

CAFÉ
NUCLEUS
CHATHAM

FROM TINY ACORNS MIGHTY OAK TREES GROW...

From field, boat, herd or flock we at Café Nucleus work with our suppliers and our supply chain to ensure we deliver the very best produce from traceable origins, predominately from farms and suppliers here in Kent.



BRUNCH

Available all day.

Kentish Free-range Eggs on Toast 6.5-

Two large Goose Farm Kentish free-range hen eggs cooked to your choice (poached, scrambled, fried or boiled) on a choice of white or malted sourdough finished with a watercress garnish.

Bacon Butty (or Sausage*) 7-

Two rashers of Mackenzies Yorkshire Smokehouse bacon on a choice of white or brown bloomer. *Not gluten-free

Smashed Avocado w/Kentish Free-range Eggs 10-

Two large Kentish free-range eggs cooked to your choice (poached, scrambled or fried) served on a bed of smashed Avocado choice of white or malted sourdough finished with a watercress garnish and chia seeds.

Avocado on Toast 9-

Smashed Avocado on your choice of sourdough, white or malted sourdough or gluten-free bread with chilli flakes and mixed seeds finished with a pea-shoot garnish.

Smaller English 9-

One rasher of Mackenzies Yorkshire Smokehouse bacon, one Kentish sausage, one Kentish free-range fried egg, Heinz Baked Beans, Doreen's Yorkshire black pudding, grilled cherry tomatoes-on-the-vine and a choice of toast.

Full English 12-

Two rashers of Mackenzies Yorkshire Smokehouse bacon, two Kentish Cumberland sausages, two Kentish free-range fried eggs, Heinz Baked Beans, Doreen's Yorkshire black pudding, grilled cherry tomatoes on the vine and a choice of wholemeal or white toasted sourdough.

Full Canadian 12-

Two rashers of Mackenzies Yorkshire Smokehouse bacon, two Kentish sausage, scrambled Kentish eggs, two buttermilk pancakes, single origin maple syrup and a choice of toast.

Healthy Option Breakfast 12-

Two Naked Glory sausages, fried field mushroom, cherry tomatoes-on-the-vine, Heinz Baked Beans, two free-range poached eggs finished with a choice of white or wholemeal sourdough.

Vegan-friendly Breakfast (with Scrambled Tofu) 12-

Scrambled Eggs & John Ross Jr Smoked Salmon 12-

Toasted wholemeal sourdough with free-range Kentish scrambled eggs and waves of John Ross Jr Aberdeen Scottish Smoked Salmon.

Eggs Royale 12.5-

A toasted English muffin served with John Ross Jr Aberdeen award-winning Smoked Salmon, poached eggs and hollandaise sauce.

Eggs Benedict 11-

A toasted English muffin served with Mackenzies Yorkshire Smokehouse bacon, poached eggs and hollandaise sauce.

Eggs Hebridean 11-

A toasted English muffin served with Doreen's award-winning black pudding, poached eggs and hollandaise sauce.

Eggs California 11-

A toasted English muffin with smashed avocado, poached eggs and hollandaise sauce

Eggs Blackstone 11-

A toasted English muffin with Mackenzies Yorkshire Smokehouse bacon, oven roasted vine tomatoes, poached eggs and hollandaise sauce.

Scrambled Eggs with White Truffle 16-

Three large hen gens from Goose farm, Sevenoaks with white truffle oil and toasted brioche.

Scottish Smoked Salmon & Scrambled Eggs with White Truffle 22.5-

Waves of John Ross Aberdeen Scottish smoked salmon, three large hen gens from Goose farm, Sevenoaks with white truffle oil and toasted brioche.

Buttermilk Pancake Stack 9-

Four buttermilk pancakes stacked, served with Canadian single origin maple syrup and fresh Kentish raspberries and strawberries.

Add bacon for an extra 1.5-

Make it a Laurent-Perrier Champagne Breakfast

Laurent-Perrier La Cuvée 12.5-

Laurent-Perrier Cuvée Rosé 15-

SANDWICHES

Served with a choice of White, brown or Wild Breads with a garnish of handcooked crisps and salad.

