



RAINHAM

ROCHESTER

CHATHAM

NUCLEUS ARTS

HUB & CAFÉ



# THE BOARDROOM

from Café Nucleus Rochester

*Complementary to the table:*

**Rochester Seeded Sourdough**  
**Kentish Cowslip Butter from Hinxden Farm Dairy /**  
**Staplehurst Rapeseed Oil / Italian Balsamic**

## APERITIF SUGGESTIONS

- Woodchurch Classic Cuvee 9.5-
- Laurent-Perrier La Cuvée 13-
- Simpsons Chalklands Classic Cuvée 10-
- Laurent-Perrier Cuvée Rosé 15-
- Gérard Bertrand Gold Organic Wine (175ml) (France) 13-
- Anno Kentish Gin (50ml) & Luscombe Organic Tonic 11.7-
- Espresso Martini 13-
- Kir Royale 12-
- Margarita 13-

## STARTERS

- Soup du Jour** 10-  
With Toasted Sourdough.
- French Baked Camembert (125g)** 10-  
Stuffed with a Sundried Tomato and Confit Garlic and served with freshly baked Kentish Sourdough.
- Chicken Liver and Cognac Pâté** 10-  
With Caramelised Onions and freshly baked Kentish Sourdough
- Vietnamese King Prawn on Sourdough** 14-  
Five large King Prawns in a Buttery Chilli Sauce with a hint of Italian Lemon on Toasted Sourdough.
- Goats Cheese and Red Onion Marmalade Tart** 12-  
Served with a Tomato and Coriander Sauce
- Three Scottish Hand-Dived Scallops** 17-  
Pan-deared Hand-dived Scottish Scallops with Roasted Herne Bay Cauliflower Florets and a Cauliflower Purée served with a Bacon Crisp.

## MAINS

- 3 Bone Romney Marsh Lamb Rack** 28-  
3 Bone Romney Marsh Lamb Rack served pink, Fondant Potato, Wilted West Malling Spinach with Roasted Heritage Carrots finished with a Raspberry and Mint Jus.
- Sussex Slow Roasted Pork Belly** 25-  
12- hour Slow-Roasted Sussex Belly of Pork served with a Carrot, Celeriac and Potato Rosti, Curly Kale and a Biddenden Kentish Apple Cider Jus.
- Kentish Squash & Petit Pois Risotto** 20-  
Roasted Medley of Kentish Squash & Butternut Squash with Petit Pois Risotto finished with Cheese Crisp.
- Stuffed Chicken Breast** 25-  
Stuffed Chicken Breast with Sundried Tomatoes & Basil and wrapped in Pancetta on a Bed of Sautéed Potatoes with Chorizo and Baby Spinach with a Dijon and Tarragon Dressing.
- Baltic Sea Cured Spiced Sea Bass** 25-  
Spiced Cured Sea Bass with Puy Lentils and a Rocket and Mango Salad.

## THE GRILL

*Native Sussex Breed Pasture For Life Beef from Hole Park Farm and the award-winning SW Doughty, Dodington*

- Sirloin 8oz\*** 31-
- Fillet 6oz\*** 39-
- Côte De Boeuf 30-35oz\*** 68-
- Chateaubriand 14-16oz\*** 85-

\* Uncooked Weight

*All with:*

- Triple Cooked Chips**
- or **White Truffle Mashed Potatoes**

*And a choice of:*

- Hollandaise/Truffle Hollandaise**
  - or **XO Peppercorn Sauce**
  - or **Chimichurri**
  - or **Red Wine Jus**
- Served with Oven-roasted Vine Cherry Tomatoes and Portobello Mushrooms.
- \*Uncooked Weight

## PUDDING

- Vegan Sticky Toffee Pudding** 8.5-  
With Vegan Vanilla Ice Cream.
- Vegan Ice Cream, Strawberries and Balsamic Glaze** 9-
- Kentish Bramley Apple & Toffee Crumble with Custard** 9.5-
- Crepé Suzette** 14-  
Set ablaze at the table.
- Cheeseboard\*** 16-  
A selection of three British/Kentish/French Cheeses, Crackers, Apricots and Chutney.

## DIGESTIVES

### PORT

*Served as 50ml*

- Quinta Do Crasto Vintage Port 2018** 8-
- Noval Fine Ruby Port** 6-
- Noval 10 Year Old Tawny Port** 9-
- Noval 10 Year Old Tawny Port** 18-
- Noval 40 Year Old Tawny Port** 25-

### COGNAC

*Served as 50ml*

*Just a small selection of 80 hand-picked cognac and armagnacs available.*

- Château De Montifaud Château De Montifaud Napoléon** 8.5-
- Château De Montifaud VS** 7.5-
- Château De Montifaud Vsop Petite Champagne** 8.5-
- Château De Montifaud XO** 13-
- Rémy Martin Rémy Martin Fine Champagne Cognac** 8.5-
- Rémy Martin XO** 25-
- Louis XIII Cognac**
  - 15ml 80-
  - 25ml 110-
  - 50ml 220-

### DESSERT WINES

*Served as 125ml*

- Vendanges D' Autrefois Saussugnac** 9-
- Lucien Lurton Et Fils Garonelles Sauternes** 8-

Head Chef: **Stewart Tyler**  
 Sous Chef: **Silyva Arangelova Todorova**

Suitable for Vegetarians Suitable for Vegans Vegetarian on request Vegan on request Gluten-free Gluten-free on request Suitable for Pescatarians

Manager: **Anna Otwinowska**  
 Assistant Manager: **Roland Szarvák**