

*Hey,
Good Lookin'
xoxo*



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** 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, Harrisra, 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-**

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-

SANDWICHES

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

Nucleus Club Sandwich 19-

Kentish Chicken Breast, Doddington Bacon, Kentish Hen's Egg, Mixed Leaves, Vine Tomato and Mayonnaise nestled amongst three slices of Toasted Bloomer and a side of our signature Triple-cooked Chips.

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.

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 Triple-cooked Chunky Chips for 6-

PANINI

Cheddar & Kentish Honey Roast Ham 10-

Dorset Coastal cheddar with locally sourced Kentish honey roast ham.

Brie, Bacon & Cranberry 10.5-

Normandy Brie, SW Doughty Smoked Bacon and cranberry sauce.

Goats Cheese & Caramelised Red Onions V 10-

French Chèvre Buche goats cheese served with a generous serving of caramelised red onions.

Salted Beef and Emmental 9.5-

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

Tuna Melt P 10.5-

Dorset Coastal cheddar with dolphin-friendly responsibly sourced pole and line caught tuna mixed with mayonnaise.

Why not add portion of Triple-cooked Chunky Chips for 6-

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 vinaigrette.

Branston Baked Beans VE GF 9.5-

Plain and simple, a locally sourced jacket potato with Branston Baked Beans.

Cheddar Cheese V GF 10-

Plain and simple, a locally sourced jacket potato with Dorset Coastal Cheddar.

Branston Baked Beans & Cheddar Cheese V GF 11-

Branston Baked Beans and mature Dorset Coastal cheddar served on a locally-sourced jacket potato.

Branston Baked Beans & Vegan Cheese VE GF 11-

Branston Baked Beans and our grated vegan cheese served on a locally-sourced jacket potato.

Houmous & Mediterranean Roast Vegetables VE GF 12.5-

Our home roasted Mediterranean vegetables with houmous served on a locally-sourced jacket potato.

Tuna Mayonnaise GF P 12.5-

Dolphin-friendly, responsibly sourced pole and line caught tuna mixed with mayonnaise.

Tuna Mayonnaise & Cheddar Cheese GF P 13.5-

Dolphin friendly, responsible sourced pole and line caught tuna mixed with mayonnaise finished with Dorset Coastal Cheddar cheese.

Beef Chilli Con Carne 12.5-

Lean beef chilli con carne served on a jacket potato.

Beef Chilli Con Carne & Cheddar Cheese 13.5-

Lean beef chilli con carne served on a jacket potato finished with Dorset Coastal Cheddar cheese.

3 Beans Chilli VE 12.5-

Our vegan three bean chilli served on a locally sourced jacket potato.

3 Beans Chilli & Cheddar Cheese VE 13.5-

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 13.5-

Our vegan three bean chilli served on a locally sourced jacket potato with a side of our vegan cheddar.

Prawn Marie Rose GF P 15.5-

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** 9-

Simply Kentish Ice Cream **V** 6-

Choose two scoops from the following flavours:
Salted Caramel / Vanilla* / Peanut Brittle / Maple & Walnut /
Pistachio and Coffee.

*Vegan available on request

Vegan Sticky Toffee Pudding with

Vegan Vanilla Ice Cream **VE** 9.5-

Millionaires Slice **V** 9.5-

Millionaires Slice with Maple & Walnut ice cream.

Sicilian Lemon Tart with Cornish Clotted Cream 9.5-

Chocolate Mirrored Torte **GF** **VE** 9.5-

With Vegan Vanilla Ice Cream

Kentish Bramley Apple Crumble with Custard **V** 10-

CREAM TEAS

Traditional Cream Tea (The smaller one) **V** 10-

Enjoy one fruited scone fresh from the oven with Rodda's clotted
cream, Café Nucleus Strawberry Preserve and a choice of tea.

Traditional Cream Tea **V** 11-

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

MAKE IT SPARKLE

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-

COLD PLATES

Royal Siberian Caviar (30g) 65-

Served perfectly chilled with a traditional selection of
Finely Chopped Onion, Chopped Boiled Egg, Hinxden
Farm Benenden Sour Cream and Lemon. Served with
Crispy Melba Toast and Blini Pancakes..

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**

Colton Bassett Stilton, 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 Supreme (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** **GF** 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.

Halloumi, Avocado & Lime Salad **V** **GF** 14.5-

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

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-

Colton Bassett Stilton **V** 13-

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

Add our Kentish Honey Roast Ham 3.5-

Signature Cheeseboard **V** 12-

A small Selection of Kentish Cheeses with Artisan Crackers.

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** 6-

Truffle and Parmesan Chips **V** 7-

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 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 18-

Kentish-reared native (Sussex) breed Minute Steak from Hole Park Farm, Triple-cooked 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.

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) 4.3-

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.

