



**CAFÉ**  
NUCLEUS  
ROCHESTER

# THE BOARDROOM

from Café Nucleus Rochester

*Fine Social Dining Menu*



**DISCLAIMER:**  
Eating raw fish, shellfish, eggs or meat  
increases the risk of food borne illnesses.

# DINE IN STYLE

*Tom, our head chef has created our regularly changing fine social dining menu to inspire, from international flavours to local delights, Tom uses the very best in season Kentish and traceable ingredients to create a unique British Fusion experience.*

**Café Nucleus and Laurent-Perrier**

*“I only drink Champagne on two occasions,  
when I am in love and when I am not.”*

Coco Chanel



ESTABLISHED 1812

125ml / 175ml / 750ml

**Laurent-Perrier La Cuvée ..... £12.50 / 17.50 / 65.00**

**Laurent-Perrier La Cuvée (37.5ml) ..... £40.00**

**Laurent-Perrier Cuvée Rosé ..... £15.00 / 21.00 / 90.00**

**Laurent-Perrier Vintage ..... £115.00**

**Atticus Royal Siberian Caviar**

(30g) **£50.00 supplement**

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 accompaniments

**Monday to Saturday - £55.00 per person**

## **WHILE YOU WAIT**

Artisan Faversham Organic Sourdough with hand-churned Le Beurre Bordier Demi Sel Butter.

### **THE FIRST**

#### **Kentish Heirloom Tomato Salad**

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

#### **Market Salad**

Mix Leaf Salad, Micro Herbs and Whole Grain Mustard Champagne Dressing. Seasonal Raw Vegetables and Fruit That Has Been hand selected by T H Browns & Sons, our local Greengrocer from Kentish Farms **GF** **VE**

#### **Tuna Tartar**

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

#### **Steak Tartar**

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

**(£5 Supplement)**

**Add 30g Siberian Caviar for a £45.00 Supplement per tin.**

### **THE SECOND**

#### **Tuna Sashimi**

Blue Tail Tuna with Salmon Row, Wasabi, Pickled Ginger, Micro Salad with Infused Tosa Soy.

#### **Court Farm Fillet Carpaccio**

Seared Court Farm 25-day-hung Fillet, White Truffle Hollandaise, Pickled Shallots and Herb Salad **GF**

#### **Beetroot Carpaccio**

A mix of cooked and pickled Heritage Beetroot, Pink Grapefruit Segments, Orange Segments, Micro Herb Salad with a Citrus Dressing **GF** **VE**

#### **Spicy King Prawn**

Indian Ocean King Prawn marinated in Garlic Chilli and Shallot with a Chilli Bean Chinese Black Vinegar Sauce served with Steamed Rice **(£3 Supplement)** **GF**

#### **Kentish Wood Pigeon**

Pan-fried Kentish Wood Pigeon Breast served Medium Rare with Pistachio Dust, Pickled Blackberry, Goats Curd, Artichoke and Beetroot Purée **GF**

*Continued overleaf...*

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**V** Suitable for Vegetarians **VE** Suitable for Vegans **VE** Vegan on request **GF** Gluten-free

*Continued...*

## **THE MAIN EVENT**

### **Court Farm Two Bone Lamb Chop**

Court Farm Lamb Chop marinated in Herbs, Newington Honey and Dijon served Medium with Crushed Buttered Kentish New Potatoes, Heritage Baby Carrots and Red Wine Jus **GF**

### **Halloumi**

Marinated in Herbs, Newington Honey And Dijon Halloumi oven roasted with Sautéed Broccoli and Sun Dried Tomatoes with Chilli Flakes and Red Pepper Saffron Purée **GF V VE**

### **Somerset Apple Orchard Pork Chop**

Somerset Apple Orchard Pork Chop, Smashed Artichoke, Apple Purée, Roasted Hazelnuts, Sautéed Broccoli with Sundried Tomatoes and Chilli Flakes and Red Wine Jus **GF**

### **Chicken Breast**

Ove-roasted Chicken Breast, Sautéed Green Beans, Crushed New Potatoes and Red Wine Jus **GF**

## **THE GRILL**

### **8oz Blue Tail Tuna Steak**

### **Court Farm 25-day-hung 8oz Sirloin**

(£5 supplement)

### **Court Farm 25-day-hung 6oz Fillet**

(£20 supplement)

### **Court Farm 25-day-hung Cote de Boeuf**

(£60 supplement for two)

### **All our Steaks are served with**

**Sautéed Broccoli and Sun Dried Tomatoes with Chilli Flakes**

**Crushed Buttered Kentish New Potatoes**

**Sautéed Green Beans with Smoked Bacon**

### **and one of our sauces**

**Red Wine Jus**

**Hollandaise**

**Truffle Hollandaise**

**Peppercorn Sauce**

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## **PUDDINGS**

### **Rochester Mess**

Strawberries, Raspberries and other Seasonal Soft Drinks marinated in Grand Marnier. Served with Kentish Whipped Cream and Meringue **GF**

**£7.00**

### **Kentish Vanilla Ice Cream with Pecan Brittle **GF****

**£7.00**

### **Kentish Apple Tarte Tatin with Calvados Crème Fraîche**

(20-minute cook time)

**£7.00**

### **Dark Chocolate Warm Lava Cake with Kentish Gold Top Double Cream**

**£8.00**

### **Warm Kentish Cherry Bakewell Tart with Kentish Cherry and Brandy Ice Cream**

**£8.00**

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

**£6.00**

### **Cheese Selection**

A selection of Three Kentish, Sussex and British Cheeses served with Artisan Crackers, Dried Apricots, Brittany Walnuts and Traclements Chutneys.

**£9.00**

[cafenucleus.co.uk](http://cafenucleus.co.uk)