Cheddar and Caramelised Red Onions **V** **GF** 8-

Dorset Coastal cheddar served with home-made caramelised red onion.

Cheddar & Kentish Honey Roast Ham **GF** 8-

Dorset Coastal cheddar with locally sourced Kentish honey roast ham.

Normandy Brie, Rocket and Chilli Jam **V** **GF** 8-

Normandy brie, Kentish Rocket and tracklements chilli jam served on a choice of bloomer

Tuna Mayo **GF** 8.5-

Dolphin-friendly, responsibly sourced pole and line caught tuna mixed with mayonnaise.

BLT **GF** 9-

Mackenzies Yorkshire Smokehouse bacon, heritage tomatoes, Kentish lettuce finished with mayonnaise. Served toasted.

CLT **GF** 9.5-

British slow roasted chicken breast served with Kentish leaves and tomatoes served on a choice of white/malted bloomer.

Salted Beef with Mustard Mayo **GF** 10-

Salted beef with mustard mayonnaise, dill pickles and watercress on a choice of white or malted bloomer.

Why not add portion of chips for 4-

PANINI

Cheddar & Kentish Honey Roast Ham 8-

Dorset Coastal cheddar with locally sourced Kentish honey roast ham.

Brie, Bacon & Cranberry 8-

Normandy Brie, Mackenzies Smokehouse bacon and cranberry sauce.

Goats Cheese & Caramelised Red Onions **V** 8-

French Chèvre Buche goats cheese served with a generous serving of caramelised red onions.

Tuna Melt 8.5-

Dorset Coastal cheddar with dolphin-friendly responsibly sourced pole and line caught tuna mixed with mayonnaise.

Why not add portion of chips for 4-

JACKET POTATOES

Our Jacket potatoes are baked fresh in-house and sourced locally from farms in Kent & the South East. Served with a generous helping of Kentish salad with our signature balsamic dressing.

Heinz Baked Beans **VE** **GF** 7.5-

Plain and simple, a locally sourced jacket potato with Heinz Baked Beans.

Cheddar Cheese **V** **GF** 8-

Plain and simple, a locally sourced jacket potato with Dorset Coastal Cheddar.

Heinz Baked Beans & Cheddar Cheese **V** **GF** 8.5-

Heinz Baked Beans and mature Dorset Coastal cheddar served on a locally-sourced jacket potato.

Heinz Baked Beans & Vegan Cheese **VE** **GF** 8.5-

Heinz Baked Beans and our grated vegan cheese served on a locally-sourced jacket potato.

Coleslaw **V** **GF** 8-

Home-made coleslaw made with local produce with free-range egg mayonnaise served on a locally-sourced jacket potato.

Coleslaw and Cheese **V** **GF** 9-

Home-made coleslaw made with local produce with free-range egg mayonnaise with Dorset Coastal Cheddar served on a locally-sourced jacket potato.

Houmous & Mediterranean Roast Vegetables **VE** **GF** 10-

Our home roasted Mediterranean vegetables with houmous served on a locally sourced jacket potato.

Tuna Mayonnaise **GF** 10-

Dolphin-friendly, responsibly sourced pole and line caught tuna mixed with mayonnaise.

Tuna Mayonnaise & Cheddar Cheese **GF** 11-

Dolphin friendly, responsible sourced pole and line caught tuna mixed with mayonnaise finished with Dorset Coastal Cheddar cheese.

Beef Chilli Con Carne 10-

Lean beef chilli con carne served on a jacket potato.

Beef Chilli Con Carne & Cheddar Cheese 11-

Lean beef chilli con carne served on a jacket potato finished with Dorset Coastal Cheddar cheese.

3 Beans Chilli **VE** 10-

Our vegan three bean chilli served on a locally sourced jacket potato.

3 Beans Chilli & Cheddar Cheese **VE** 11-

Our vegan three bean chilli served on a locally sourced jacket potato with a side of Dorset coastal cheddar.

3 Beans Chilli & Grated Vegan Cheddar **VE** 11-

Our vegan three bean chilli served on a locally sourced jacket potato with a side of our vegan cheddar.

