



CAFÉ
NUCLEUS
CHATHAM

CHATHAM

FROM TINY ACORNS MIGHTY OAK TREES GROW...

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

That's our promise to you.



BRUNCH

Served non-stop

Kentish Free-range Eggs on Toast **V** **GF** 8.7-

Two large Kentish free-range hen eggs cooked to your choice (poached, scrambled, fried or boiled) on a choice of white, brown bloomer or sourdough finished with a watercress garnish.

Bacon Butty (or Sausage*) **GF** 8.7-

Two rashers of SW Doughty Smoked Bacon on a choice of white or brown bloomer. *Not gluten-free

Smashed Avocado w/Kentish Free-range Eggs **GF** **V** 12.5-

Two large Kentish free-range eggs cooked to your choice (poached, scrambled or fried) served on a bed of smashed Avocado choice of white, brown bloomer or sourdough finished with a watercress garnish and chia seeds.

Avocado on Toast **GF** **VE** 11.5-

Smashed Avocado on your choice of white, brown bloomer or sourdough or gluten-free bread with chilli flakes and mixed seeds finished with a pea-shoot garnish.

Smaller English 12.5-

One rasher of Doddington Kentish Smoked Back bacon, one Kentish sausage, one Kentish free-range fried egg, Branston Baked Beans, Doreen's Yorkshire black pudding, grilled cherry tomatoes-on-the-vine and a choice of toast.

Shakshuka **V** 13-

Oven baked White Onion, Chickpeas, Tomato, Harrisa, Cumin, Paprika & Kentish Free-range Eggs

Full English 16.5-

Two rashers of SW Doughty Smoked Bacon, two Kentish Cumberland sausages, two Kentish free-range fried eggs, Branston Baked Beans, Doreen's Yorkshire black pudding, grilled cherry tomatoes-on-the-vine and a choice of toast.

Full Canadian 16.5-

Two rashers of SW Doughty Smoked Bacon, two Kentish sausages, scrambled Kentish eggs, two buttermilk pancakes, Canadian single origin maple syrup and a choice of toast.

Healthy Option Breakfast **V** 16.5-

Two Miami sausages, fried field mushroom, cherry tomatoes-on-the-vine, Branston Baked Beans, two free-range poached eggs finished with a choice of toast.

Vegan-friendly Breakfast (with Scrambled Tofu) **VE** 16.5-

Waffles & Kentish Soft Fruits **V** 12.5-

Two Belgian style waffles, Kentish soft fruits and single origin Canadian maple syrup.

Waffles, Chocolate and Hazelnuts **V** 13.5-

Two Belgian-style waffles with toasted hazelnuts, Kentish soft fruits and chocolate sauce.

Waffles, Bacon & Kentish Eggs 16.5-

Two Belgian-style waffles, two rashers of SW Doughty Smoked Bacon, Kentish scrambled eggs and single origin Canadian maple syrup.

Scrambled Eggs & John Ross Jr Smoked Salmon **GF** **P** 18-

A choice of toast with Coastal Farm free-range Kentish scrambled eggs and waves of John Ross Jr Aberdeen Scottish Smoked Salmon.

Eggs Royale **P** 17.5-

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

Eggs Benedict 14-

A toasted English muffin served with SW Doughty Smoked Bacon, poached eggs and hollandaise sauce.

Eggs Hebridean 14-

A toasted English muffin served with Doreen's award-winning black pudding, poached eggs and hollandaise sauce.

Eggs California 14-

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

Eggs Blackstone 14.5-

A toasted English muffin with SW Doughty Smoked Bacon, oven roasted vine tomatoes, poached eggs and hollandaise sauce.

Scrambled Eggs with White Truffle **P** 20.5-

Three large hen eggs from Coastal farm, Sevenoaks with white truffle oil and toasted sourdough.

Scottish Smoked Salmon & Scrambled Eggs with White Truffle **P** 26.5-

Waves of John Ross Aberdeen Scottish smoked salmon, three large hen eggs from Coastal farm, Sevenoaks with white truffle oil and toasted sourdough.

Buttermilk Pancake Stack **V** 13-

Five buttermilk pancakes stacked, served with Canadian single origin maple syrup and Kentish soft fruits or compote.

Add Bacon for an extra 2.5-

Chocolate Pancake Stack **V** 13-

Five buttermilk pancakes, warm chocolate sauce, hazelnuts and Kentish Soft Fruits

Toast **VE** **GF** 5-

Enjoy two slices of toasted white, brown bloomer or sourdough with award-winning Netherend farm butter and a choice of tiptree preserve.

