A SPRING'S DAY - SET MENU

25- for two courses or 30- for three courses

CAFÉ NUCLEUS
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STARTERS

Soup of the day (GF) (VE)

Individual Baked Camembert (GF)
With Kentish hot honey and toasted sourdough

Thai Prawn & Haddock Fish Cake (P) (GF)
On a bed of seasonal leaves

Pressed Ham Hock Terrine (GF)
With Tracklements Piccalilli and toasted sourdough

Crayfish & Prawn Salad (P) (GF)
(2- supplement)

MAINS

Chicken & Leek Pie
With creamed mashed potatoes and seasonal vegetables

Fish Pie (P)
With creamed mashed potatoes and seasonal vegetables

Roast Chicken Breast (GF)
With creamed mash potatoes and wild mushrooms

Pork Schnitzel
With seasonal leaves & triple cooked chips

Baked Lemon & Garlic Salmon (GF) (P)
With roasted new potatoes and tenderstem broccoli

Lamb Rump (Served Pink) (GF)
With creamed mashed potatoes and seasonal vegetables

Mushroom Bourguignon Pie (VE) (GF)
With triple cooked chips and seasonal vegetables

Brioche Prawn and Lobster Roll (P)
With sweet potato fries (3- supplement)

PUDDINGS

Kentish Apple crumble (V)
With custard

New York style cheesecake (V)

Yorkshire Forced Rhubarb Crumble (V)
With custard

Millionaires Slice (V)
With salted caramel ice cream

Vegan Sticky Toffee pudding (VE)
With ice cream

Enjoy a 175ml glass of a carefully curated Wine of the Month
Choice of red, white and rosé 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