Spicy Pulled Pork 10-

Spicy pulled pork with Jalapenos in a smoky bbq sauce served on a locally sourced jacket potato finished with Dorset Coastal cheddar cheese

Prawn Marie Rose **GF** 14-

Large Icelandic North Atlantic cold water prawns served on a bed of our homemade marie rose sauce on a locally sourced jacket potato.

AFTERNOON TEA

See a member of our team for today's
Afternoon Tea menu.

DESSERTS

Served with a choice of Kentish Simply Ice-cream, Pistachio,
Vanilla, Toffee Hazelnut Waffle or Honeycomb.

New York-style Cheesecake (V) 7-

Simply Kentish Ice Cream (V) 5-

Three scoops of award-winning Simply Kentish Ice Cream.

Vegan Sticky Toffee Pudding with

Vegan Vanilla Ice Cream (VE) 8-

Kentish Apple Tart Tatin (V) 8-

Kentish apple tart tatin with butterscotch sauce and Cornish clotted cream. (20 minutes cook time approx)

Millionaires Slice (V) 8-

Millionaires Slice, honeycomb ice cream, biscuit crumb,

Chocolate Mirrored Torte (GF) (VE) 8-

With Vegan Vanilla Ice Cream

Kentish Bramley Apple Crumble with Custard (V) 9-

CREAM TEAS

Traditional Cream Tea (The smaller one) 7.5-

Enjoy one fruited scone fresh from the oven with Rodda's clotted cream, Kentish Wooden Spoon Strawberry & Champagne preserve and a choice of tea. (V)

Traditional Cream Tea 8.5-

Enjoy two fruited scones fresh from the oven with Rodda's clotted cream, Kentish Wooden Spoon Strawberry & Champagne preserve and a choice of tea. (V)

Add a glass of Tosti Prosecco 7-

Add a glass of Mimosa 9-

Add a glass of Kentish Sparkling Wine 8.5-

Add a glass of Laurent-Perrier La Cuvée 12.5-

COLD PLATES

Houmous & Mediterranean Roasted Vegetable Salad 11-

Our home roasted Mediterranean vegetables with houmous served on a bed of Kentish salad with our signature balsamic dressing and a choice of white or malted bloomer. (GF) (VE)

Kentish Blue, Pear and Walnut Salad (V) 11.5-

Kentish leaves, vine cherry tomatoes, red onions with Kentish Pear, crumbed Kentish Blue* and walnuts with a Newington honey and tracklements mustard dressing.

Add British Chicken breast for 3.5-

Add Halloumi for 2.5-

Add Feta for 1.5-

Chicken, Avocado & Bacon Salad 12.5-

Kentish leaves, vine cherry tomatoes with British cold chicken breast, smashed avocado and Mackenzies Bacon finished with mixed seeds and our signature dressing.

John Ross Jr Smoked Salmon Salad 12.5-

Waves of John Ross Jr Scottish smoked salmon with Kentish mixed leaves, tomatoes and our signature dressing. Served with malted bloomer. (GF)

Halloumi, Avocado & Lime Salad 11.5-

Kentish leaves, smashed avocado, grilled halloumi finished with mixed seeds and a lime, balsamic and Kentish rapeseed oil dressing. (V) (GF)

Add British slow-roasted cold chicken breast 3.5-

Nucleus Ploughmans

A generous chunk of cheese (as below), pickled onions and chutneys served with a side of Kentish Salad, white or malted bloomer. (GF)

Matured Dorset Coastal Cheddar Cheese (V) 9.5-

Normandy Brie (V) 9.5-

Kentish Blue (V) 10.5-

Hinxden's Tam's Tipple (V) 10.5-

Add our Kentish Honey Roast Ham 1.5-

Signature Cheeseboard 10.5-

Tam's Tipple (unpasteurised) - Kent, Hinxden Farm; Coastal Cheddar - Dorset, Fords Farm; Kentish Blue (unpasteurised) - Kent, Kingcott Dairy. Served with celery, a selection of crackers, chutneys and butter. (V)

HOT PLATES

Chips 4-

Plain & Simple. Locally sourced chips. **VB** **GF**

Truffle and Parmesan Chips 5-

Locally sourced chunky chips with shavings of parmesan and finished with a drizzle of truffle oil. **V**

Homemade Soup from 7.5-

Seasonal flavours, please check counter.

