

FROM TINY ACORNS **MIGHTY OAK TREES GROW...**

From field, boat, herd or flock we at Café Nucleus work with oursuppliers and our supply chain to ensure we deliver the very best produce from traceable origins, predominately from farms and suppliers here in Kent.





















BRUNCH

Maison Heritage Freshly Baked Croissant 1.5-

Our award-winning croissants are selected by our Parisian head chef, they're exceptional croissant made with ingredients from France: such as French wheat flour, Brittany butter and Label Rouge eggs. The recipe contains sourdough, which guarantees unique flavors and aromas. The recipe dates back to the 1700's and they continue to be made in the traditional way.

Add Tiptree preserve for an extra 0.60

Maison Heritage Freshly Baked Almond Croissant 2.3-

Toasted Tea Cake 2.3-

Warm Cheese Scone 3.80-

A warm baked cheese scone served with Cornish butter.

Toast (V GF 3.50-

Enjoy two slices of toasted white/malted/gluten-free bloomer with Cornish butter and a choice of Tiptree preserve.

Hot Mackenzies Bacon Butty @ 7-

Two rashers of Award-winning Mackenzies Yorkshire 3mm thick back bacon served with a choice Tiptree sauces on a choice of white or brown bloomer

Hot Sausage Butty 7-

Two Kentish Cumberland sausage served warm on a choice of white or brown bloomer and a choice of Tiptree sauces.

Sausage English Muffin 6-

A double sausage patty served on a toasted english muffin.

Pancake Stack V 8-

Enjoy five pancakes made in our kitchen oven baked to order with a choice of single origin Canadian maple syrup/chocolate sauce/nutella and fresh fruit.

Waffle Stack 8-

Enjoy three hot waffles made in our kitchen with a choice of single origin Candian maple syrup/chocoalte sauce/nutella and fresh fruit.

Avocado on Toast 📭 🚭 9-

Smashed avocado on your choice of white/malted bloomer or gluten-free bread with chilli flakes and mixed seeds finished with a pea-shoot garnish.

Eggs Benedict 12-

A toasted English muffin served with Mackenzies Yorkshire Smokehouse bacon, poached eggs and hollandaise sauce.

Eggs California V 12-

A toasted English muffin served with smashed avocado, poached eggs and hollandaise sauce.

Eggs Royale P 15-

A toasted English muffin served with John Ross Jr Aberdeen award-winning Smoked Salmon, poached eggs and hollandaise sauce.

PANINI

Cheddar & Kentish Honey Roast Ham 8.5-

Dorset Coastal cheddar with locally sourced Kentish honey roast ham.

Brie, Bacon & Cranberry 8.5-

Normandy Brie, Mackenzies Smokehouse bacon and cranberry sauce.

Goats Cheese & Caramelised Red Onions 8.5-

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

Salted Beef and Emmental 9-

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

Tuna Melt P 9-

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

Kentish Blue, Cranberry & Bacon 9-

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

Chicken, Basil Mayo and Emmetal 9.5-

Kentish chicken breast with a basil mayonnaise and emmental cheese.

Kentish Blue and Mango Chutney 9.5-

Kentish blue with mango chutney.

SANDWICHES

Served on a choice of white/malted bloomer or gluten-free bread

Tuna Mayo P @ 9-

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

Houmous & Mediterranean Roasted Vegetables @ 69 8.5-

Our home roasted Mediterranean vegetables with houmous.

Cheddar & Kentish Honey Roast Ham @ 8.5-

Dorset Coastal cheddar with locally sourced Kentish honey roast ham.

Cheddar and Caramelised Red Onions (V) 69 8.5-

Dorset Coastal cheddar served with home-made caramelised red onions

BLT @ 9.5-

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

CLT @ 10-

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 & Cream Cheese P @ 14-

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

JACKET POTATOES

Our Jacket potatoes are baked fresh in-house and sourced locally from farms in Kent and the South East. Served with a generous helping of Kentish salad with our signature balsamic dressing.

