



BRUNCH

FARMER'S BREAKFAST

mr pepper's sausage, molasses bacon, fried egg, house beans, mushroom, tomato & toast

VEGGIE BREAKFAST ^V

griddled halloumi, avocado, fried egg, house beans, mushroom, tomato & toast

POTATO & KIMCHI HASH ^V

sautéed potatoes with kimchi, onions & red peppers topped with a fried egg

MAKE IT VEGAN with avocado instead of egg, just ask one of the team

MACKNADE RAREBIT

with creamy cheddar cheese, sautéed leeks & wholegrain mustard

SEASONAL FRITTATA

with side salad

BREAKFAST BUTTY

with molasses bacon, mr pepper's sausage, fried egg & tomato in a kentish huffkin

CREAMY MUSHROOMS ON TOAST ^V

SMASHED AVOCADO ON TOAST ^{VGN}

HOUSE BEANS ON TOAST ^{VGN}

SCRAMBLED EGGS ON TOAST ^V

ROAST PEPPER AJVAR ON TOAST ^{VGN}

ADD CRISPY SERRANO HAM | AVOCADO

SMOKED SALMON | N'DUJA | HALLOUMI ^V

SCRAMBLED EGGS | HOUSE BEANS | TOMATO | AJVAR

NUTTY GRANOLA & YOGHURT ^V

with kent honey or fruit compote

SOURDOUGH TOAST ^V

with butter & preserves

CINNAMON TOAST ^V

+ BANANA £1

AMERICAN PANCAKES

Choose from the following options

CRISPY SERRANO HAM & AGAVE SYRUP £9

BANANA, CINNAMON & CHOCOLATE SAUCE ^V £6

YOGHURT, KENT HONEY & BLUEBERRIES ^V £6

SIMPLY ICE CREAM, CHOCOLATE SAUCE & MARSHMALLOWS £6

LE TAMERICI BLACK CHERRY COMPOTE ^V
WITH BALSAMIC & NORTHIAM DAIRY CREAM £6



SHARING BOARDS

£12

Designed with two people in mind, our sharing boards feature a selection of cheese, cured meats & antipasti from our famous delicatessen counter.

£12

DELI FEAST BOARD £20

ashmore cheddar, brie de meaux & kingcott blue cheeses, finocchiona, bresaola, 14 month aged parma & black forest ham served with pickled walnuts, mostarda, english damson jelly, sourdough bread & butter

£11

VEGAN ANTIPASTI BOARD ^{VGN} £16

stuffed vine leaves, mixed mediterranean olives, smoked nuts, houmous & crudites, tomato & basil bruschetta, balsamic onions & ajvar served with toasted pitta bread

SANDWICHES

£8.5

PLOUGHMAN'S

wookey hole cheddar, gammon ham & sticky pickle on sourdough bread

£7.5

ANGLO FRENCH

brie de meaux, red onion & red onion marmalade on sourdough bread

£7.5

£7.5

NEW YORK DELI

pastrami, mayfield swiss cheese, gherkins & french's mustard on sourdough bread

£8

£6.5

SMOKED SALMON

with dill crème fraîche on sourdough bread

£8

£6.5

MEDITERRANEAN ^{VGN}

ajvar, houmous & courgette on sourdough bread

£7.5

+ CRUMBLLED GOAT'S CHEESE £1

£2.5

KIMCHI & EGG ^V

bottlebrush red kimchi & a fried egg in a kentish huffkin

£7.5

TRY YOURS TOASTED, OR ASK US FOR GLUTEN FREE

SEASONAL SALADS

WARM GOAT'S CHEESE & FIG

sourdough crouton topped with melted goat's cheese with mixed leaves, pickled red onion, radish & a balsamic dressing

£12

SMOKED SALMON & AVOCADO

with lemony leaves, cucumber & a zingy vinaigrette

£12

SUPER SALAD BOWL ^V

a changing selection of salads & ferments made with Macknade produce by our friends at Wasted Kitchen. Featuring a mix of grains, leaves, roots and pickles made using seasonal & surplus produce