Additional items are available:

Oven Baked Hash Browns 2.5-

Add a portion of Triple-cooked Chips 5.5-

SANDWICHES

Served with a choice of white or brown bloomer with a garnish of handcooked crisps and salad.

Cheddar and Caramelised Red Onions **V** **GF** 10-
Dorset Coastal cheddar served with home-made caramelised red onion.

Cheddar & Kentish Honey Roast Ham **GF** 10-
Dorset Coastal cheddar with locally sourced Kentish honey roast ham.

Normandy Brie, Rocket and Chilli Jam **V** **GF** 10-
Normandy brie, Kentish Rocket and Tricklements chilli jam.

Tuna Mayo **GF** **P** 10.5-
Dolphin-friendly, responsibly sourced pole and line caught tuna mixed with mayonnaise.

BLT **GF** 11-
SW Doughty Smoked Bacon, heritage tomatoes, Kentish lettuce finished with mayonnaise. Served toasted.

CLT **GF** 12-
British slow roasted chicken breast, heritage tomatoes, Kentish lettuce finished with mayonnaise. Served toasted.

Kentish Blue & Mango Chutney **V** **GF** 12-
Crumbly Kentish Blue from Staplehurst, Kent with tangy mango chutney.

Kentish Pear & Kentish Blue **V** **GF** 12-
Crumbly Kentish Blue from Staplehurst, Kent with crunchy Kentish pear.

Salted Beef with Mustard Mayo **GF** 12.5-
Salted beef with mustard mayonnaise, dill pickles and watercress.

North Atlantic Prawns Marie Rose **GF** **P** 14.5-
Large North Atlantic prawns swimming in a marie rosé sauce

Why not add portion of Chips for 5.5-

PANINI

Cheddar & Kentish Honey Roast Ham 9.5-
Dorset Coastal cheddar with locally sourced Kentish honey roast ham.

Brie, Bacon & Cranberry 10-
Normandy Brie, SW Doughty Smoked Bacon and cranberry sauce.

Goats Cheese & Caramelised Red Onions **V** 9.5-
French Chèvre Buche goats cheese served with a generous serving of caramelised red onions.

Tuna Melt **P** 10-
Dorset Coastal cheddar with dolphin-friendly responsibly sourced pole and line caught tuna mixed with mayonnaise.

Kentish Blue, Cranberry & Bacon 10.5-
SW Doughty Smoked Bacon, Kentish blue and cranberry sauce.

Chicken, Basil Mayo and Emmental 10.5-

Why not add portion of Chips for 5.5-

JACKET POTATOES

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

Branston Baked Beans **VE** **GF** 9-
Plain and simple, a locally sourced jacket potato with Branston Baked Beans.

Cheddar Cheese **V** **GF** 9.5-
Plain and simple, a locally sourced jacket potato with Dorset Coastal Cheddar.

Branston Baked Beans & Cheddar Cheese **V** **GF** 10.5-
Branston Baked Beans and mature Dorset Coastal cheddar served on a locally-sourced jacket potato.

Branston Baked Beans & Vegan Cheese **VE** **GF** 10.5-
Branston Baked Beans and our grated vegan cheese served on a locally-sourced jacket potato.

Houmous & Mediterranean Roast Vegetables **VE** **GF** 12-
Our home roasted Mediterranean vegetables with houmous served on a locally-sourced jacket potato.

Tuna Mayonnaise **GF** **P** 12-
Dolphin-friendly, responsibly sourced pole and line caught tuna mixed with mayonnaise.

Tuna Mayonnaise & Cheddar Cheese **GF** **P** 13-
Dolphin friendly, responsible sourced pole and line caught tuna mixed with mayonnaise finished with Dorset Coastal Cheddar cheese.

Beef Chilli Con Carne 12-
Lean beef chilli con carne served on a jacket potato.
Beef Chilli Con Carne & Cheddar Cheese 13-
Lean beef chilli con carne served on a jacket potato finished with Dorset Coastal Cheddar cheese.

3 Beans Chilli **VE** 12-
Our vegan three bean chilli served on a locally sourced jacket potato.

3 Beans Chilli & Cheddar Cheese **VE** 13-
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 **VE** 13-
Our vegan three bean chilli served on a locally sourced jacket potato with a side of our vegan cheddar.

