

SUNDAY ROAST ROCHESTER & RAINHAM



APERITIFS

A Glass of something while you wait... served as a 125ml

Laurent-Perrier La Cuvée 14-

Laurent-Perrier Cuvée Rosé 20-

Balfour Leslie's Reserve 9.50-

STARTERS

Baked Camembert, Cranberry & Port Sauce with Sour Dough **V** 12-

Pressed Ham Hock Terrine **GF** 12-

Soup Du Jour **GF** **VE** 8-

SUNDAY ROAST **GF**

Served from midday until 16:30 - Our Roasts are prepared fresh each Sunday and have limited availability using the very best in season produce from Kent and the British Isles.

Traditional Roast Beef 19-

British Topside Beef, Roast Kentish King Edward Potatoes, Yorkshire Pudding, Roast Root and Seasonal Vegetables, Kentish Cauliflower Cheese and Red Wine Jus.

Slow Roasted Free-Range East Sussex Pork Loin 19-

Slow-roasted Free-Range East Sussex Roast Pork Loin, Crackling, Yorkshire Pudding, Roast King Edward Potatoes, Roast Root and Seasonal Vegetables, Kentish Cauliflower Cheese and Red Wine Jus.

8-Hour Slow Braised British Lamb Shank 26-

8-Hour Slow-braised Lamb Shank, Roast Kentish King Edward Potatoes, Yorkshire Pudding, Roast Root and Seasonal Vegetables, Kentish Cauliflower Cheese and Red Wine Jus.

Vegan Roast of the Day 18-

Vegan Roast of the day, Roast Kentish King Edward Potatoes, Roast Root and Seasonal Vegetables and Red Wine Jus. **VE**

THERE'S ALWAYS ROOM FOR PUDDING!

... And our Pudding of the month is **Red Velvet Cheesecake** - served with salted caramel ice cream **V** 8.5-

Or see our Pudding menu for the full range

- V** Suitable for Vegetarians
- VE** Suitable for Vegans
- VE** Vegan on Request
- GF** Gluten Free
- GF** Gluten Free on Request
- P** Suitable for Pescatarians

ROARRRR!



**SUNDAYS ARE MADE
FOR BRUNCHING**

BRUNCH

Served non-stop

Kentish Free-range Eggs on Toast **V GF** 9.3-

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** 9.3-

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** 13-

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** 13-

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 13-

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** 13.5-

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

Full English 17-

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 17-

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** 17-

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** 17-

Waffles & Kentish Soft Fruits **V** 13-

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

Waffles, Chocolate and Hazelnuts **V** 14-

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

Waffles, Bacon & Kentish Eggs 17-

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** 18.5-

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** 18-

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

Eggs Benedict 14.5-

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

Eggs Hebridean 14.5-

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

Eggs California 14.5-

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

Scottish Smoked Salmon & Scrambled Eggs with White Truffle **P** 27-

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** 13.5-

Five buttermilk pancakes stacked, served with Canadian single origin maple syrup and Kentish soft fruits or compote, or warm chocolate sauce, hazelnuts and Kentish Soft Fruits.

Add Bacon for an extra 2.5-

Ultimate Pancake Stack 16.5-

Eight Buttermilk Pancakes, Marshmallows, Biscuit Crumb, Kit-Kat Crumbs, Cadbury's Flake pieces, Hot Chocolate Sauce and Kentish Vanilla Ice Cream.

EXTRA BRUNCH ITEMS

We don't do a make your own brunch but you're more than welcome to add to a dish:

1 x Doddington Smoked Back Bacon **GF 2.5-**

1 x Kentish Cumberland Sausage 2.5-

1 x Vegan Cumberland Sausage **VE 2.5-**

1 x Branson Baked Beans **GF VE 2./5-**

2 x Hash Browns **GF 2.5-**

1 x Doreen's Black Pudding 2.5-

1 x Free-range Egg (any style) **GF 2.5-**

1 x Toast (Malted/White/Sourdough) with preserve 2.5-

1 x Smashed Avocado **GF VE 4-**

1 x John Ross Jnr. Smoked Salmon **GF 6-**

1 x 30g Royal Siberian Caviar 45-

COLD BEVERAGES

Coca Cola (Glass Icon Bottle) 4.3-

Diet Coke (Glass Icon Bottle) 4.3-

Sprite (Glass Icon Bottle) 4.3

Luscombe Organic Fruit Drinks 4.65-

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

Fanta (Glass Bottle) 4.3-

Lemonaid Blood Orange 4.4-

Lemonaid Passionfruit 4.4-

Café Nucleus Still Water 3.2- / 6-

Café Nucleus Sparkling Water 3.2- / 6-

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 4.2-

Exceptional Kentish Pear Juice 4.2-

Exceptional Kentish Sparkling Apple Juice 4.4-

100% British Blueberry Juice 5.5-

Freshly Squeezed Orange Juice 5.2-

REAL FRUIT SMOOTHIES

Banana & Strawberry 7-

Mango & Passionfruit 7-

Mixed Berries 7-

Kale, Spinach, Celery, Banana & Pineapple 7-

Cherry, Mango, Blackberry & Raspberry 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

Estrella Damm Barcelona, Spain 7- (pint) / 4.5- (half)

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

Exclusive Premium Pilsner brewed for Café Nucleus

Damm Inedit Barcelona, Spain 8- (pint) / 5- (half)

BOTTLED BEER

Mahou Madrid Spain 5.5-

Menabrea Blonde 6-

Noam (Bavarian lager beer) 7.5-

KENTISH BEER (440ml)

Café Nucleus X Moot Brew

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

Cristina's Lager 4% 7-

Goes down smoother than a pole dancer at the Nucleus Winery.

Maly 7-

Hair of the dog, Kentish American Pale Ale.

Mutu 7-

Hair of the dog for the seasoned IPA lover.

CIDER

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-

Kentish Hedgerow (Foraged Elderberries & Blackberries) 6.5-

Kentish Meadow (Pear & Foraged Elderflower) 6.5-

Kentish Strawberries & Mint 6.5-

REAL ALE

Check for full availability

Fursty Ferret Dorest, England 5.8-

Bishops Finger Kent, England 5.8-

Gadd's No.5 Ramsgate, Kent 5.8-

HOT BEVERAGES

Espresso 3.3-

Doppio Espresso 3.6-

Americano 4-

Cappuccino 4-

Flat White 4-

Latte 4-

Vanilla Latte 4.7-

Caramel Latte 4.7-

Japanese Matcha Latte (抹茶ラテ) 4.95-

Mocha 4.45-

Hot Chocolate 4.65-

Spiced/Vanilla Chai 4.45-

Shot of William Fox Syrup 0.7-

English Breakfast Tea (pot) 3.7-

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/Royal Blend

Assam

Russian Caravan

Lapsang Souchong

Earl Grey Classic/Countess Grey/Smokey Earl Grey

Rooibos

FortMason

Chai

Moroccan Mint

Rose & Violet

Rhubarb, Raspberry and Nettle

Apricot, Honey and Lavender

Elderflower Strawberry & Rose

Ginger & Sicilian Lemon

Gin & Tonic

Tea and the Gang Teas 4-

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, 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-

Balfour Leslie's Reserve 9.5-

Laurent-Perrier La Cuvée 14-

Gusbourne Brut Reserve 12.5-

Laurent-Perrier Cuvée Rosé..... 20-

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

HOT

Available October until March, served as 175ml

Mulled Wine 5.5-

Gingerbread Mulled Wine 5.5-

Mulled Biddenden Cider 5.5-

The NUCLEUS Family:

