

CAFÉ
NUCLEUS
ROCHESTER

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 **V** **GF** 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*) **GF** 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 **GF** **V** 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 **GF** **VE** 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 **V** 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) **VE** 12-

Scrambled Eggs & John Ross Jr Smoked Salmon **GF** 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 **V** 16-

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

Scottish Smoked Salmon & Scrambled Eggs with White Truffle **V** 22.5-

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

Scrambled Eggs & Atticus Royal Siberian Caviar 60-

Served with Blinis, Baked New Potatoes, sourdough toast, Kentish Scrambled Eggs, Hinxden sour cream and 30 gram Siberian caviar.

Buttermilk Pancake Stack **V** 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-

Toast **VE** **GF** 4-

Enjoy two slices of toasted Wild Bread white or malthouse multigrain with award-winning Netherend farm butter and a choice of tiptree preserve.

Add Kentish Wooden Spoon Preserve to your toast for 1-

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 8-

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

Cheddar & Kentish Honey Roast Ham 8-

Dorset Coastal cheddar with locally sourced Kentish honey roast ham.

Normandy Brie, Rocket and Chilli Jam 8-

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

Tuna Mayo 8.5-

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

BLT 9-

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

CLT 9.5-

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

John Ross Jr Scottish Smoked Salmon and Cream Cheese 10-

The finest cuts of responsibly sourced smoked salmon with a generous serving of local cream cheese.

Salted Beef with Mustard Mayo 10-

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

Roast Kentish Beef 10-

Roast Kentish beef, Tracklements horseradish and fresh sliced red onion on a choice of white or malted bloomer.

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 8-

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

Salted Beef and Emmental 8-

Kentish pasture reared salted beef, with tracklements mustard mayonnaise, melted Emmental and finished with a side crunchy cornichons.

Tuna Melt 8.5-

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

Kentish Blue, Cranberry & Bacon 8.5-

Mackenzies Yorkshire smokehouse smoked bacon, Kentish blue and cranberry sauce.

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 7.5-

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

Cheddar Cheese 8-

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

Heinz Baked Beans & Cheddar Cheese 8.5-

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

Heinz Baked Beans & Vegan Cheese 8.5-

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

Coleslaw 8-

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

Coleslaw and Cheese 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 10-

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

Tuna Mayonnaise 10-

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

Tuna Mayonnaise & Cheddar Cheese 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 10-

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

3 Beans Chilli & Cheddar Cheese 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 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

Cajun Tuna Melt 10.5-

Dolphin-friendly, responsibly sourced pole and line tuna mixed with mayonnaise mixed with cajun spices and melted Dorset Coastal cheddar.

Prawn Marie Rose 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,
Coffee, 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,

Scillian Lemon Tart with Cornish Clotted Cream 8-

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-

Kentish & Sussex Cheese & Charcuterie Board 24-

Kingcott Blue (Kent)*, Winnie's Wheel, (Kent) and Burwash Rose (East Sussex)* Prosciutto Crudo, Coppa & Salami Milano. Served with Artisan Crackers, Kentish sourdough, Kentish Dried Apricots, Halved Brittany Walnuts, Cornichons, Netherend butter and a choice of Tracklements.

Sturia Caviar 30gram 60-

Oscietra caviar, from our exclusive production of Gueldenstaedtil sturgeons condenses marine savours with a touch of dried fruit, into sensual caviar. Its firm golden brown eggs roll perfectly under the palate, gradually freeing their delicate flavour. Served with all the traditional accompaniments.

*Unpasteurised

HOT PLATES

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.

