



CAFÉ
NUCLEUS
ROCHESTER

THE BOARDROOM

from Café Nucleus Rochester

Fine Social Dining Menu



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 / 62.00

Laurent-Perrier La Cuvée (37.5ml) £36.00

Laurent-Perrier Cuvée Rosé £15.00 / 21.00 / 85.00

Laurent-Perrier Vintage £115.00

Atticus Royal Siberian Caviar

(20g) £40.00 supplement / (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

Mid-week - £36.00 Friday & Saturday - £55.00

WHILE YOU WAIT

Faversham Organic Sourdough with Le Beurre Bordier Demi Sel Butter.

THE FIRST

Risotto

Squid Ink Risotto with Scottish Uni Cornish Baby Octopi and Beurre Blanc Foam.

Slow-roasted Watermelon Sashimi

Roasted Watermelon Sashimi, Kentish Micro Salad, Vegetable Pickles with Infused Tosa.

Steak Tartare

British Fillet Steak Tartare Herb Aioli, Dijon Mustard, Prawn Crackers and Rochester Quail Egg.

Add Siberian Caviar - £30 supplement per 20g / £40 per 30g

Sashimi Cuatro

Yellowtail Tuna, Strip Jack, Amber Jack and Scottish Uni, Wasabi and Yuzu Aioli, Infused Tosa Soy.

THE SECOND

British Pekin Duck Breast

Smoked Pekin Duck Breast with Poached Blackberries, Balsamic Powder and Fig Gelée.

Scottish Smoked Salmon

On an Italian-style Bread, Crème Fraîche, Aniseed Herbs and Salmon Roe.

Artichoke Carpaccio

Confit Artichokes, Black Truffle Oil, Shallots, Mixed Herb Salad and Hollandaise.

Italian Burrata

Rhubarb Puree, Sabba, Pistachio and Prosciutto.

Kentish Wood Pigeon Breast

Confit Artichoke, Chanterelle and Wild Garlic Rage.

THE THIRD

Kentish Guinea Fowl

With Red Wine Jus, Hunter Sauce and Baby Heritage Carrots.

Somerset Apple Orchard Pork Belly

Toasted Hazelnuts, Apple Puree, Caramelised Banana Shallot and Red Wine Jus.

Court Farm Lamb Rack

Marinated in Herbs and Honey with a Red Pepper Saffron Puree, Mint Raita and Spiced Rosti.

6oz Sustainably-caught Yellowfin Tuna Steak

Mixed Bean Ragu, Cherry Tomatoes and Crudités with Salsa Verde Sauce.

Smoked Tofu

Marinated in Herbs Caramelised Banana Shallot Chanterelle and Wild Garlic Rage.

Dietary requirements catered for on request.

PUDDINGS

**Rhubarb and Kentish Bramley Apple Crumble
with Kentish Vanilla Ice Cream
£7.00**

Kentish Apple Tarte Tatin with Calvados Crème Fraîche
(20-minute cook time)
£7.00

**Crème Brulee with Seasonal Soft Fruit
£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**

**Kentish Black Sesame Ice Cream with Sesame Seed Brittle
£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

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cafenucleus.co.uk