



CAFÉ
NUCLEUS
ROCHESTER

ROCHESTER

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, Harrisia, 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 stack **V**, 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 Tracklements 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

John Ross Jr Scottish Smoked Salmon and Cream Cheese **GF** **P** 15-
The finest cuts of responsibly sourced smoked salmon with a generous serving of local cream cheese.

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.

Salted Beef and Emmental 9-
Kentish pasture reared salted beef, with tracklements mustard mayonnaise, melted Emmental and finished with a side crunchy cornichons.

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.

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.

Coleslaw **V** **GF** 9.5-
Home-made coleslaw made with local produce with free-range egg mayonnaise served on a locally-sourced jacket potato.

Coleslaw and Cheese **V** **GF** 10.5-
Home-made coleslaw made with local produce with free-range egg mayonnaise with Dorset Coastal Cheddar 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.

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-

Kentish Apple Tart Tatin **V** 9-

Kentish apple tart tatin with butterscotch sauce and Cornish clotted cream. (20 minutes cook time approx)

Millionaires Slice **V** 9-

Millionaires Slice, honeycomb ice cream.

Bread & Butter Pudding with Custard **V** 8.5-

Sicilian Lemon Tart with Cornish Clotted Cream 9-

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, Café Nucleus Strawberry Preserve and a choice of tea.

V

Traditional Cream Tea 10-

Enjoy two fruited scones fresh from the oven with Rodda's clotted cream, Café Nucleus Strawberry Preserve 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.

Chicken Caesar Salad 17-

Mixed Kentish leaves, red onions, marinated heirloom tomatoes, cold roasted chicken breast, anchovies and caesar 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.

Kentish & Sussex Cheese & Charcuterie Board 28-

A selection of Kentish and Sussex cheeses with sliced continental cured meats. Served with Artisan Crackers, Kentish Sourdough, Kentish dried apricots, halved Brittany walnuts, cornichons, Netherend Farm salted butter and a choice of Tracklements.

*Unpasteurised

HOT PLATES

Triple-cooked Chips **VE** **GF** 5.5-

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

Truffle and Parmesan Chips **V** 6.5-

Locally sourced, triple-cooked chunky chips with shavings of parmesan and finished with a drizzle of truffle oil.

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 16-

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

Croque Smoked Salmon 19-

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

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

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

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 Cumberland Sausages and Mash 18-

Three Kentish Cumberland sausages with wholegrain mustard creamed potato and finished with caramelised onions and a red wine jus.

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.

Braised Kentish Beef Brisket 21.5-

12-Hour slow-braised Kentish brisket on a bed of creamed mashed potato, red wine jus served with seasonal Kentish vegetables.

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.

8hr Sous Vide Pressed British Pork Belly **GF** 24-

With Red Wine Apricot and Thyme Jus, served with Wholegrain Mustard Creamed Mashed Potato and Seasonal Vegetables.

Lamb Shank with Mashed Potatoes **GF** 26-

Lamb shank with buttery mashed potatoes, red wine, mint and rosemary jus. Served with seasonal vegetables.

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

Café Nucleus Apple & Pear juices are exclusively produced for Café Nucleus by our friends at Biddenden Vineyards using Kentish Apples & Pears from the heart of the garden.

Exceptional Kentish Apple Juice 4-

Exceptional Kentish Pear Juice 4-

Exceptional Kentish Sparkling Apple Juice 4.2-

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.

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

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

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

Lefte Blonde Leuven Belgium 8- (pint) / 5- (half)

BOTTLED BEER

Mahou Madrid Spain 5.5-

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-

Bishops Finger Kent, 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"

Assemblage Red 36-

Malbec Pretty Fabre Montmayou 37-

Merlot Reservado Fabre Montmayou 43-

Grand Vin Fabre Montmayou 91-

RED WINE cont.

England (Kent)

Biddenden Dornfelder **VE** 31-

Biddenden Gamay Noir 2022 **VE** 36-

Balfour Nouveau Pinot Noir **VE** 31-

Balfour Luke's Pinot Noir **VE** 33-

Balfour The Red Miller **VE** 71-

Simpsons Rabbit Hole Pinot Noir 36-

France

Bergerac:

Chateau Laulerie Merlot Bergerac Vignoble Dubard 24-

Bordeaux:

Pavillon Rocher St Emilion Grand Cru 66-

Château Batailley Pauillac (Grand Cru Classé) 126-

Burgandy:

Drouhin Bourgogne Pinot Noir 56-

Languedoc:

Gérard Bertrand Naturalys Merlot Organic 24-

Gerard Bertrand Cigalus Organic 81-

Loire:

Angel Falls Pinot Noir 33-

Rhône:

Duche d'Uzes Rouge 33-

Saint-Joseph AOP rouge 51-

Chateauneuf du Pape Rouge 66-

Italy

Torre Gaggio Sangiovese Rubicone IGP 24-

Primitivo Acanto Salento, Puglia Italy 26-

Amarone della Valpolicella DOC Classico 53-

Castello Banfi Brunello De Montalcino 70-

Lebanon

Château Musar 86-

South Africa

Truter Family Wines Pinotage 31-

Spain

Bodegas Najerilla Rioja Castezo DOC 31-

Uruguay

Pedregal Tannat Roble 46-

WHITE WINE

750ml Bottle

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

HOUSE RECOMMENDATIONS:

Pinot Grigio Single Vineyard 24-

Gérard Bertrand Naturalys Sauvignon Organic 24-

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

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

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

Biddenden Ortega 31-

Cont...

WHITE WINE cont.

750ml Bottle. N.B. Vintages correct upon printing. Vintages may vary.

Argentina

Fabre Montmayou Torrontes 36-

England (Kent)

Biddenden Gribble Bridge Ortega 31-

Biddenden Bacchus 31-

Balfour Liberty's Bacchus 36-

Balfour Sky's Chardonnay 36-

Balfour Springfield Chardonnay 41-

Balfour This Septered Isle 60-

Balfour Late Harvest Chardonnay 2018 49-

Chapel Down Bacchus 36-

Kit's Coty Bacchus 63-

Kit's Coty Chardonnay 63-

Simpsons Gravel Stone Chardonnay, Kent 36-

Simpsons Derringstone Pinot Meunier 36-

Wandering Wayfarer Bacchus ^{VE} 36-

Wayfarer Pilgrims Way Pinot Gris ^{VE} 36-

Wayfarer Woodland Chardonnay ^{VE} 36-

France

Alsace:

Trimbach Pinot Blanc 33-

Henri Kieffer Fils Pinot Blanc 37-

Burgundy:

Pouilly-Fuissé AOP 1er Cru En Servy 2020,

Denis Bouchacourt 121-

Puligny Montrachet 1er Cru 'Hameau de Blagny'

AOC 121- (Available from November 2023)

Nuits-Saint-Georges 'Les Argillats' Pinot Blanc AOC 131-

Jean Pierre Ellevin Chablis 1er Cru Vosgros AOC 56-

Domaine Alain Chavy Bourgogne Chardonnay 56-

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-

Rhone:

Duche d'Uzes Blanc 29-

Saint-Joseph AOP blanc 56-

Tursan:

Vin Orange Gros Manseng 46-

Hungary

Neszmély, Danube Pinot Grigio "single vineyard" 24-

Italy

Gratia Plena Puglia Bianco 33-

New Zealand

Cloudy Bay Sauvignon Blanc 51-

Yealands Pinot Gewurztraminer Riesling 39-

Yealands Single Estate Sauvignon Blanc 39-

Yealands L5 Single Block Sauvignon Blanc 39-

ROSÉ WINE

750ml Bottle

Californian White Zinfandel (USA) 24-

Duche d'Uzes Rosé 28-

Gérard Bertrand Gris Blanc (France) 28-

Biddenden Gribble Bridge Rose (Kent, UK) 31-

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

Balfour Nanette's Rose (Kent, UK) 36-

Wayfarer Pilgrims Way Pinot Rosé ^{VE} 36-

Wayfarer Hedgerow Pinot Noir Rosé ^{VE} 36-

Whispering Angel Rosé (France) 51-

Woodchurch Rosé (Still) 36-

CHAMPAGNE & 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.

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.

Chapel Down Three Graces (Kent, UK) 63-

Complex aromas of baked apple, fresh strawberry and shortcrust pastry are followed by a rich palate with a fine, smooth mousse.

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

Balfour Brut Rose ^{VE} 75-

Balfour Brut Rosé is made from the three classic grape varieties- Chardonnay, Pinot Noir and Pinot Meunier. This single vineyard wine is made using selected parcels of the finest grapes from the oldest vineyard at Hush Heath Estate, Oast House Meadow.

CHAMPAGNE & SPARKLING WINES cont.

750ml Bottles

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.

Kits Coty Blanc de Blanc **VE** 85-

This wine shows typical aromas of cool climate Blanc de Blancs; green apple and freshly baked bread. The palate is showing development from maturation on lees and a toasty character from partial barrel fermentation. A savoury finish with fine, persistent bubbles.

Balfour Blanc de Blanc **VE** 95-

Only created in the finest vintage years, this wine is exclusively made from chardonnay grapes grown in their eight acre vineyard. A real showstopper; dry with a fine bead and mousse and a vibrant lime acidity.