Chilli Con Carne 11-

Lean beef chilli con carne served with rice and a side of Dorset Coastal Cheddar.

Croque Monsieur* 10-

A French classic! A grilled ham and emmental cheese. toastie topped with béchamel.

* **Make it a Madame (add a fried egg on top) for 1- extra**

Croque Cheese & Tomato 10-

A grilled french vine tomato and Emmental cheese toastie topped with béchamel. **V**

Croque Mermaid 12.5-

A grilled french toastie with pole and line caught tuna mayonnaise and Emmental cheese toastie topped with béchamel.

Croque Smoked Salmon 12.5-

A grilled John Ross Jr Scottish smoked salmon and Emmental cheese toastie topped with béchamel.

Kentish Honey Roast Ham, Eggs & Chips 10.5-

A generous serving of Kentish Honey Roast ham, fried eggs and Chips. **GF**

3 Beans Chilli and Cheese **GF **V** 11-**

Our 3 bean chilli served with rice and a side of Dorset Coastal Cheddar.

3 Beans Chilli and Vegan Cheese **GF **VE** 11-**

Our 3 bean chilli served with rice and a side of grated vegan

Beechwood Smoked Gourmet Hot Dog & Chips 13.5-

Enjoy our gourmet Irish pork beechwood smoked hot dogs served with Kentish salad and our signature chips.

Nucleus Club 16.5-

Kentish chicken breast, Mackenzies Yorkshire Bbacon, mixed leave, vine tomato, free-range Kentish hen's egg, mayonnaise and signature chips..

6oz Flame-cooked Beef Burger & Chips 17-**

Enjoy our 6oz* flame cooked burger in brioche bun served with Kentish salad and our signature chips.

Add Coastal Cheddar 2- / Kentish Blue 2- **uncooked weight.

Kentish Cumberland Sausages and Mash 15-

Three Kentish Cumberland Sausages with Wholegrain Mustard Creamed Potato and finished with Caramelised Onions and a Red Wine Jus.

Beef Bourguignon with Mashed Potatoes 16-

Braised Chunks of locally sourced beef, carrots, onions, mushrooms in rich red wine reduction with buttery mashed potatoes.

Beef Stroganoff with Rice **GF 16-**

Braised Strips of locally sourced beef, with sherry and Hinxden cream reduction served with steamed rice and heritage carrots and grilled courgettes.

Lamb Stew with Mashed Potatoes **GF 18-**

Five-hour braised locally sourced lamb in a rich red tomato and red wine jus, seasonal Kentish root vegetables and served with buttery mash potato.

V Suitable for Vegetarians **VB** Suitable for Vegans

GF Gluten-free/Gluten-free option available

COLD BEVERAGES

Coca Cola (Glass Icon Bottle) 3.5-

Diet Coke (Glass Icon Bottle) 3.5-

Sprite (Glass Icon Bottle) 3.5-

Fevertree Tonics (Various Flavours) 3-

Fentimans 3.5-

Ginger Beer, Victorian Lemonade, Rose Lemonade, Elderflower

Fanta (Glass Bottle) 3.5-

Lemonaid Blood Orange 3.5-

Lemonaid Passionfruit 3.5-

Hildon Still Spring Water 2.5- / 5-

Hildon Sparkling Spring Water 2.5- / 5-

FRUIT JUICE

Biddenden Apple Juice 3-

Biddenden Pear Juice 3-

Freshly Squeezed Orange Juice 4-

REAL FRUIT SMOOTHIES

Banana & Strawberry 5-

Mango & Passionfruit 5-

Mixed Berries 5-

Kale, Spinach, Celery, Banana & Pineapple 5-

FRAPPÉS

Vanilla Frappé 4.5-

Vanilla seeds with crushed ice and milk.

Strawberry Frappé 4.5-

Vanilla seeds, strawberry syrup with crushed ice and milk

Caramel Frappé 4.5-

Vanilla seeds, caramel syrup with crushed ice and milk

Chocolate Frappé 4.5-

Chocolate with crushed ice and milk.