Cajun Tuna Melt **GF** 12.5-
Dolphin-friendly, responsibly sourced pole and line tuna mixed with mayonnaise mixed with cajun spices and melted Dorset Coastal cheddar.

Prawn Marie Rose **GF** **P** 15-
Large Icelandic North Atlantic cold water prawns served on a bed of our homemade marie rose sauce on a locally sourced jacket potato.

WRAPS

Served with a Side Salad and Chunky Chips.

Hummus and Mediterranean Roast Vegetables **VE** 14.5-

Coronation Chicken 15-

Tex-Mex 15-
Tomatoes, Red Onions, Coriander, Chipotle Sauce, Chicken Breast.

AFTERNOON TEA

See a member of our team for today's Afternoon Tea menu.

PUDDINGS

Served with a choice of Kentish Simply Ice-cream, Pistachio, Coffee, Vanilla, Chocolate Waffle or Honeycomb.

New York-style Cheesecake **V** 8.5-

Simply Kentish Ice Cream **V** 5.5-

Three scoops of award-winning Simply Kentish Ice Cream.

Vegan Sticky Toffee Pudding with

Vegan Vanilla Ice Cream **VE** 9-

Millionaires Slice **V** 9-

Millionaires Slice, honeycomb ice cream.

Chocolate Mirrored Torte **GF VE** 9-

With Vegan Vanilla Ice Cream

Kentish Bramley Apple Crumble with Custard **V** 9.5-

CREAM TEAS

Traditional Cream Tea (The smaller one) 9-

Enjoy one fruited scone fresh from the oven with Rodda's clotted cream, Kentish Wooden Spoon Wye Extra Strawberry Jam preserve and a choice of tea. **V**

Traditional Cream Tea 10-

Enjoy two fruited scones fresh from the oven with Rodda's clotted cream, Kentish Wooden Spoon Wye Extra Strawberry Jam and a choice of tea. **V**

Add a glass of Bottega Poeti Prosecco 8.5-

Add a glass of Mimosa 10-

Add a glass of Kentish Sparkling Wine 9.5-

Add a glass of Laurent-Perrier La Cuvée 13-

COLD PLATES

Houmous & Mediterranean Roasted Vegetable Salad 15-

Our home roasted Mediterranean vegetables with houmous served on a bed of Kentish salad with our signature champagne dressing and a choice of white or malted bloomer. **GF VE**

Kentish Blue, Pear and Walnut Salad **V** 15-

Kentish leaves, vine cherry tomatoes, red onions with Kentish Pear, crumbed Kentish Blue* and walnuts with a Newington honey and tracklements mustard dressing.

Add British Chicken Breast for 5.5-

Add Halloumi for 4.5-

Chicken, Avocado & Bacon Salad 17-

Kentish leaves, vine cherry tomatoes with British cold chicken breast, smashed avocado and SW Doughty Smoked Bacon finished with mixed seeds and our signature champagne dressing.

John Ross Jr Smoked Salmon Salad **P** 19-

Waves of John Ross Jr Scottish smoked salmon with Kentish mixed leaves, tomatoes and our signature champagne dressing. Served with a choice of white or malted bloomer. **GF**

Halloumi, Avocado & Lime Salad 14.5-

Kentish leaves, smashed avocado, grilled halloumi finished with mixed seeds and a lime, balsamic and Kentish rapeseed oil dressing. **V GF**

Add British Chicken Breast for 5.5-

Nucleus Ploughmans

A generous chunk of cheese (as below), pickled onions and chutneys served with a side of Kentish Salad, white or malted bloomer. **GF**

Matured Dorset Coastal Cheddar Cheese **V** 11-

Normandy Brie **V** 11-

Kentish Blue **V** 13-

Hinxden's Tam's Tipple **V** 13-

Add our Kentish Honey Roast Ham 3.5-

Signature Cheeseboard **V** 15-

Tam's Tipple (unpasteurised) - Kent, Hinxden Farm; Coastal Cheddar - Dorset, Fords Farm; Kentish Blue (unpasteurised) - Kent, Kingcott Dairy. Served with celery, a selection of crackers, chutneys and butter.

Prawn, Avocado & Marie Rose Salad **GF P** 19-

Indian king prawns, North Atlantic large prawns nestled on a bed of smashed avocado, kentish leaves, red onions and cherry vine tomatoes. Served with a choice of white or malted bloomer.

