



RAINHAM

ROCHESTER

CHATHAM

NUCLEUS ARTS

HUB & CAFÉ



The Langton

CAFÉ NUCLEUS RAINHAM

Complementary to the table:

Rochester Seeded Sourdough
Hand-churned Le Beurre Bordier Demi Sel /
Staplehurst Rapeseed Oil / Italian Balsamic

APERITIF SUGGESTIONS

- Woodchurch Classic Cuvee 9.5-
- Laurent-Perrier La Cuvée 13-
- Simpsons Chalklands Classic Cuvée 10-
- Laurent-Perrier Cuvée Rosé 15-
- Gérard Bertrand Gold Organic Wine (175ml) (France) 13-
- Anno Kentish Gin (50ml) & Luscombe Organic Tonic 11.7-
- Espresso Martini 13-
- Kir Royale 12-
- Margherita 13-

STARTERS

- Soup du Jour **GF** **VE** 10-
With Toasted Sourdough.
- Baked French Camembert (125g) **V** 13-
With Tony's Newington Honey, Rosemary, Toasted Sourdough.
- Coastal Mature Cheddar and Traclements Mustard Soufflé **V** 12-
With a Cheese and Chive Sauce.
- Ham Hock Terrine **GF** 12-
Toasted Rochester Sourdough with Traclements Perfect Ploughman's Pickle.
- King Prawns & Scottish Langoustine Deconstructed Cocktail **P** **GF** 14-
Indian Ocean King Prawns with Scottish Langoustines, Melon Balls,
Kentish Leaves, XO Marie Rosé Sauce and Kentish Sourdough.
- Three Scottish Hand-dived Scallops **P** 17-
Three Scottish Hand-Dived Scallops, Wainscott Artichoke Puree and
Doreen's Yorkshire Black Pudding

MAINS

- 8 Hour Slow-cooked Lamb Shank **GF** 25-
With Creamed Mashed Potatoes, Kentish Roast Root Vegetables and Jus.
- Fish & Chips **P** 20-
North Sea Squid Ink Battered Hake with Smashed Minted Petit Pois,
Triple-Cooked Chips and Tartar Sauce.
- Roast Red Pepper **VE** **GF** 20-
Stuffed Roasted Pepper; Chickpeas, Harrisa, Rice, Vegan Cheese,
Onions, Chimichurri and Waffle Fries.
- Wild Mushroom Chicken Supreme **GF** 25-
Pan-Seared Oven-roasted Kentish Chicken Supreme, Kentish Root Vegetables,
Creamed Potatoes and a Wild Mushroom Sauce.
- Hole Park Beef and Peppercorn Pot Pie 22-
Hole Park (Rolvenden, Kent) 12-hour Slowly Braised Beef, Carrots,
Irish Mushrooms, Celery in a Peppercorn and Red Wine Reduction
with a Puff Pastry Lid. Served with Creamed Potatoes
and Seasonal Root Vegetables.

THE GRILL

*Native Sussex Breed Pasture For Life Beef
from Hole Park Farm and the award-winning
S W Doughty, Doddington*

- Sirloin 8oz* **GF** 29-
- Fillet 8oz* **GF** 37-
- Côte De Boeuf 30-35oz* **GF** 65-
- Chateaubriand 14-16oz* **GF** 80-
* Uncooked Weight
- All with:*
Triple Cooked Chips **GF**
or Waffle Fries **GF**
or White Truffle Mashed Potatoes **GF**
- And a choice of:*
Hollandaise/Truffle Hollandaise
or XO Peppercorn Sauce
or Chimichurri **GF**
or Red Wine Jus **GF**

Served with Oven-roasted Vine Cherry Tomatoes
and Portobello Mushrooms. **GF**

*Uncooked Weight

PUDDING

- Vegan Sticky Toffee Pudding **VE** 8.5-
With Vegan Vanilla Ice Cream.
- Cherries & Apple Crumble **V** 10-
With Custard.
- Crepé Suzette **V** 14-
Set ablaze at the table.
- Cheeseboard* 16-
A selection of three British/Kentish/French Cheeses,
Crackers, Apricots and Chutney.

DIGESTIVES

PORT

Served as 50ml

- Quinta Do Crasto Vintage Port 2018 8-
- Noval Fine Ruby Port 6-
- Noval 10 Year Old Tawny Port 9-
- Noval 10 Year Old Tawny Port 18-
- Noval 40 Year Old Tawny Port 25-

CONGAC

Served as 50ml

*Just a small selection of 80 hand-picked cognac
and amrangacs available.*

- Château De Montifaud Château De Montifaud Napoléon 8.5-
- Château De Montifaud VS 7.5-
- Château De Montifaud Vsop Petite Champagne 8.5-
- Château De Montifaud XO 13-
- Rémy Martin Rémy Martin Fine Champagne Cognac 8.5-
- Rémy Martin XO 25-
- Louis XIII Cognac
15ml 80-
25ml 110-
50ml 220-

DESSERT WINES

Served as 125ml

- Vendanges D' Autrefois Saussugnac 9-
- Lucien Lurton Et Fils Garonelles Sauternes 8-

Head Chef: Samuel Garnsworthy
Sous Chef: Michael White

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

Manager: Ame Prior
Assistant Manager: Louisa Frost