Caffe Latte Frappé 4.5-

Our signature espresso topped with vanilla seeds, crushed ice and milk.

Kit-Kat Frappé 5-

Two Kit-Kat fingers with a dash of chocolate, vanilla seeds, crushed ice and milk.

Add syrup to your Frappé for an extra 0.5-

ICED COFFEES

Traditional Iced Coffee 4-

Double shot of our signature espresso, topped up with cold milk.

Flavoured Iced Coffee 4.5-

Double shot of our signature espresso, topped up with cold milk and a shot of syrup of your choice.

BOTTLED BEER

Birra Moretti Udine, Italy 5-
Staropramen Prague, CZ 5-
Peroni Nastro Azzuro Udine, Italy 5-

KENTISH BEER

from Balfour Winery

Jake's Lager Maidstone, Kent 5-
Jake's IPA Maidstone, Kent 5-

CIDER

Dudda's Tun Cider Kent 6-
Elderflower / Cherry / Blackcurrant / Apricot /
Greenhorn / Salted Caramel
Biddenden Strong Kentish Cider Kent 6-

REAL ALE

Check for full availability

Fursty Ferret Dorest, England 5-
Bishops Finger Kent, England 5-
Gadd's Ramsgate, Kent 5-

RED WINE

750ml Bottle

Please note: vintages were correct upon printing. Vintages may vary.

Begerac Merlot (France) 20.5-
Sangiovese Rubicone (Italy) 20.5-
Primitivo Acanto Salento (Puglia Italy) 20.5-
Balfour Luke's Pinot Noir (Kent, UK) **VE** 37-

WHITE WINE

750ml Bottle

Please note: vintages were correct upon printing. Vintages may vary.

Pinot Grigio Single Vineyard (Hungary) 20.5-
Colombard Sauvignon Blanc (France) 20.5-
Chardonnay (France) 26-
Chapel Down Bacchus (Kent, UK) 35-
Balfour Sky's Chardonnay (Kent, UK) **VE** 35-
Balfour Liberty's Bacchus **VE** 35-
Yealands Single Estate (New Zealand):
Sauvignon Blanc 36-
L5 Single Block Sauvignon Blanc 38-
Sancerre Traditional 2016 (France) 40-
Kits Coty Chardonnay (North Downs, Kent, UK) 62-
Kits Coty Bacchus (North Downs, Kent, UK) 62-

ROSE WINE

750ml Bottle

Please note: vintages were correct upon printing. Vintages may vary.

Rose De Loire (France) 25-
Roller Girl White Zinfandel (USA) **vv**20.5-
Simpson's Railway Rosé (Kent, UK) 35-
Whispering Angel Rosé (France) 52-

SPARKLING WINES

750ml Bottles

Tosti Prosecco Extra Dry (Veneto, Italy) **29-**

Fine, persistent, soft fizz surrounds the typical fruit spectrum of apple and pear with a hint of peach.

Biddenden Pinot Reserve (Kent, UK) **47-**

A dry, fruity wine, rich and creamy with hints of brioche, good length and mousse. Made with carefully selected and delicately pressed Pinot Noir.

Hush Heath Leslie's Reserve (Kent, UK) **47-**

A delicious, traditional-method, English sparkling wine made from selected cuvées and blended for a young, fresh style. Clean, varietal fruit character.

Woodchurch Classic Cuvée 2015 (Kent, UK) **47-**

Light gold in colour, with a floral nose and hints of pear, this wine has a burst of succulent nectarine and peach flavours together with zesty fresh bubbles and a beautifully balanced finish.

Woodchurch Rosé (Kent, UK) **47-**

Rose gold in colour with floral and red berry aromas, the wine is full of fruit flavours including strawberry, peach, and melon combined with tangy citrus notes.

