviar - 20gram - £45.00 / 30gram - £50.00

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 accompaniment.

HOT PLATES

Massam Mussels GF - £8.00

Line-grown Scottish Mussels, Coconut, Tony's Newington Honey, Massaman Curry with Kentish Picked Vegetables and Pea Shoot.

Camembert V - £8.00

With Artisan Sourdough and Rosemary Smoke.

Truffle and Parmesan Chips GF V - £5.00

Locally sourced chunky chips with shavings of parmesan