£11

ADD SMOKED SALMON | HALLOUMI ^V | AVOCADO

£3.5

FOR THE LITTLE ONES

MINI SCRAMBLED EGGS ^V

£4

HAM & CHEESE TOASTIE

£4

KIDS PLATTER ^V

£5

PB & JAM SARNIE ^V

£4

halloumi, houmous, pitta, carrot, pepper & cucumber sticks

with carrot & cucumber sticks

with carrot & cucumber sticks

DINE &
M
DISCOVER

COFFEE WINE BY THE GLASS

All our coffees are made using our Macknade No.1 beans, which are roasted exclusively for us by our friends at &Bloss in Ashford. Capturing the very best of Italian coffee culture, it offers balanced high fruit notes with the body & length of a deep solid roast.

ESPRESSO	£2.5	LATTÉ	£3.25
MACCHIATO	£2.75	CAPPUCCINO	£3.25
CORTADO	£3	MOCHA	£3.75
FLAT WHITE	£3	ICED COFFEE	£3.5
AMERICANO	£3	EXTRA SHOT SYRUP	50p

Grab your own beans to enjoy the Macknade experience at home – perfect for an espresso machine, Aeropress or of course, the wonderful Neapolitan stove top!

TEA

Each of our teas are unique to us, created in partnership with Blends for Friends near Sevenoaks.

MACKNADE No.1 | No.2 | No.3

EARL GREY | RUSSIAN CARAVAN | DECAF

GUNPOWDER GREEN | OOLONG SE CHUNG

MINTY BLEND | CHAMOMILE & ROSE | FRUITY

LEMON & GINGER | ROOIBOS ALL @ £3

WOULD YOU RATHER HAVE?
ALMOND | OAT | SOYA | COCONUT M*LK OR DECAF?
JUST LET US KNOW!

& MORE

CHAI LATTÉ	£3.5
EXTRA THICK HOT CHOCOLATE <i>with kentish whipped cream & marshmallows</i> CHOOSE FROM: MILK DARK WHITE CHOCOLATE	£4
FRESHLY SQUEEZED OJ	£3.75 285ml
SQUARE ROOT SODA <i>cola lemonade ginger beer citrus crush</i>	£3.25 250ml
KINGSDOWN SPARKLE <i>rhubarb elderflower</i>	£3.25 330ml
KINGSDOWN WATER <i>still sparkling</i>	£2 330ml
PIP ORGANIC KIDS <i>smoothie fruity water</i>	£2.5 180ml 200ml
OWLETS LOCAL JUICE <i>pear apple</i>	£3.5 250ml
DIET COKE	£3.25 330ml

175ml GLASS

HOUSE RED OR WHITE £5.75

CHECK OUT THE BOARDS TO SEE WHAT
WE'RE POURING TODAY!

ROSÉ

BARDOLINO CHIARETTO ROSÉ £7.5

GORGO | VENETO, ITALY | ORGANIC, VEGAN | 12.% ABV
Fresh and fruity. Notes of red cherry and strawberry, with a floral palate and crisp acidity.

SPARKLING

CERADELLO PROSECCO £6

VENETO, ITALY | 11.5% ABV
Zingy grapefruit and a summer strawberry bite on the palate. Bright with bursting acidity, and well balanced.

FREE CORKAGE!

All of the wines you see on the shelves in our Food Hall and in our Wine Store are available to drink in, by the bottle, at no extra cost!

Just let the team know what you've got, and we'll crack it open, adding it to your bill at the retail price!

BEER & CIDER

LIGHTHOUSE LAGER <i>TIME & TIDE 4.9% ABV</i>	£5.5 440ml
SPIRIT OF KENT PALE ALE <i>WESTERHAM BREWERY 4% ABV</i>	£4.75 440ml
BEST BITTER <i>ROMNEY MARSH BREWERY 4% ABV</i>	£5.25 500ml
SKYLARK CIDER <i>KENTISH PIP 5.5% ABV</i>	£4.5 330ml

NO & LOW ALCOHOL

SEEDLIP G&T <i>garden 108, fever tree indian tonic & mint</i>	£5.5
BIRRA MORETTI ZERO 330ml	£3.75
GADDS NO.11 1.2% ABV 440ml	£3.75