Gusbourne Brut Reserve 2014 (Kent, UK) **55-**

Bright gold in colour, this blend highlights red fruit aromas of cherry and strawberry, which then develop into attractive fresh pastry notes with a touch of cinnamon and spice

Gusbourne Rose 2014 (Kent, UK) **60-**

Delicate pink in appearance, with soft summer berries and floral notes on the nose. The palate shows bright red fruits, driven by ripe strawberries, fresh cherries and redcurrants, with a crisp freshness and creamy, rounded texture on the finish.

CHAMPAGNE

Champagne (Proprietor's choice) **45-**

Artisan Champagnes produced by award winning small suppliers, selection changes regularly - Please ask at the counter.

Veuve Clicquot Ponsardin Brut NV (France) **65-**

Brut Yellow label has been the symbol of this magnificent Champagne house since 1772. This is a luxurious sparkling wine that more than lives up to the motto of the house: "Only one quality, the finest".

Pommery Royal Brut **65-**

This delectable Non Vintage Champagne is a Decanter Gold Award Winning Champagne that will delight your palate with a fine foam and an outstanding clean taste and finish.

Laurent-Perrier La Cuvée **65-**

This is beautifully balanced with fine streams of flowing bubbles - the hallmark of the finest champagne - leading to delicate citrus and subtle floral notes on the nose. Courtesy of one of the last great family-run houses in Champagne.

Please see 'The List' and our team for special wines available from our cellar.

COCKTAILS

CLASSIC

Bloody Mary 11-

Stolichnaya vodka, tomato juice, tabasco, Worcestershire sauce, a squeeze of lemon juice, a dash of celery salt and fresh celery.

Spicy Red Snapper 11-

Gordon's Gin, tomato juice, tabasco, Worcestershire sauce, a squeeze of lemon juice, a dash of celery salt and fresh celery.

Manhattan 12-

Canadian Club Whisky, Martini Extra Dry, a dash of Angostura bitters shaken over ice and finished with Maraschino cherries.

Margarita 12-

Montezuma Tequila, Giffard Curaçao Triple Sec shaken over ice with fresh lemon and lime juice.

Espresso Martini 12-

Stolichnaya vodka, Volare Espresso Coffee Liqueur, fresh espresso shaken over ice with a dash of Gomme syrup.

SIGNATURE

Long Island Iced Tea 14-

Westerhall Rum No.5, Stolichnaya vodka, Gordon's gin, Giffard Curaçao Triple Sec and Montezuma Tequila served over ice with fresh lemon and lime juice, Gomme syrup and topped Coca-Cola.

Mojito 12-

Westerhall Rum No.5 muddled with fresh lime, mint, demerara sugar and a dash of cane sugar topped with soda water.

Whiskey Sours 12-

Canadian Club Whisky, fresh lemon juice, egg whites (can be removed on request) and Gomme syrup. Served over ice.

Passion fruit Caipirinha / Caipiroska 12-

Your choice of 51 Cachaça Rum or BelugaVodka muddled with a fruity mix of fresh passion fruit and puree lime wedges and sugar.

Cucumber and Raspberry Cooler 12-

Refreshing with a touch of raspberry.Stolichnaya CucumberVodka,freshly squeezed lemon and gomme shaken over crushed ice with a dash of crème de cassis to finish.

Vodka or Gin Martini 12-

Your choice of William Chase Vodka or Tanqueray No10 Gin stirred with vermouth till ice cold and finished with a lemon or pink grapefruit twist for a slick boozy cocktail.

Bramble 12-

A fruity English classic.Twisted Spirits Kaffir Lime & Lemon grass Gin, freshly squeezed lemon juice and gomme. Shaken over crushed ice topped with crème de mure to bleed through the ice.

El Diablo 12-

A devilish mix of Montezuma Reposado Tequila, fresh lime and crème de cassis shaken over ice in a tall class and finished with ginger ale or ginger beer depending how fiery you feel!

FIZZ

Kir Royale 11-

Crème de cassis topped up with Prosecco.

Peach Bellini 11-

Peach puree topped up with Prosecco.

Elderflower Bellini 11-

Chase Elderflower liqueur topped up with Prosecco.

French 75 11-

Gordon's Gin, fresh lemon juice, gomme syrup topped up with Prosecco

Kir Royal 17-

Crème de cassis and champagne.

