



AUTUMN SPECIALS

Kentish Carrot and Fiery Ginger Soup **VE** 9-

Kentish Pumpkin Soup **VE** 10-

Kentish Harvest Vegetable Soup **VE** 9-

Chicken Pot Pie 18-

British Chicken Thighs slowly cooked in a herby, creamy Hinxden Crème Fraîche Sauce with Irish Mushrooms, Sweet White Onions, Suffolk Petit Pois and Kentish Spinach with a Puff Pastry Lid. Served with Creamed Potatoes and Seasonal Root Vegetables.

Hole Park Beef and Peppercorn Pot Pie 22-

Hole Park (Rolvenden, Kent) 12-hour Slowly Braised Beef, Carrots, Irish Mushrooms and Celery in a Peppercorn and Red Wine Reduction with a Puff Pastry Lid. Served with Creamed Potatoes and Seasonal Root Vegetables.

Rigatoni Bolognese 15-

Hole Park Kentish Minced Beef in a Tomato and Basil Bolognese Sauce served with Rigatoni Pasta and Shavings of Parmesan.

Rigatoni Tomato & Basil **VE** 10-

A Rich Tomato and Basil Sauce made in our kitchens. Served with Rigatoni Pasta and Shavings of Parmesan or Grated Vegan Cheese.

Aberdeen Cold Poached Salmon **P** 18-

Aberdeen Cold Poached Salmon with Warm Honey Mustard New Potatoes, finished with Mixed Kentish Leaves dancing in our Signature Champagne Dressing.

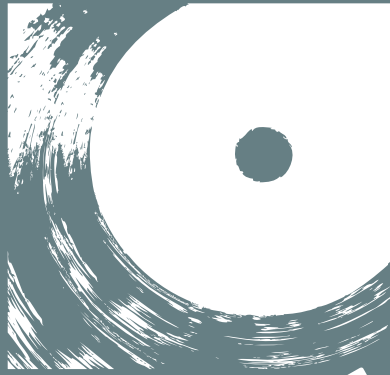
PUDDING

Memories of Summer Crumble (Peach, Pineapple and Apples) **V** 9-

Vegan Key Lime Pie with Vegan Vanilla Ice Cream **VE** 9-

Crepé Suzette **V** 14-

Set ablaze at the table. **(Supplement 2-)**



CAFÉ
NUCLEUS

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