Branston Baked Beans @ 69 8-

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

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

Branston Baked Beans & Cheddar Cheese V G 9-

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

Houmous & Mediterranean Roast Vegetables VI GF 10.5-

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

Tuna Mayonnaise P @ 10.5-

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

Tuna Mayonnaise & Cheddar Cheese P @ 11.5-

Dolphin friendly, responsible sourced pole and line caught tuna mixed with mayonnaise finished with Dorset Coastal Cheddar cheese.

Beef Chilli Con Carne 10.5-

Lean beef chilli con carne served on a jacket potato.

Beef Chilli Con Carne & Cheddar Cheese 11.5-

Lean beef chilli con carne served on a jacket potato finished with Dorset Coastal Cheddar cheese.

3 Beans Chilli 🗗 📭 10.5-

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

3 Beans Chilli & Cheddar Cheese V @ 11.5-

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 @ 11.5-

Our vegan three bean chilli served on a locally sourced jacket potato with a side of our vegan cheddar.

HOT PLATES

Chilli Con Carne 11-

Lean beef chilli con carne served with rice and a side of Dorset Coastal Cheddar.

3 Beans Chilli and Cheese 11-

Our 3 bean chilli served with rice and a side of Dorset Coastal Cheddar.

3 Beans Chilli and Vegan Cheese @ 11-

Our 3 bean chilli served with rice and a side of grated vegan

HOME-MADE SOUPS

Made in our kitchen! We also use Kentish produce when in season.

Tomato & Basil VP 8-

We sweat the onions in Kentish Coldpress rapeseed oil before adding fresh basil and tomatoes, we blend and season.

Cauliflower Cheese Soup V 49 8.5-

We sweat the onions in Kentish coldpress rapeseed oilbefore adding fresh cauliflower, vegetable stock and blend. When we serve the soup we add extra mature West Country cheddar or vegan cheese to taste.

Spicy Chilli Bean 4 8.5-

Our famous chilli bean soup made with a mixed of beans, sweet potato, red pepper, tomatoes and plenty of scotch bonnets.

Proprietor's Choice from 8-

A soup made fresh by our kitchen, using locally-sourced in season produce.

COLD PLATES

A generous chunk of Dorset Coastal Cheddar, Opies Kentish pickled onion and Tracklement chutneys served with a side of Kentish Salad and white/malted bloomer or gluten-free bread.

Houmous & Mediterranean Roasted Vegetable Salad 12.5-

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.

John Ross Jr Smoked Salmon Salad P 🚭 15-

Waves of John Ross Jr Scottish smoked salmon with Kentish mixed leaves, tomatoes and our signature dressing. Served with white/malted bloomer or gluten-free bread.

Kentish Blue Ploughmans ⊕ ♥ 11-

A generous chunk of Kingcott Farm's Kentish Blue (Staplehurst, Kent), Opies Kentish Pickled Onions and Tracklements chutney served with Kentish Salad and white/malted bloomer. Gluten-free bread available on request.

CREAM TEAS / AFTERNOON TEA

Traditional Cream Tea (The smaller one) V 7-

Enjoy one fruited scone fresh from the oven with Rodda's clotted cream, Tiptree Strawberry preserve and a choice of tea.

Traditional Cream Tea V 8-

Enjoy two fruited scones fresh from the oven with Rodda's clotted cream, Kentish Wooden Spoon Strawberry & Champagne preserve and a choice of tea.

Mini Afternoon Tea 14-

Two finger sandwiches of ham and Englsh mustard, John Ross Jr Smoked salmon and local cream cheese, two petit fours, two macaroons, a freshly baked fruit scone, tiptree preserve and Cornish clotted cream.

<u>PUDDING</u>

Warm Sticky Toffee Pudding with Custard 7-

Warm Spotted Dick with Custard 7-

Kentish Apple Tart Tatin 8.5-

Kentish Apple Tart Tatin with Butterscotch sauce and Cornish clotted cream. (20 minutes cook time approx)

Counter Cakes, Bakes and Slices from 3.7-

COLD BEVERAGES

Coca Cola (Glass Icon Bottle) 3.7-Diet Coke (Glass Icon Bottle) 3.7-

Sprite (Glass Icon Bottle) 3.7-

Fevertree Tonics (Various Flavours) 3-Belvoir 3.7-

Handmade Lemonade/Raspberry Lemonade/ Ginger Beer/Elderflower Pressé

Fanta (Glass Bottle) 3.7-

Belu Still Spring Water 2.5-/5-Belu Sparkling Spring Water 2.5-/5-

FRUIT JUICE

Biddenden Apple Juice 3.5-Biddenden Pear Juice 3-Village Press Freshly Squeezed Orange Juice 3.6-

REAL FRUIT SMOOTHIES

Banana & Strawberry 5.5-Mango & Passionfruit 5.5-Mixed Berries 5.5-Kale, Spinach, Celery, Banana & Pineapple 5.5-

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.