*Unpasteurised

HOT PLATES

Chips **VE** **GF** 5.5-

Plain & Simple. Locally sourced chips.

Truffle and Parmesan Chips **V** 6.5-

Locally sourced chunky chips with shavings of parmesan and finished with a drizzle of truffle oil.

Triple Cooked Chips with Peppercorn Sauce **V** 6.5-

Homemade Soup from 9-

Seasonal flavours, please check counter.

Chilli Con Carne 16-

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

Croque Monsieur* 13.5-

A French classic! A grilled ham and emmental cheese toastie topped with béchamel.

* **Make it a Madame (add a fried egg on top) for 2.5- extra**

Croque Cheese & Tomato 13.5-

A grilled french vine tomato and Emmental cheese toastie topped with béchamel. **V**

Croque Mermaid **P** 16-

A grilled french toastie with pole and line caught tuna, mayonnaise and Emmental cheese toastie topped with béchamel.

Croque Smoked Salmon **P** 19-

A grilled John Ross Jr Scottish smoked salmon and Emmental cheese toastie topped with béchamel.

3 Beans Chilli **GF** **V** 15-

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

3 Beans Chilli and Vegan Cheese **GF** **VE** 15-

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

Kentish Honey Roast Ham, Eggs & Chips **GF** 15-

A generous serving of Kentish Honey Roast ham, fried eggs and Chips.

6oz Flame-cooked Beef Burger & Chips** 18-

Enjoy our 6oz* flame cooked burger in brioche bun served with Kentish salad and our signature chips.

Add cheese for an extra 2.5- **uncooked weight.

Nucleus Club 19-

Kentish chicken breast, Mackenzies Yorkshire Bacon, mixed leaves, vine tomato, free-range Kentish hen's egg, mayonnaise and signature chips.

Kentish Steak Frites 19-

Kentish Reared Native (Sussex) Breed Minute Steak from Hole Park Farm, Chunky Chips with a choice of Herb Butter or Peppercorn Sauce.

Beef Bourguignon with Mashed Potatoes 19.5-

Braised Chunks of locally sourced beef, carrots, onions, mushrooms in rich red wine reduction with buttery mashed potatoes.

Beef Stroganoff with Rice **GF** 21.5-

Braised Strips of locally sourced beef, with sherry and Hinxden cream reduction served with steamed rice and seasonal vegetables

Lamb Stew with Mashed Potatoes **GF** 23-

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.

V Suitable for Vegetarians **VE** Suitable for Vegans

VE Vegan on request **GF** Gluten-free **P** Suitable for Pescatarians

COLD BEVERAGES

Coca Cola (Glass Icon Bottle) 4.1-

Diet Coke (Glass Icon Bottle) 4.1-

Sprite (Glass Icon Bottle) 4.1-

Luscombe Organic Fruit Drinks 4.45-

Hot Ginger Beer / Wild Elderflower Bubbly / Raspberry Crush / Sicilian Lemonade / Damascene Rose Bubbly.

Fanta (Glass Bottle) 4.1-

Lemonaid Blood Orange 4.2-

Lemonaid Passionfruit 4.2-

Café Nucleus Still Water 3- / 5.5-

Café Nucleus Sparkling Water 3- / 5.5-

Exceptional Unfiltered Mineral Water direct from the Source at foot of South Downs near Chichester.

TONICS

Fever-tree Tonics 3.2-

Mediterranean Tonic / Ginger Ale / Premium Lemonade

Luscombe Tonics 3.2-

Devon Tonic Water / Light Devon Tonic Water

FRUIT JUICE

Biddenden Apple Juice 4-

Biddenden Pear Juice 4-

Freshly Squeezed Orange Juice 5-

Flawsome! Vitality Shots - 60ml:

Immunity Shot (Ginger, Lemon & Apple) 4-

Immune Boost Vitamin C (Cherry & Ginger) 4-

REAL FRUIT SMOOTHIES

Banana & Strawberry 7-

Mango & Passionfruit 7-

Mixed Berries 7-

Kale, Spinach, Celery, Banana & Pineapple 7-

FRAPPÉS

Vanilla Frappé 6.5-

Vanilla seeds with crushed ice and milk.

Strawberry Frappé 6.5-

Vanilla seeds, strawberry syrup with crushed ice and milk

Caramel Frappé 6.5-

Vanilla seeds, caramel syrup with crushed ice and milk

Chocolate Frappé 6.5-

Chocolate with crushed ice and milk.

