



**CAFÉ**  
NUCLEUS  
ROCHESTER

# THE BOARDROOM

from Café Nucleus Rochester

*Evening Bar Menu*



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

# DINE IN STYLE

*Tom, our head chef has created our regularly changing evening bar 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) **£60.00**

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

**NIBBLES - £6.00 each**

**Californian Smoked Almond** GF VE

**Italian Mixed Olives** GF VE

**Wasabi-coated Nuts** VE

**SMALL PLATES**

**Artisan Faversham Organic Sourdough - £7.00** GF VE

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

**Miniature Kentish Sausage and Wholegrain Creamed Potato - £8.00**

A Speldhurst Cumberland Sausage with Wholegrain Creamed Potato finished with Caramelised Onions in a Rich Red Wine Jus.

**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

**Tuna Sashimi - £10.00**

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

**Court Farm Fillet Carpaccio - £14.00** GF

Seared Court Farm 25-Day-Hung Fillet, White Truffle Hollandaise and Diced Red Onion.

**Avocado Tartare - £8.00** VE

Smashed Avocado, Pickled Ginger, Wasabi, Infused Tosa Soy with Faversham Sourdough.

**Sticky Sweet Chilli King Prawns - £12.00**

Pan Fried King Prawns, Homemade Thai Sweet Chilli Jam, Netherend Farm Butter, Yuzu and Chopped Parsley

**Vegan Sausage, Maple Syrup & Wholegrain Mustard - £8.00** VE

**Oven Baked Camembert - £10.00** V

Baked Camembert, Faversham Organic Artisan Sourdough, Rosemary Smoke

**Roast New Potatoes - £6.00**

**Roast Garlic Mayonnaise New Potatoes - £6.00**

## BIG PLATES

### **Beef Bourguignon with Mashed Potatoes - £16.00**

Braised chunks of Locally Sourced Beef, Carrots, Onions, Mushrooms in Rich Red Wine Reduction with Buttery Mashed Potatoes.

### **Kentish Lamb Stew with Mashed Potatoes - £18.00**

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. **GF**

### **Somerset Orchard Reared Pork and Kentish Bramley Apple Casserole **GF** - £17.95**

With Wholegrain Mustard Creamed Potato

### **Kentish Autumn Root and Squash Vegetable Casserole **GF** **V** - £16.95**

With Wholegrain Mustard Creamed Potato

### **Coq Au Champagne - £22 **GF****

Free-range Kentish Chicken Breast, Mushrooms, Baby Onions, Tarragon, Pasley, Garlic, Hinxden Cream, Netherend Butter and a Champagne and Reduction

#### Choose from:

**Roasted New Potatoes**

**Creamed Wholegrain Mashed Potato**

## THE GRILL

From farm to fork

### **Kentish Pasture-Reared Steak**

*We source our 100% grass fed pasture reared 30 day dry-aged beef from the award-winning Court Farm in Halling (4.9 miles from Rochester)*

### **8oz 30-day Dry-aged Sirloin - £38.00**

### **6oz 30-day Dry-aged Fillet - £48.00**

Served with a choice of Roasted Kentish New Potatoes/Roasted Garlic Mayo Kentish New Potatoes, and a choice of Market Seasonal Vegetables/Market Fresh Salad and finally Hollandaise/Truffle Hollandaise/Brandy Peppercorn.

## 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 Tricklements.

### **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 tricklements.

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

## **DESSERTS**

*Served with a choice of Kentish simply ice-cream, Pistachio, coffee, vanilla, toffee hazelnut waffle or honeycomb.*

**New York-style Cheesecake  - £6.95**

**Simply Kentish Ice Cream  - £5.00**

Three scoops of award-winning Simply Kentish Ice Cream.

**Vegan Sticky Toffee Pudding with  
Vegan Vanilla Ice Cream  - £7.95**

**Kentish Apple Tart Tatin  - £7.95**

Kentish Apple Tart Tatin with Butterscotch Sauce and Cornish Clotted Cream.  
(20 minutes cook time approx)

**Yuzu Bread & Butter Pudding  - £7.95**

Japanese Yuzu, Kentish Apricots, Sultanas, Hinxden Cream, Chocolate and Cornish Clotted Cream.

**Millionaires Slice  - £7.95**

Millionaires Slice, Honeycomb Ice Cream, Biscuit Crumb, Chocolate Pencils.

**Scillian Lemon Tart, Cornish Clotted Cream  - £7.95**

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