FRAPPÉS

Vanilla Frappé 5-

Vanilla seeds with crushed ice and milk.

Strawberry Frappé 5-

Vanilla seeds, strawberry syrup with crushed ice and milk

Caramel Frappé 5-

Vanilla seeds, caramel syrup with crushed ice and milk

Chocolate Frappé 5-

Chocolate with crushed ice and milk.

Caffe Latte Frappé 5-

Our signature espresso topped with vanilla seeds, crushed ice and milk.

Kit-Kat Frappé 5.5-

Two Kit-Kat fingers with a dash of chocolate, vanilla seeds, crushed ice and milk.

Add syrup to your Frappé for an extra 0.6-

BOTTLED BEER

Mahou Madrid Spain 5.5-

Menabrea Blonde Biella Italy 5-

Leffe Blonde Leuven Belgium 6-

Café Nucleus X Moot Brew (440ml)

Exclusive Kentish Beers brewed for Café Nucleus at the Moot Brewery at Court Farm, Halling.

Kentish American Pale Ale 4.4% 7-Session IPA 4.0% 7-

KENTISH BEER

from Balfour Winery

Jake's Lager Maidstone, Kent 5.5-Jake's IPA Maidstone, Kent 5.5-

CIDER

Dudda's Tun Cider Kent 6.5-

Elderflower / Cherry / Blackcurrant / Apricot / Greenhorn / Salted Caramel

Biddenden Strong Kentish Cider Kent 6.8-

REAL ALE

Check for full availability

Fursty Ferret Dorest, England 5.5-Bishops Finger Kent, England 5.5-

RED WINE

750ml Bottle

Argentina:

Project Malbec (Argentina) 25-Estacion 1883 Cabernet Franc 35-

Australia:

Acquarius Sangiovese Shiraz 25-

France:

Begerac Merlot 22Les Mougeottes Cabernet Sauvignon 26Les Mougeottes Malbec 30Les Mougeottes Pinot Noir 32L'Enfant Terrible Côtes du Rhône Rouge 25Les Mougeottes Chardonnay 26Les Celliers de Cérès Sancerre Le Petit Broux 40Alain Chavy Bourgogne Blanc 45Gevrey-Chambertin Joseph Drouhin 110-

Italy:

Sangiovese Rubicone 22-

Spain:

Ramon Bilbao Monte Llano Tinto Rioja 30-

ROSÉ WINE 750ml Bottle

Roller Girl White Zinfandel (USA) 20.5-Rose De Loire (France) 25-Biddenden Gribble Bridge Rose (Kent) 30-

WHITE WINE

750ml Bottle

France:

Colombard Sauvignon Blanc 22-Bergerac Sauvignon Blanc 22-

Hungary:

Pinot Grigio Single Vineyard 22-

Kent, UK:

Chapel Down Bacchus 35-Hush Heath Balfour Liberty's Bacchus 35-Biddenden Bacchus 26-Balfour Skye's Blend 35-Chapel Down Bacchus 35-

Spain:

Ramon Bilbao Albarino (Galicia Spain) 29-

New Zealand:

Yealands Single Estate Sauvignon 36-

SPARKLING WINES

750ml Bottles

Tosti Prosecco Extra Dry 34-Simpsons Chalklands Classic Cuvée 50-Biddenden Pinot Reserve (Kent, UK) 50-Chapel Down Brut (Kent, UK) 55-

CHAMPAGNE

Perrier-Jouët Brut 75Perrier-Jouët Brut ½ bottle (37.5ml) 45Pannier, Brut 43JM. Gobillard & Fils Grand Cru- 45Laurent-Perrier La Cuvée 75-