3 Beans Chilli **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 cheddar.

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

VE 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-

Biddenden Red Love Apple 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 No.5 Ramsgate, Kent 5-

RED WINE

750ml Bottle

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

HOUSE RECOMMENDATIONS:

Bergerac Merlot (France) 20.5-
Sangiovese Rubicone (Italy) 20.5-

Les Mougeottes
Pinot Noir 26-

Cabernet Sauvignon 26-

Argentina

Fabre Montmayou

Fabre Montmayou's offerings are year in and year out some of the most critically acclaimed examples in the region, and more European in style than their Mendoza counterparts - Robert Parker's Wine Advocate has called them "Argentine wines with a French accent"

Petit Malbec 32-

Assemblage Red 33-

Malbec Pretty Fabre Montmayou 35-

Merlot Reservado Fabre Montmayou 40-

Grand Vin Fabre Montmayou 90-

Australia

Possums Vineyard Shiraz Reserva 2010 80-

Croatia

Saints Hills St. Roko 2016 65-

RED WINE cont.

England (Kent)

Biddenden Gamay Noir 2020 32-
Biddenden Dornfelder ^{VE} 30-
Balfour Nouveau Pinot Noir ^{VE} 36-
Balfour Luke's Pinot Noir ^{VE} 37-
Balfour The Red Miller 2018 ^{VE} 70-
Simpsons Rabbit Hole Pinot Noir 2018 35-

France

Bergerac:

Chateau Laulerie Merlot Bergerac Vignoble Dubard 2018 20.5-

Bordeaux:

Pavillon Rocher St Emilion Grand Cru 2013 65-
Château Batailley Pauillac (Grand Cru Classé) 2013 125-
Languedoc:

Les Mougeottes Cabernet Sauvignon IGP Pays d'Oc 26-

Les Mougeottes Malbec 30-

Les Mougeottes Pinot Noir 26-

Rhône:

Saint-Joseph AOP rouge 50-

Chateauneuf du Pape Rouge 65-

Italy

Torre Gaggio Sangiovese Rubicone IGP 2019 20.5-

Primitivo Acanto Salento, Puglia Italy 25-

Amarone della Valpolicella DOC Classico 52-

Castello Banfi Brunello De Montalcino 2013 69-

Lebanon

Château Musar 2012 85-

South Africa

Truter Family Wines Pinotage 2018 28-

Spain

Bodegas Najerilla Rioja Castezo DOC 2018 26.5-

Uruguay

Pedregal Tannat Roble 2015 40-

WHITE WINE

750ml Bottle

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

HOUSE RECOMMENDATIONS:

Pinot Grigio Single Vineyard 20.5-

Colombard Sauvignon Blanc 20.5-

Balfour Sky's Chardonnay ^{VE} 35-

Balfour Liberty's Bacchus ^{VE} 35-

Chapel Down Flint Dry 32-

Biddenden Ortega 30-

Cont...

WHITE WINE cont.

750ml Bottle

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

England (Kent)

- Biddenden Gribble Bridge Ortega 30-
- Balfour Liberty's Bacchus 35-
- Balfour Sky's Chardonnay 35-
- Balfour Springfield Chardonnay 40-
- Balfour This Septered Isle 59-
- Balfour Late Harvest Chardonnay 2018 48-
- Chapel Down Bacchus 35-
- Chapel Down Flint Dry 30-
- Chapel Down Chardonnay 2015, Kent 35-
- Gusbourne Guinevere 2017 59-
- Kit's Coty Bacchus 2017 62-
- Kit's Coty Chardonnay 2017 62-
- Simpsons Gravel Stone Chardonnay 2015, Kent 35-
- Simpsons Derringstone Pinot Meunier 2018 35-
- Wandering Wayfarer Bacchus 2019 **VE** 35-
- Wayfarer Pilgrims Way Pinot Gris 2019 **VE** 35-
- Wayfarer Woodland Chardonnay **VE** 35-

France

Alsace:

- Trimbach Pinot Blanc 2017 32-

(Burgundy)

- Puligny Montrachet 1er Cru 'Hameau de Blagny' AOC 2007 120-

- Nuits-Saint-Georges 'Les Argillats' Pinot Blanc AOC 2010 130-

- Jean Pierre Ellevin Chablis 1er Cru Vosgros AOC 2018 55-

Languedoc:

- Colombard-Sauvignon Côtes de Gascogne IGP 2018 20.5-

- Les Mougottes Vieilles Vignes Chardonnay 2018 26-

- Picpoul De Pinet, Les Prades 2018 30-

Loire:

- Sancerre Traditional 2016 30-

Rhone:

- Saint-Joseph AOP blanc 2017 55-

Hungary

- Neszmély, Danube Pinot Grigio "single vineyard" 2019 20.5-

New Zealand

- Cloudy Bay Sauvignon Blanc 50-
- Yealands Pinot Gewurztraminer Riesling 36-
- Yealands Single Estate Sauvignon Blanc 36-
- Yealands Landmade Sauvignon Blanc 37-
- Yealands L5 Single Block Sauvignon Blanc 38-

ROSÉ WINE

750ml Bottle

- Roller Girl White Zinfandel (USA) 20.5-

- Rose De Loire 2017 (France) 25-

- Biddenden Gribble Bridge Rose (Kent, UK) 32-

- Simpson's Railway Rose (Kent, UK) 32-

- Balfour Nanette's Rose (Kent, UK) 32-

- Wayfarer Pilgrims Way Pinot Rosé 2019 **VE** 35-

- Wayfarer Hedgerow Pinot Noir Rosé 2020 **VE** 35-

- Whispering Angel Rosé (France) 52-

- Woodchurch Rosé (Still) 35-

CHAMPAGNE & SPARKLING WINES

750ml Bottles

KENT, ENGLAND

- Balfour Leslie's Reserve 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 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 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.

- Chapel Down Brut (Kent, UK) 47-

Fresh, soft and fruity, this blend comes from one of the largest producers of English wine. Great as an apéritif, and a delicious partner to simple canapés.

- Simpsons Chalklands Classic Cuvée (Kent, UK) 47-

Pale gold in colour and displaying an enticing caramelised pear and floral millefeuille pastry nose, the Chalklands Classic Cuvée has bright citrus fruit flavours, linear precision and impressive length.

- Biddenden Pinot Reserve **VE** 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.

- Chapel Down Three Graces (Kent, UK) 52-

Complex aromas of baked apple, fresh strawberry and shortcrust pastry are followed by a rich palate with a fine, smooth mousse.

- Gusbourne Brut Reserve 2014 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

- Balfour Brut Rose **VE** 60-

Balfour Brut Rosé is made from the three classic grape varieties- Chardonnay, Pinot Noir and Pinot Meunier. This single vineyard wine is made using selected parcels of the finest grapes from the oldest vineyard at Hush Heath Estate, Oast House Meadow.

CHAMPAGNE & SPARKLING WINES cont.

750ml Bottles

Gusbourne Rose 2014 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.

Kits Coty Blanc de Blanc 2014 70-

This wine shows typical aromas of cool climate Blanc de Blancs; green apple and freshly baked bread. The palate is showing development from maturation on lees and a toasty character from partial barrel fermentation. A savoury finish with fine, persistent bubbles.

Balfour Blanc de Blanc 2014 80-

Only created in the finest vintage years, this wine is exclusively made from chardonnay grapes grown in our eight acre vineyard. A real showstopper; dry with a fine bead and mousse and a vibrant lime acidity.

Kit's Coty Coeur de Cuvée 2014 160-

A rich, elegant English sparkling wine with aromas of melon, peach and hints of butter and toast. The palate has incredible purity and finesse coming from a combination of the chalk soils and the specific pressing technique which carries the well-integrated oak and fruit characters perfectly.

Balfour Victoria Ash Blanc de Blanc 120-

Handpicked grapes from only our finest Chardonnay blocks were blended to create this unique sparkling Blanc de Blancs, comprised of cuvées from both the 2012 and 2013 harvests. With zero dosage, it is believed to be the first of its kind in England!