Kit's Coty Coeur de Cuvée **VE** 165-

A rich, elegant English sparkling wine with aromas of melon, peach and hints of butter and toast. The palate has incredible purity and finesse coming from a combination of the chalk soils and the specific pressing technique which carries the well-integrated oak and fruit characters perfectly.

Balfour Victoria Ash Blanc de Blanc **VE** 125-

Handpicked grapes from only our finest Chardonnay blocks were blended to create this unique sparkling Blanc de Blancs, comprised of cuvées from both the 2012 and 2013 harvests. With zero dosage, it is believed to be the first of its kind in England!

ITALY

Bottega Poeti Prosecco Brut DOC 42-

Bottega Gold Prosecco Brut 45-

Bottega Rose Gold 47-

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 La Cuvée (37.5ml) 45-

Laurent-Perrier Cuvée Rosé 95-

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.

Laurent-Perrier Vintage 100-

Champagne that has been allowed to age in bottle develops seductive nutty, creamy and buttery hints to complement the bright citrus notes.

FRANCE cont.

Perrier-Jouët Brut 85-

The subtlety of the Perrier-Jouët Grand Brut cuvée and its floral and fruity fragrances is an incredibly light and agreeable fresh champagne.

Perrier-Jouët Brut Half Bottle (37.5ml) 45-

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.

Moët & Chandon Impérial Brut NV 75-

The three Champagne grapes are used to produce a simple, straightforward Champagne with crisp, bright fruit and a light and biscuity finish.

Pol Roger Brut Reserve NV 85-

It is full, rich yet fresh, and loved by those who prefer a richer Champagne style. Pol Roger is beautifully balanced with great depth of flavour.

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

EXCEPTIONAL CHAMPAGNES FROM OUR CELLARS

Palmer & Co Grands Terroirs 2015 104-

The nose, subtle and charming, opens with notes of orange blossom and acacia, mixed with notes of yellow fruits, then it evolves towards lovely and delicately spiced aromas of fried pineapple and tonka bean. The palate is characterized by freshness, with citrus fruits sublimating the notes of brioche and dried fruits.

Laurent-Perrier Blanc de Blanc 155-

A fresh, energetic and ultra-dry style but with great balance. Blanc de Blancs is always a good choice for those whom prefer their Champagne in a racier style, and is renowned for its ability to gain great complexity and depth of flavour with a few years in the cellar.

Pol Roger Brut Vintage 120-

Elegant with complex aromas of white flowers, quince and subtle brioche overtones. On the palate the wine is intense yet retains a sense of delicacy with balanced notes of stone fruit.

Laurent-Perrier Grand Siècle 200-

A blend of a number of vintages and is a beautifully elegant, fresh, creamy style. Gloriously fine bubbles and a slight nuttiness complete a sophisticated experience all-round.

Dom Pérignon 2012 405-

Perfectly balanced with the nose, the palate is streamlined and pure, with an underlying warmth. Clear, pronounced fruit and a well-integrated acidity, lead to an aromatic and smoky finish.

Louis Roderer Cristal 455-

From award-winning Wine Enthusiast's Winemaker of the Year Jean-Baptiste Lecaillon comes the iconic Cristal. Intense and refined it has notes of apricot, hazelnut and Danish pastries. It's a champagne for the ultimate celebration.

We sometimes have some special fine wines at an exceptional price, please ask for this month's selection.

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-

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

Spicy Red Snapper 12-

Sapling Climate Positive 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-

Sapling British vodka, Kahlúa, fresh espresso shaken over ice with a dash of Gomme syrup.

SIGNATURE

Long Island Iced Tea 15-

Havana Club Especial, Sapling British vodka, Sapling Climate Positive gin, Giffard Curaçao Triple Sec and Montezuma Tequila served over ice with fresh lemon and lime juice, Gomme syrup and topped with Coca-Cola.

Mojito 13-

Havana Club Especial 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 Sapling British vodka 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 Cucumber Vodka, 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 glass and finished with ginger ale or ginger beer depending how fiery you feel!

Cont...

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-

Sapling Climate Positive 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 Palmers & Co Brut Champagne.

Kir Royale 18-

Crème de cassis and Palmers & Co Brut Champagne.

Classic Champagne Cocktail 18-

Brandy, Brown Sugar, angostura Bitters and Palmers & Co Brut 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 Nucleus Arts Centre

272 High St, Chatham ME4 4BP

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 4.45-

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 Pinup, Vanilla Black Tea

The Princess, Beautiful Coco Black Tea

Miss Yoga, Chamomile Herbal Tea

The Viking, Licorice 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-

Balfour Leslie's Reserve 9.5-

Laurent-Perrier La Cuvée 13-

Gusbourne Brut Reserve 12.5-

Laurent-Perrier Cuvée Rosé..... 15-

Palmers & Co Brut Reserve..... 10-