Classic Champagne Cocktail 17-

Brandy, Brown Sugar, angostura Bitters and champagne.

Don't see what you like? Just ask, if we have the ingredients we'll happily make the cocktail to your order.

ALLERGENS

Although every effort is made in our kitchen to reduce the possibilities of cross contamination, please beware our kitchen handles the following allergens:

Celery
Cereals containing gluten
Crustaceans
Eggs
Fish
Lupin
Milk
Mustard
Tree nuts
Peanuts
Sesame seeds
Soybeans
Sulphur dioxide and sulphites.

*Menu items marked with **GF** are as an advisory, our kitchen handles gluten and therefore isn't a gluten-free environment. We do prepare gluten-free dishes separately to those containing gluten.*

If you have a special dietary requirement or food intolerance please let a member of our team know. We have a full allergens breakdown available on request.

Our suppliers include:

Linton Seafoods, East Peckham, Kent; Chart Farm, Sevenoaks, Kent; Herbert & Ward, Rochester, Kent; Hinxden Farm Dairy, Benenden, Kent; Peck & Strong Bakery, Crediton, Devon; John Ross Jr Aberdeen, Aberdeen, Scotland; Teynham, Kent; Bells Village Bakery, Lazonby, Cumbria; , Tunbridge Wells, Kent; Maws for Fine Foods, Cranbrook, Kent; Hush Heath Estate, Staplehurst, Kent; Biddenden Vineyards, Biddenden, Kent; Chapel Down, Tenterden, Kent; Wilkins & Sons, Tiptree, Essex; Arthur Haigh, Dalton, Yorkshire; Court Farm Butchery and Country Larder, Halling, Rochester;. Fairways Butchers, Rochester, Kent; Urban Foodservice, Paddock Wood, Kent; T H Brown & Sons, Shorne, Kent; Wayfarer Wines, Woodchurch, Kent; Tracklements, Easton Grey, Wiltshire; Attilus Caviar, York Street, London.

HAVE YOU VISITED OUR OTHER SITES?

**Café Nucleus at the
Halpern Conservancy Board Building**

15a High Street, Rochester ME1 1PY

Café Nucleus at Nucleus Arts Creative Hub

13 Military Rd, Chatham ME4 4JG

01634 406971

www.cafenucleus.co.uk

HOT BEVERAGES

Espresso	2.65
Doppio Espresso	3.05
Americano	3.25
Cappuccino	3.25
Latte	3.25
Vanilla Latte	3.75
Caramel Latte	3.75
Mocha	3.75
Hot Chocolate	3.75
Spiced/Vanilla Chai	3.65
Shot of Syrup	0.5-
English Breakfast Tea (pot)	2.75
Tea and the Gang Teas	3.25
Fortnum & Mason Tea (pot)	3.85

*Soya/Oat/Almond Milk and Decaffeinated Coffee
available on request.*



WINE BY THE GLASS*

Medium 175ml / Large 250ml

RED

Bergerac Merlot (France)	8- / 9.5-
Sangiovese Rubicone (Italy)	8- / 9.5-

WHITE

Pinot Grigio Single Vineyard (Hungary)	8- / 9.50-
Sauvignon Blanc (France)	8- / 9.50-
Balfour Sky's Chardonnay (Kent,UK) 	9.5- / 11-
Balfour Liberty's Bacchus 	10.5- / 12.5-
Chardonnay (France)	8.5- / 9.5-
Single Estate Sauvignon Blanc (NZ)	13.5- / 14.5-

ROSÉ

Rosé De Loire 2017 (France)	8- / 9.5-
Roller Girl White Zinfandel(USA)	8- / 9.5-

* 125ml glass available by request

FIZZ

125ml/175ml glass

Glass of Prosecco	7- / 9.5-
Glass of Kentish Fizz	8.5- / 11.5-
Balfour Leslie Gold Reserve 125ml glass	8.5-
Laurent-Perrier La Cuvée	12.5- / 17.5-
Laurent-Perrier Cuvée Rosé	15- / 21-
Gusbourne Brut Reserve	12.5- / 17.5-
Gusbourne Rosé	15- / 21-