Caffe Latte Frappé 6.5-

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

Kit-Kat Frappé 7.5-

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

Add syrup to your Frappé for an extra 0.7-

ICED COFFEES

Traditional Iced Coffee 5.5-

Double shot of our signature espresso, topped up with cold milk.

Flavoured Iced Coffee 6.2-

Double shot of our signature espresso, topped up with cold milk and a shot of syrup of your choice.

DRAUGHT BEER

Stella Artois Unfiltered Leuven Belgium 7-(pint) / 4.5- (half)

Café Nucleus Pilsner 6-(pint) / 4- (half)

Exclusive Premium Pilsner brewed for Café Nucleus

BOTTLED BEER

Mahou Madrid Spain 5.5-

Leffe Blonde Leuven Belgium 6-

KENTISH BEER

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-

Guest Beer from 7-

Ask your server for this months selection.

CIDER

Dudda's Tun Cider Kent 6.5-

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

Biddenden Strong Kentish Cider Kent 6.8-

Café Nucleus x Biddenden (500ml)

Exclusive lightly sparkling Kentish Ciders lovingly made for Café Nucleus by our friends at Biddenden Vineyards in the heart of the Weald.

Nucleus 5 5.0% 6.5-

Nucleus 8 8.0% 7-

REAL ALE

Check for full availability

Fursty Ferret Dorest, England 5.5-

Gadd's No. 5 Ramsgate, Kent 5.5-

RED WINE

750ml Bottle

Please note: vintages were correct upon printing. Vintages may vary.

HOUSE RECOMMENDATIONS:

Bergerac Merlot (France) 24-

Sangiovese Rubicone (Italy) 24-

Gérard Bertrand Naturalys Merlot Organic (France) 24-

Argentina

Fabre Montmayou

Fabre Montmayou's offerings are year in and year out some of the most critically acclaimed examples in the region, and more European in style than their Mendoza counterparts - Robert Parker's Wine Advocate has called them "Argentine wines with a French accent"

Malbec Pretty Fabre Montmayou 37-

Merlot Reservado Fabre Montmayou 43-

Cont.

RED WINE cont.

England (Kent)

Biddenden Dornfelder **VE** 31-

Biddenden Gamay Noir 2022 **VE** 36-

Balfour Nouveau Pinot Noir **VE** 31-

Simpsons Rabbit Hole Pinot Noir 36-

France

Bergerac:

Chateau Laulerie Merlot Bergerac Vignoble Dubard 24-

Burgundy:

Gevrey-Chambertin Joseph Drouhin 110-

Languedoc:

Gérard Bertrand Naturalys Merlot Organic 24-

Les Mougeottes Cabernet Sauvignon 26-

Les Mougeottes Malbec 30-

Les Mougeottes Pinot Noir 32-

Gerard Bertrand Cigalus Organic 81-

Loire:

Les Celliers de Cérès Sancerre Le Petit Broux 40-

Puligny:

Alain Chavy Bourgogne Blanc 45-

Rhône:

L'Enfant Terrible Côtes du Rhône Rouge 25-

Saint-Joseph AOP rouge 51-

Chateauneuf du Pape Rouge 65-

Italy

Torre Gaggio Sangiovese Rubicone IGP 24-

Primitivo Acanto Salento, Puglia Italy 26-

Spain

Bodegas Najerilla Rioja Castezo DOC 31-

WHITE WINE

750ml Bottle

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HOUSE RECOMMENDATIONS:

Pinot Grigio Single Vineyard 24-

Gérard Bertrand Naturalys Sauvignon Organic 24-

Wine of the Month 25-

Not on the list, usually a bin end selected to give exceptional value and ultimately a great wine.

Café Nucleus 'White No.1' (Kent, UK) 28-

Balfour Sky's Chardonnay **VE** 36-

Balfour Liberty's Bacchus **VE** 36-

Biddenden Ortega 31-

England (Kent)

Biddenden Gribble Bridge Ortega 31-

Biddenden Bacchus 31-

Balfour Liberty's Bacchus 36-

Balfour Sky's Chardonnay 36-

Chapel Down Bacchus 38-

Kit's Coty Bacchus 63-

Kit's Coty Chardonnay 63-

Wayfarer Pilgrims Way Pinot Gris **VE** 36-

WHITE WINES cont.