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

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

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

Damm Lemon Barcelona, Spain 3.2% 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-

RED WINE

750ml Bottle

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

HOUSE RECOMMENDATIONS:

Bergerac Merlot (France) 25-

Sangiovese Rubicone (Italy) 25-

Gérard Bertrand Naturalys Merlot Organic (France) 25-

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"

RED WINE cont.

Assemblage Red 36-

Malbec Pretty Fabre Montmayou 37-

Merlot Reservado Fabre Montmayou 43-

Grand Vin Fabre Montmayou 91-

England (Kent)

Biddenden Dornfelder  31-

Biddenden Gamay Noir 2022  36-

Balfour Nouveau Pinot Noir  40-

Balfour Luke's Pinot Noir  45-

Balfour The Red Miller  75-

Simpsons Rabbit Hole Pinot Noir 45-

France

Bergerac:

Chateau Laulerie Merlot Bergerac Vignoble Dubard 25-

Bordeaux:

Pavillon Rocher St Emilion Grand Cru 66-

Château Batailley Pauillac (Grand Cru Classé) 126-

Burgandy:

Drouhin Bourgogne Pinot Noir 50-

Languedoc:

Gérard Bertrand Naturalys Merlot Organic 25-

Gerard Bertrand Cigalus Organic 81-

Loire:

Angel Falls Pinot Noir 33-

Rhône:

Duche d'Uzes Rouge 33-

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-

WHITE WINE

750ml Bottle

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

HOUSE RECOMMENDATIONS:

Pinot Grigio Single Vineyard 25-

Gérard Bertrand Naturalys Sauvignon Organic 25-

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

Balfour Sky's Chardonnay  36-

Balfour Liberty's Bacchus  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 32-

Biddenden Bacchus 32-

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 38-

Kit's Coty Bacchus 63-

Kit's Coty Chardonnay 63-

Simpsons Gravel Stone Chardonnay, Kent 36-

Simpsons Derrington Pinot Meunier 36-

Wandering Wayfarer Bacchus  36-

Wayfarer Pilgrims Way Pinot Gris  36-

Wayfarer Woodland Chardonnay  36-

France

Alsace:

Henri Kieffer Fils Pinot Blanc 37-

Bordeaux:

Coeur du Mont Sauvignon Blanc 25-

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-

Loire:

Sancerre Traditional 49-

Rhone:

Duche d'Uzes Blanc 29-

Saint-Joseph AOP blanc 56-

Tursan:

Vin Orange Gros Manseng 46-

Hungary

Neszemély, Danube Pinot Grigio "single vineyard" 25-

Italy

Gratia Plena Puglia Bianco 33-

New Zealand

Cloudy Bay Sauvignon Blanc 51-

Kim Crawford Sauvignon Blanc 39-

ROSÉ WINE

750ml Bottle

Californian White Zinfandel (USA) 25-

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-

Whispering Angel Rosé (France) 51-

Woodchurch Rosé (Still) 36-

CHAMPAGNE & SPARKLING WINES

750ml Bottles

KENT, ENGLAND

Balfour Leslie's Reserve 60-

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 60-

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 60-

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) 65-

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) 60-

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  60-

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 72.5-

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  80-

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.

Gusbourne Rose 80-

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  90-

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.

CHAMPAGNE & SPARKLING WINES cont.

750ml Bottles

Balfour Blanc de Blanc 100-

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 170-

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.

ITALY

Bottega Poeti Prosecco Brut DOC 37-

Bottega Gold Prosecco Brut 40-

Bottega Rose Gold 42-

FRANCE

Veuve Clicquot Ponsardin Brut NV 85-

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 85-

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.

Laurent-Perrier Vintage 105-

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

Perrier-Jouët Brut 90-

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

Pommery Royal Brut 80-

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 85-

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 110-

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 95-

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 110-

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 109-

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 160-

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 125-

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 205-

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 410-

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 460-

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; Herbert & Ward, Rochester, Kent; Hinxden Farm Dairy, Benenden, Kent; John Ross Jr Aberdeen, Aberdeen, Scotland; Hush Heath Estate, Staplehurst, Kent; Biddenden Vineyards, Biddenden, Kent; Chapel Down, Tenterden, Kent; Wilkins & Sons, Tiptree, Essex; Arthur Haigh, Dalton, Yorkshire; Urban Foodservice, Paddock Wood, Kent; T H Brown & Sons, Shorne, Kent; Wayfarer Wines, Woodchurch, Kent; Tracklements, Easton Grey, Wiltshire; Attilus Caviar, York Street, London; Classic Fine Foods, Park Royal London; Ro-Gro, Bapchild, Kent; Woodlands Farm, Chartham Hatch, Kent; S W Doughty, Doddington, Kent; Moot Brew, Halling, Kent; The Dockyard Company, Chatham, Kent; South Downs Water, Emsworth, Hampshire..

The NUCLEUS Family:



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-

HOT

Available October until March, served as 175ml

Mulled Wine 5.5-

Gingerbread Mulled Wine 5.5-

Mulled Biddenden Cider 5.5-