ITALY

Tosti Prosecco Extra Dry 29-

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

FRANCE

Champagne (Proprietor's Choice) 45-

Choice of Brut NV or Rose Brut NV. Artisan Champagnes produced by award winning small suppliers, selection changes regularly - Please ask at the counter.

Veuve Clicquot Ponsardin Brut NV 65-

The Chef de Caves has to achieve the total consistency of taste, which makes Yellow Label so immediately recognisable, so utterly reliable both in terms of quality, colour and bouquet.

Veuve Clicquot Half Bottle (37.5ml) 40-

Veuve Clicquot Magnum (1.5ltr) 140-

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.

Laurent-Perrier La Cuvée (37.5ml) 40-

Laurent-Perrier Cuvée Rosé 90-

This champagne with its distinctive bottle is one for connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.

FRANCE cont.

Perrier-Jouët Brut 65-

The subtlety of the Perrier-Jouët Grand Brut cuvée and its floral and fruity fragrances is an incredibly light and agreeable fresh champagne.

Perrier-Jouët Brut Half Bottle (37.5ml) 36-

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.

Moët & Chandon Impérial Brut NV 65-

The three Champagne grapes are used to produce a simple, straightforward Champagne with crisp, bright fruit and a light and biscuity finish.

Pol Roger brut Reserve NV 70-

It is full, rich yet fresh, and loved by those who prefer a richer Champagne style. Pol Roger is beautifully balanced with great depth of flavour.

Bollinger Special Cuvée Brut NV 75-

Instantly recognisable and a real favourite with our customers, this celebrated Champagne displays a wealth of toasty richness and tiny pin-prick bubbles - the hallmark of the very finest fizz

Bollinger Rosé Brut NV 85-

This is a seductive, toasty and crisp rosé showing flavours of summer berry fruits with a soft texture and a long finish

FROM THE CELLAR CHAMPAGNES

Laurent-Perrier Vintage 115-

Champagne that has been allowed to age in bottle develops seductive nutty, creamy and buttery hints to complement the bright citrus notes.

Pol Roger Brut Vintage 115-

Elegant with complex aromas of white flowers, quince and subtle brioche overtones. On the palate the wine is intense yet retains a sense of delicacy with balanced notes of stone fruit.

Dom Pérignon 2010 200-

Perfectly balanced with the nose, the palate is streamlined and pure, with an underlying warmth. Clear, pronounced fruit and a well-integrated acidity, lead to an aromatic and smoky finish.

Louis Roderer Cristal 2012 450-

From award-winning Wine Enthusiast's Winemaker of the Year Jean-Baptiste Lecaillon comes the iconic Cristal. Intense and refined it has notes of apricot, hazelnut and Danish pastries. It's a champagne for the ultimate celebration.

Armand de Brignac Brut 550-

Its sumptuous, racy fruit character is perfectly integrated with the wine's subtle brioche accents. Its texture is deliciously creamy and the palate has great depth and impact with a long and silky finish.

Armand de Brignac Rosé NV 850-

Armand de Brignac Rose is a beautiful salmon-hued wine produced in the traditional, old-world style, from grape to glass. Its bouquet is rich and pure with red fruits up front and delicately smoky grilled notes behind.

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 No 10 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.

HAVE YOU VISITED OUR OTHER SITES?

Café Nucleus at Nucleus Arts Centre

272 High St, Chatham ME4 4BP

Café Nucleus at Nucleus Arts Creative Hub

13 Military Rd, Chatham ME4 4JG

01634 406971

www.cafenucleus.co.uk

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.

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-
Primitivo Acanto Salento (Italy)	8.5- / 10-

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-
Woodchurch Classic Cuvee	8.5- / 11.5
Laurent-Perrier La Cuvée	12.5- / 17.5-
Gusbourne Brut Reserve	12.5- / 17.5-
Laurent-Perrier Cuvée Rosé	15- / 21-
Gusbourne Rosé	15- / 21-
Balfour Blanc de Blanc 2014 	15- / 21-