



PRIX FIXE

40- per person



Faversham Sourdough/Le Beurre Bordier Demi Sel
Staplehurst Rapeseed Oil and Italian Balsamic

STARTERS

Soup Du Jour/Toasted Sourdough

Vegan Sausage/Maple Syrup/Crispy Onions **VE**

Kentish Sausages/Tony's Newington Honey/Sesame/Crispy Onions

North Atlantic Prawns/Sweet Chilli/Yuzu/Shallots **GF**

MAIN EVENT

Pan-Fried Corn Fed Chicken Supreme

Cannellini Ragu/Bapchild Micro Salad.

Pan-Fried Misco Scottish Cod

Cannellini Ragu/Bapchild Micro Salad.

Pan-Fried Miso Tofu **VE**

Cannellini Ragu/Bapchild Micro Salad.

8oz Court Farm Sirloin Steak **GF ***

Oven Roasted Vine Tomatoes, Mushroom, Paprika and Garlic Potato Wedges
and a choice of Hollandaise/Truffle Hollandaise/Peppercorn Sauce.

* Supplement £8

8hr Sous Vide Pressed British Pork Belly **GF**

With Red Wine Apricot and Thyme Jus, served with
Wholegrain Mustard Creamed Mashed Potato and Seasonal Vegetables.

British Lamb Shank - **GF**

With Rosemary And Red Wine Jus, served with
Wholegrain Mustard Creamed Mash Potato and Seasonal Vegetables.

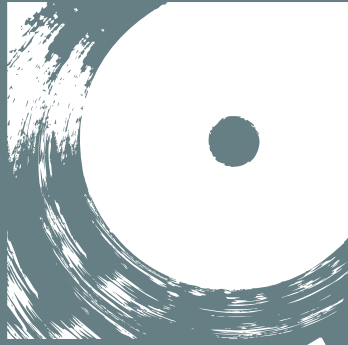
PUDDING

New York-Style Cheesecake with Kentish Coffee Ice Cream **V**

Vegan Sticky Toffee Pudding with Vegan Vanilla Ice Cream **VE**

Millionaires Slice, Honeycomb Ice Cream, Biscuit Crumb **V**

Crumble of the Day with Custard **V**



CAFÉ
NUCLEUS
2012–2022