



BAR MENU



NIBBLES - £6.00 each

Californian Smoked Almond **GF** **VE** Italian Mixed Olives **GF** **VE**
Wasabi-coated Nuts **VE** Chilli Coated Peanuts **VE**

SMALL PLATES

Artisan Faversham Organic Sourdough - £7.00

With hand churned Le Beurre Bordier Demi Sel Butter and
Kentish Rapeseed Oil and 15 year old balsamic **GF** **VE**

Kentish Heirloom Tomato Salad - £8.00

Marinated in 15 Year Old Balsamic Vinegar, Kentish Rapeseed Oil, Fresh Red Onion,
Vegan Basil Pesto Aioli and Goats Curd **GF** **VE**

Tuna Tartar- £12.00

Diced Bluefin Tuna, Smashed Avocado, Pickled Ginger, Spring Onions, Diced Cucumber,
Wasabi, Infused Tosa Soy served with Artisan Faversham Organic Sourdough Toast

Steak Tartar- £15.00

4oz Court Farm 25-day-hung Raw Fillet Diced with Herb Aioli, Dijon Mustard, Capers,
Fine Diced Red Onion, Kentish Brown Hen Egg with Artisan Faversham Organic Sourdough Toast

PLATTERS

Kentish & Sussex Cheese & Charcuterie Board - £24.00 ●

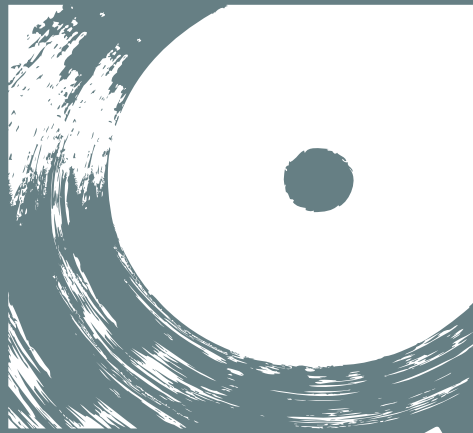
A Selection of Kent, Sussex or British Cheeses as per today's selection with a selection of
hand-cut French and Italian Charcuterie. Served with Artisan Crackers, Faversham Sourdough,
Kentish Dried Apricots, Halved Brittany Walnuts, Cornichons, Le Beurre Bordier Demi Sel
and a choice of individual Traclements.

British Cheese Board - £24.00 ●

A selection of cheeses from the British Isles served with Artisan crackers, Faversham Sourdough,
Kentish Dried Apricots, halved Brittany Walnuts and Le Beurre Bordier Demi Sel and
a choice of individual traclements.

Fish Platter - £30.00 ●

Waves of John Ross Jr Aberdeen Scottish Smoked Salmon, Poached King Prawns, King Crab Claws,
Seasonal Smoked Fish (ask your server for today's selection) served with Faversham Sourdough,
Marie Rose sauce, Dill Creme Fraiche and Le Beurre Bordier Demi Sel.



CAFÉ
NUCLEUS
ROCHESTER