

NUCLEUSATNIGHT RAINHAM

Sharing. Sexy. Social.



Monkfish Tikka Masala 28- **P** **GF** **Ⓢ**
Native monkfish marinated in tikka masala spices served on a bed of fragrant pilau rice.

British Lamb Shank 25- **GF** **Ⓢ**
With winter greens and creamed mash potato

Scallops with Bacon Lardons
(2) 13- Ⓢ (4) 20- Ⓢ
Pan fried scallops with sautéed corn, chimichurri and bacon lardons.

Gravlax with Rye Bread 12- **GF** **P** **Ⓢ**

Roasted Chicken Supreme 19- **GF** **Ⓢ**
Winter greens, Kentish roast root vegetables, creamed mashed potatoes and Beurre Noisette

King Prawn and Chorizo Linguine 18- **P** **Ⓢ**

Baked Camembert 13- **V** **Ⓢ**
With hot honey and freshly baked sourdough.

Iberico 8oz* Pork Chop 32- **Ⓢ**
With winter greens, oven dried apple and toasted hazelnut.

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 19-	Sirloin 8oz* 29 -	Fillet 6oz* 39 -	Pork Chop 6oz* 16 -	Chicken Supreme 19 -
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With a Choice of: Triple Cooked Chips / White Truffle Mashed Potatoes
And: Hollandaise/Truffle Hollandaise / Peppercorn Sauce / Red Wine Jus / Chimichurri / Hot Honey / Garlic Butter

Side Dish: Five Garlic King Prawns 8- **P**

Sussex Boneless Chicken Thighs 7- Ⓢ 12- Ⓢ
Hot Honey

Mac and Cheese 8- **V** **Ⓢ**

Kentish Top Side, Egg and Bubble 16- **Ⓢ**
Bubble and squeak, roast beef, fried egg and jus

Iberico Chorizo 9- Ⓢ 13- Ⓢ
In red wine

Five Bean Cassoulet 12- **VE** **GF** **Ⓢ**

Vegan Sausages **VE 7- Ⓢ 11- Ⓢ**
Garlic, Single Estate Canadian Maple Syrup, Wholegrain Mustard

Pan-Fried Wild Garlic Prawns **P 10- Ⓢ 17.50- Ⓢ**

Vegan Meatballs **VE 6- Ⓢ 9- Ⓢ**
With Kentish Tomato and Basil Sauce and finished with West Malling Rocket

Shredded Duck and Hazelnut Salad 12- **GF** **Ⓢ**
With butterhead lettuce, roasted hazelnuts, shredded duck and champagne vinaigrette

V Suitable for Vegetarians	VE Suitable for Vegans	Ⓢ Vegan on Request	GF Gluten Free
Ⓢ Gluten Free on Request	P Suitable for Pescatarians	R Raw	Ⓢ Small Plate Ⓢ Large Plate

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SIDES (All Small Plates)

Braised Kentish Red Cabbage
& Apple 6- **VE** **GF**

Kentish Roasted Root Vegetables 6-
VE **GF**

Winter Greens 6- **VE** **GF**

Triple Cooked Chips 6- **VE** **GF**

Sweet Potato Fries 7- **VE** **GF**

Minted Petit Pois 5.5- **V** **GF**

PUDDINGS

Served with a choice of Kentish Simply Ice-cream - pistachio, coffee, vanilla, peanut brittle or salted caramel.

New York-Style Cheesecake 9- **V**

Simply Kentish Ice Cream 6- **V**
Two scoops of award-winning Simply Kentish
Ice Cream.

Vegan Sticky Toffee Pudding with
Vegan Vanilla Ice Cream 9.5- **VE**

Millionaires Slice 9.5- **V**
Millionaires slice, salted caramel ice cream

Chocolate Mirrored Torte 9.5- **GF** **VE**
With vegan vanilla ice cream

Kentish Bramley Apple Crumble 10- **V**
With custard

Rhubarb Crumble 10- **V**
Served with custard

Crepes Suzette 12- **V**

Sicilian Lemon Tart with Cornish Clotted
Cream 9.5- **V**

Hot Beverages available including a variety of coffees, teas, hot chocolate and chai

CHEESE

"Everyone knows the moon's made of cheese" - Wallace & Gromit, 1989

A Small Selection of Kentish Cheeses with Artisan Biscuits 12- **V** **GF**

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