EVENING BAR MENU

ROCHESTER

CAFÉ NUCLEUS
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SHARING PLATES

Pressed Ham Hock Terrine (GF) **12-**
With Tracklements Piccalilli and Toasted Sourdough

Individual Baked Camembert
With Port & Cranberry Sauce and Toasted Sourdough (GF) **13-**

Four Scottish Hand Dived Scallops (P) (GF) **19-**
With Slow Roasted Kentish Apple

Iberico Chorizo 13-
In red wine

Sussex Boneless Chicken Thighs 12-
Thai honey glaze

Five Bean Cassoulet (VE) (GF) **12-**
Thai honey glaze

Roast Carrots & Parsnips (VE) **7-**
Glazed in maple syrup

Roast Potatoes (VE) **7-**

(V) Suitable for Vegetarians
(VE) Suitable for Vegans
(VE) Vegan on Request
(GF) Gluten Free
(GF) Gluten Free on Request
(P) Suitable for Pescatarians

THE GRILL (GF)

* Uncooked Weight

Premium 28-day hung British beef from trusted farms in the South-east, matured for exceptional tenderness and rich, full flavour.

Minute Steak	Sirloin 8oz*	Fillet 6oz*	Chateaubriand 16oz*
19-	29 -	39 -	90 -

With a Choice of: Triple Cooked Chips / White Truffle Mashed Potatoes
And: Hollandaise/Truffle Hollandaise / XO Peppercorn Sauce / Red Wine Jus

Side Dish: Five Garlic King Prawns (P) **7-**