



RAINHAM

ROCHESTER

CHATHAM

NUCLEUS ARTS

HUB & CAFÉ



# The Langton

CAFÉ NUCLEUS RAINHAM

Complementary to the table:

Rochester Seeded Sourdough  
Kentish Cowslip Butter from Hinxden Farm Dairy /  
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-
- Margarita 13-

## STARTERS

- Soup du Jour **GF** **VE** 10-  
With Toasted Sourdough.
- Grilled Allens Farm (Cliffe, Kent) Asparagus **V** **GF** 13-  
With Parmigiano Reggiano Shavings and white truffle oil.
- Breaded Normandy Brie **V** 10-  
With Traclements Cranberry & Port Sauce.
- Mushroom Bruschetta **V** 11-  
Wild Mushrooms with bechamel, 70% balsamic glaze on toasted sourdough.
- Coastal Mature Cheddar and Traclements Mustard Soufflé **V** 12-  
With a Cheese and Chive Sauce.
- King Prawn 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 17-  
Three Scottish Hand-Dived Scallops, Wainscott Petit Pois Pureé  
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.
- Monkfish Curry **P** **GF** 26-  
English Channel Monkfish massaman curry with mussels and king prawns on a bed  
of Jasmine rice. Finished with crushed peanuts and prawn crackers.
- Kentish Squash, Cranberry & Red Onion Tagine **VE** **GF** 20-  
Slow-roasted Kentish Squash in a Spiced North African Sauce, slowly infused  
with Orange, Cinnamon, Cranberries and Sultanas. Served with Rice.
- Beetroot Wellington **VE** or **V** 20-  
Beetroot Wellington with Roast Potatoes **VE** or creamed mashed potatoes **V**  
and seasonal Kentish vegetables served with Red wine jus.
- Chicken Supreme **GF** 25-  
Pan-seared oven roasted Kentish Chicken Supreme with Roast Potatoes,  
Allens Farm (Cliffe) Asparagus and a hollandaise 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 Dougherty, Doddington

- Sirloin 8oz\* **GF** 31-
- Fillet 6oz\* **GF** 39-
- Côte De Boeuf 30-35oz\* **GF** 68-
- Chateaubriand 14-16oz\* **GF** 85-

\* 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
- or Red Wine Jus **GF**

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

\*Uncooked Weight

## PUDDING

- Vegan Ice Cream, Strawberries and Balsamic glaze **VE** **GF** 9-
- Kentish Bramley Apple Crumble & Custard **V** 9.5-
- 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-

### COGNAC

Served as 50ml

Just a small selection of 80 hand-picked cognac  
and armagnacs 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 **V** Vegetarian on request **VE** Vegan on request **GF** Gluten-free **GF** Gluten-free on request **P** Suitable for Pescatarians

Manager: Ame Prior  
Assistant Manager: Louisa Frost