Laurent-Perrier Cuvée Rosé 90-

SPIRITS

GIN 50ml/25ml

Anno Kent Dry Gin 43% 8-/5.5Tanqueray Export Strength 43.1% 7-/4.5Gin Lane 1751 Victoria Pink 40% 7-/4.5Adnams Copper House Dry 40% 7-/4.5Blackwood Vintage 2012 Gin 40% 7-/4.5Malfy Gin Originale 41% 7-/4.5Malfy Gin Originale 41% 7-/4.5Malfy Gin Con Limone 41% 7-/4.5Malfy Gin Con Arancia 41% 7-/4.5Warner Edwards Rhubarb Gin 40%
8-/5.5-

VODKA

Russian Standard 38% 6-/3.5-Stolichnaya Red 40% 6-/3.5-Stolichnaya Elite 40% 6-/3.5-

WHISKEY

Grants Blended Scottish Whiskey 40% 6-/3.5-

Jack Daniel's No.7 40% £7.00/4.50 Johnnie Walker Black Label 40% 8-/5.5-Nikki Whiskey from the Barrel 51.4% 8-/5.5-

Johnnie Walker Double Black 40% 9.5-17-

Johnnie Walker Green Label 43% 10.5-/8-

Johnnie Walker Blue Label 40% 24-/12-

COGNAC

Three Barrels VSOP 38% 6-/3.5-Hennessy VS 40% 8-/5.5-Remy Martin VSOP 40% 8-/5.5-Remy Martin XO 40% 24-/12-

RUM

Bacardi Carta Blanca 37.5% 6-/3.5-Rumbullion! 42.6% 7-/4.5-Fallen Angel Spiced Rum 41.3% 8-/5.5-Plantation XO Barbados 40% 9-/6.5-

LIQUEURS

Disaronno 28% 6-/3.5-Frangelico 20% 6-/3.5-Baileys 17% 3.5-Cointreau 40% 7-/4.5-Grand Marnier 40% 7-/4.5-

Fevertree mixers available

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 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:

Mackenzies Yorkshire Smokehouse, Blubberhouses, Yorkshire; Hinxden Farm Dairy, Benenden, Kent; Peck & Strong Bakery, Crediton, Devon; Jo's Cakes, Halling, Kent; John Ross Jr Aberdeen, Aberdeen, Scotland; Moors Organic, Teynham, Kent; Bells Village Bakery, Lazonby, Cumbria; Speldhurst Sausages, Tunbridge Wells, Kent; Maws for Fine Foods, Cranbrook, Kent; T.H.Brown and Sons, Shorne, Kent, 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; RI Kingslands & Sons, Maidstone.

HOT BEVERAGES

Espresso 2.95

Doppio Espresso 3.35

Americano 3.55

Cappuccino 3.55

Latte 3.55

Vanilla Latte 4-

Caramel Latte 4-

Mocha 4-

Hot Chocolate 4-

Spiced/Vanilla Chai 4-

Shot of Syrup 0.5-

Twinings Everyday Tea 3-

Taylors of Harrogate Teas 3.4-

Blackberry & Raspberry / Earl Grey / English Breakfast / Lemon & Ginger Organic Peppermint / Organic Camomile / Pure Green Tea

Soya/Oat/Almond Milk and Decaffeinated available on request.

All our Green & Fruit Teas are served with honey on the side.

We use Whole Pasteurised Milk (Skimmed available on request) as standard in our hot beverages from the award-winning Hinxden Farm in Benenden, Kent. Hinxden farm was founded by the Manford family and today is run by both the third and fourth generation.

Upgrade your drink!

Whipped Cream 0.60- / Marshmallows 0.50- / Syrups 0.75-

WINE BY THE GLASS*

Medium 175ml / Large 250ml

RED

Bergerac Merlot (France) 7- / 9-Sangiovese Rubicone (Italy) 7- / 9ROSÉ

Rosé De Loire 2017 (France) 7- / 9-Roller Girl White Zinfandel (USA) 7- / 9-

<u>WHITE</u>

Pinot Grigio Single Vineyard (Hungary) 7- / 9-Colombard Sauvignon Blanc (France) 7- / 9-

SPARKLING

125ml glass

Glass of Prosecco 7.5-House Champagne 8.5-