France

Languedoc:

Les Mougeottes Vieilles Vignes Chardonnay 27-

Picpoul De Pinet, Les Prades 31-

Gérard Bertrand Orange Gold Organic 36-

Gérard Bertrand Naturalys Sauvignon Organic 24-

Gérard Bertrand Prima Nature Chardonnay Organic 30-

Loire:

Sancerre Traditional 49-

Hungary

Neszmély, Danube Pinot Grigio "single vineyard" 24-

New Zealand-

Yealands Single Estate Sauvignon Blanc 39-

Yelands L5 Single Block Sauvignon Blanc 39-

Kim Crawford Sauvignon Blanc 51-

ROSE WINE

750ml Bottle

Please note: vintages were correct upon printing. Vintages may vary

Californian White Zinfandel (USA) 24-

Duche d'Uzes Rosé 28-

Biddenden Gribble Bridge Rose (Kent, UK) 31-

Simpson's Railway Rose (Kent, UK) 36-

Whispering Angel Rosé (France) 53-

CHAMPAGNES & SPARKLING WINES

750ml Bottles

KENT, ENGLAND

Balfour Leslie's Reserve 55-

A delicious, traditional-method, English sparkling wine made from selected cuvées and blended for a young, fresh style. Clean, varietal fruit character.

Woodchurch Classic Cuvee 55-

Light gold in colour, with a floral nose and hints of pear; this wine has a burst of succulent nectarine and peach flavours together with zesty fresh bubbles and a beautifully balanced finish.

Woodchurch Rosé 55-

Rose gold in colour with floral and red berry aromas, the wine is full of fruit flavours including strawberry, peach, and melon combined with tangy citrus notes.

Chapel Down Brut (Kent, UK) 60-

Fresh, soft and fruity, this blend comes from one of the largest producers of English wine. Great as an apéritif, and a delicious partner to simple canapés.

Simpsons Chalklands Classic Cuvée (Kent, UK) 55-

Pale gold in colour and displaying an enticing caramelised pear and floral millefeuille pastry nose, the Chalklands Classic Cuvée has bright citrus fruit flavours, linear precision and impressive length.

CHAMPAGNE & SPARKLING WINES cont.

Biddenden Pinot Reserve ^{VE} 55-

A dry, fruity wine, rich and creamy with hints of brioche, good length and mousse. Made with carefully selected and delicately pressed Pinot Noir.

Gusbourne Brut Reserve 67.5-

Bright gold in colour; this blend highlights red fruit aromas of cherry and strawberry, which then develop into attractive fresh pastry notes with a touch of cinnamon and spice

Gusbourne Rose 75-

Delicate pink in appearance, with soft summer berries and floral notes on the nose. The palate shows bright red fruits, driven by ripe strawberries, fresh cherries and redcurrants, with a crisp freshness and creamy, rounded texture on the finish.

ITALY

Bottega Poeti Prosecco Brut DOC 42-

Bottega Gold Prosecco Brut 45-

Bottega Rose Gold 44-

FRANCE

Palmer & Co Brut Reserve NV 55-

Palmers & Co Rosé Solera 65-

Veuve Clicquot Ponsardin Brut NV 80-

The Chef de Caves has to achieve the total consistency of taste, which makes Yellow Label so immediately recognisable, so utterly reliable both in terms of quality, colour and bouquet.

Laurent-Perrier La Cuvée 80-

This is beautifully balanced with fine streams of flowing bubbles - the hallmark of the finest champagne - leading to delicate citrus and subtle floral notes on the nose. Courtesy of one of the last great family-run houses in Champagne.

Laurent-Perrier Cuvée Rosé 105-

This champagne with its distinctive bottle is one for connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.

Pommery Royal Brut 75-

This delectable Non Vintage Champagne is a Decanter Gold Award Winning Champagne that will delight your palate with a fine foam and an outstanding clean taste and finish.

Bollinger Special Cuvée Brut NV 90-

Instantly recognisable and a real favourite with our customers, this celebrated Champagne displays a wealth of toasty richness and tiny pin-prick bubbles - the hallmark of the very finest fizz

Bollinger Rosé Brut NV 100-

This is a seductive, toasty and crisp rosé showing flavours of summer berry fruits with a soft texture and a long finish

COCKTAILS

CLASSIC

Kir 10-

Cremé de Cassis topped up with French Colombard Sauvignon blanc.

Pimms No.1 12-

Pimms No.1 served with Kentish berries, fresh mint, cucumber and orange finished with Fever-tree lemonade

Bloody Mary 12-

Stolichnaya vodka, tomato juice, tabasco, Worcestershire sauce, a squeeze of lemon juice, a dash of celery salt and fresh celery.

Spicy Red Snapper 12-

Gordon's Gin, tomato juice, tabasco, Worcestershire sauce, a squeeze of lemon juice, a dash of celery salt and fresh celery.

Manhattan 13-

Canadian Club Whisky, Martini Extra Dry, a dash of Angostura bitters shaken over ice and finished with Maraschino cherries.

Margarita 13-

Montezuma Tequila, Giffard Curaçao Triple Sec shaken over ice with fresh lemon and lime juice.

Espresso Martini 13-

Stolichnaya vodka, Volare Espresso Coffee Liqueur, fresh espresso shaken over ice with a dash of Gomme syrup.

SIGNATURE

Long Island Iced Tea 15-

Westerhall Rum No.5, Stolichnaya vodka, Gordon's gin, Giffard Curaçao Triple Sec and Montezuma Tequila served over ice with fresh lemon and lime juice, Gomme syrup and topped Coca-Cola.

Mojito 13-

Westerhall Rum No.5 muddled with fresh lime, mint, demerara sugar and a dash of cane sugar topped with soda water.

Whiskey Sours 13-

Canadian Club Whisky, fresh lemon juice, egg whites (can be removed on request) and Gomme syrup. Served over ice.

Passion fruit Caipirinha / Caipiroska 13-

Your choice of 51 Cachaça Rum or BelugaVodka muddled with a fruity mix of fresh passion fruit and puree lime wedges and sugar.

Cucumber and Raspberry Cooler 13-

Refreshing with a touch of raspberry.Stolichnaya CucumberVodka,freshly squeezed lemon and gomme shaken over crushed ice with a dash of crème de cassis to finish.

Vodka or Gin Martini 13-

Your choice of William Chase Vodka or Tanqueray No 10 Gin stirred with vermouth till ice cold and finished with a lemon or pink grapefruit twist for a slick boozy cocktail.

Bramble 13-

A fruity English classic.Twisted Spirits Kaffir Lime & Lemon grass Gin, freshly squeezed lemon juice and gomme. Shaken over crushed ice topped with crème de mure to bleed through the ice.

El Diablo 13-

A devilish mix of Montezuma Reposado Tequila, fresh lime and crème de cassis shaken over ice in a tall class and finished with ginger ale or ginger beer depending how fiery you feel!

SIGNATURE cont;

Rémy Ginger 13-

Rémy martin VSOP fine champagne cognac, ginger ale, topped with ice and finished with a dash of angostura bitter, dehydrated orange and star anise.

Rémy Gold Fashioned 14-

Rémy Martin VSOP fine champagne cognac, brown sugar cube, a dash of angostura bitters and finished with 23 carat edible gold flakes

Royal Tom Collins 15-

Rémy Martin 1738 Accord Royal, Lemon juice, gomme syrup finished with fever-tree soda, dehydrated lemon and a Maraschino Cherry.

FIZZ

Kir Royale 12-

Creme de cassis topped up with Prosecco.

Peach Bellini 12-

Peach puree topped up with Prosecco.

Elderflower Bellini 12-

Chase Elderflower liqueur topped up with Prosecco.

French 75 12-

Gordon's Gin, fresh lemon juice, gomme syrup topped up with Prosecco

Aperol Spritz 12-

Aperol, fresh orange, Fever-tree soda water and finished with Tosti Prosecco.

Campari Spritz 12-

Campari, fresh orange, Fever-tree soda water and finished with Tosti Prosecco.

Pimm's Royale 18-

Pimm's No.1 Cup topped with Laurent-Perrier La Cuvée champagne

Kir Royale 18-

Crème de cassis and Laurent-Perrier La Cuvée champagne.

Classic Champagne Cocktail 18-

Brandy, Brown Sugar, angostura Bitters and Laurent-Perrier La Cuvée champagne.

Don't see what you like? Just ask, if we have the ingredients we'll happily make the cocktail to your order.

HAVE YOU VISITED OUR OTHER SITES?

**Café Nucleus at the
Halpern Conservancy Board Building**
15a High Street, Rochester ME1 1PY

Café Nucleus at Nucleus Arts Creative Hub
13 Military Rd, Chatham ME4 4JG

Café Nucleus Rainham
Langton Studios, 35a High Street, Rainham ME8 7HS

01634 406971

www.cafenucleus.co.uk

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 **GF** 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:

Linton Seafoods, East Peckham, Kent; Chart Farm, Sevenoaks, Kent; Herbert & Ward, Rochester, Kent; Hinxden Farm Dairy, Benenden, Kent; John Ross Jr Aberdeen, Aberdeen, Scotland; Maws for Fine Foods, Cranbrook, 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; Urban Foodservice, Paddock Wood, Kent; T H Brown & Sons, Shorne, Kent; Wayfarer Wines, Woodchurch, Kent; Tracklements, Easton Grey, Wiltshire; Attilus Caviar, York Street, London; Wooden Spoon Preserves, Wye Kent; Classic Fine Foods, Park Royal London; Ro-Gro, Bapchild, Kent; Woodlands Farm, Chartham Hatch, Kent, S W Doughty, Doddington, Kent; Crackle Bread Bakery, Rochester, Kent; Moot Brew, Halling, Kent; David Catt & Sons, Boughton Monchelsea, Kent.

HOT BEVERAGES

- Espresso 3.05
Doppio Espresso 3.35
Americano 3.75
Cappuccino 3.75
Flat White 3.75
Latte 3.75
Vanilla Latte 4.5-
Caramel Latte 4.45-
Mocha 4.2-
Hot Chocolate 4.4-
Spiced/Vanilla Chai 4.2-
Shot of Syrup 0.7-
English Breakfast Tea (pot) 3.4-

Jing Single Origin and Single Garden Teas 4-

- Jade Sword, Green Tea
Blackcurrant & Hibiscus
Lemongrass & Ginger
Single Origin Earl Grey
Darjeeling Second Flush

Fortnum & Mason Tea (pot) 4.2-

- Breakfast Tea
Irish Breakfast
Wedding Breakfast
Assam
Russian Caravan
Jubilee
Lapsang Souchong
Royal Blend
Earl Grey Classic

Tea and the Gang Teas 3.8-

- The Butler, Earl Grey Black Tea
The Master, Chinese Mao Feng Green Tea
The Jet-Setter, Jasmine Green Tea
The Hipster, Raspberry and Mint Herbal Tea
Miss Artic, Peppermint Herbal Tea
The Matchmaker, Fruity Cupid Herbal Tea
The Princess, Beautiful Coco Black Tea
Miss Yoga, Chamomile Herbal Tea
The Viking, Liquorice Digestif Pu'erh Tea
The Explorer, Lemon and Ginger Herbal Tea
The Nurse, Lemon and Honey Rooibos Tea

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

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 Mansford family and today is run by both the third and fourth generation.

WINE BY THE GLASS*

Medium 175ml / Large 250ml

RED

- Bergerac Merlot (France) 8- / 9.5-
Sangiovese Rubicone (Italy) 8- / 9.5-
Primitivo Acanto Salento (Italy) 8.5- / 10-
Gerard Bertrand Naturalys Merlot Organic (France) 8- / 9.5-

WHITE

- Pinot Grigio Single Vineyard (Hungary) 8- / 9.5-
Gerard Bertrand Naturalys Sauvignon (France) 8- / 9.5-
Café Nucleus 'White No.1' (Kent, UK) 9- / 10.5-
Biddenden Bacchus (Kent,UK) 9- / 10.5-
Chardonnay (France) 9- / 10.5-
Wayfarer Pinot Blanc (Kent, UK) 10- / 11.5-
Kim Crawford Sauvignon Blanc (NZ) 15- / 16-

Gérard Bertrand Orange Gold Organic (France) 13- / 14-

ROSÉ

- Duche d'Uze Rosé (Rhône, France) 8- / 9.5-
California White Zinfandel (USA) 8- / 9.5-
Wayfarer Pinot Noir (Kent, UK) 10- / 11.5-

* 125ml glass available by request

SPARKLING & CHAMPAGNE

125ml glass

- Glass of Bottega Poeti Prosecco..... 8.5-
Woodchurch Classic Cuvee9.5-
Laurent-Perrier La Cuvée 13-
Gusbourne Brut Reserve 12.5-
Laurent-Perrier Cuvée Rosé 15-
Gusbourne Rosé 15-
Palmer's & Co Brut Reserve.....10-
Palmer's & Co Rosé Solera 12-

