

CLASSICS

Enjoy one of our signature classics, the plates people come back for time after time.

MACKNADE RAREBIT ^{V | GFO} 12
smoked northumberland & wookey hole cheddar cheese, sautéed leeks & wholegrain mustard on thick cut granary with burnt tomato chutney & giardiniera pickles

CRISPY SERRANO & SCRAMBLED EGGS ^{GFO | DFO} 13.5
serrano ham from our deli, woodlands farm scrambled eggs, grilled thanet earth cherry vine tomatoes on toasted gilda sourdough

THE MACKNADE BENEDICT ^{GFO} 14
poached eggs & homemade hollandaise on a toasted gilda English muffin
Served with your choice of

- dingley dell gammon ham
- halloumi & smashed avocado ^V
- smoked salmon

FARMERS BREAKFAST ^{GFO | DFO} 14
mr pepper’s sausage & smoked back bacon from our butchery, fried egg, mushroom, organic baked beans, grilled thanet earth tomato & gilda sourdough toast
Vegetarian substitute: Halloumi & Avocado

THE FRENCH DIP ^{GFO} 15
slow cooked macknade brisket, melted aarewasser swiss cheese, caramelised onions & dijon on a baguette w/ rosemary & sea salt sautéed potatoes & a beef broth for dipping

SALMON & AVOCADO FLATBREAD ^{GFO} 13
macneil’s smoked salmon, guacamole, pickled radish, maltby & greek yoghurt, toasted mixed seeds & pico de gallo on a flatbread
ADD a Poached Egg +3

AMERICAN PANCAKES 12
with your choice of topping:

- streaky bacon, butter & maple syrup
- apple & cinnamon jam, toasted granola, golden raisins & whipped vanilla yoghurt ^V

IN SEASON

Celebrate the best of seasonal produce with one of our limited time dishes.

CHARGRILLED KENTISH VEGETABLE SALAD ^{V | GFO} 13
chargrilled romano pepper, aubergine & courgette, lemon & harissa ricotta, pickled sweet shallots & sourdough crostini with a Kentish garden herb dressing
ADD Grilled Chicken +3

ITALIAN BAKED EGGS ^{GFO} 14
free range eggs baked in a tomato, roasted pepper & basil sauce with parmigiano reggiano, fresh herbs & extra virgin olive oil, served with toasted focaccia
ADD Homemade Italian Sausages +3

CHICKEN CLUB SANDWICH ^{GFO} 14
grilled herby chicken, streaky bacon, baby gem lettuce, tomato & herb garlic aioli on toasted granary bread, served with sea salt kent crisps
ADD a Fried Egg +2

APPLE, SQUASH & GOAT’S CHEESE FOCACCIA ^{V | GFO} 13.5
whipped goat’s cheese, roasted butternut squash, apple, caramelised onion & toasted walnuts on a gilda bakery focaccia, with sage oil & rocket

FIVE BEAN CHILLI ^{V | VGNO | GFO} 13
slow-cooked five-bean chilli with roasted peppers, tomato & smoked paprika with smashed avocado, pico de gallo, sour cream & homemade tortilla chips
ADD Chorizo +3

SEASONAL SOUP ^{V | VGNO | GFO | DFO} 10
always homemade with gilda focaccia & butter
ADD a mug to any Sandwich +4

SIDES

GARDEN SALAD ^{V | VGN | GF} 4
cherry tomatoes, cucumber, red onion, lettuce, lemon & herb dressing

ROSEMARY & SEA SALT HASH POTATOES ^{V | VGN | GF} 4

CHEESE & BACON HASH POTATOES ^{GF} 5

HOMEMADE COLESLAW ^{V | GF} 3

HALLOUMI FRIES ^{V | GF} 5

KIDS

LIL’ FARMERS ^{VO} 8
organic beans, sausage, potatoes & scrambled egg
Vegetarian substitute with Sliced Avocado

CRUSTLESS HAM or CHEESE SANDWICH 6
on granary w/ crudités & fruit

MINI MARGHERITA PIZZA ^V 6
wookey hole cheddar & tomato sauce on a mini flatbread

HOUMOUS PLATE ^V 6
flatbread, cucumber, carrot, apple, avocado & houmous

CHOCOLATE & BANANA PANCAKE ^V 5.5
american style pancake with chocolate hazelnut drizzle & chopped banana

OUR LARDER

The Macknade Café offers something very rare: a pantry just beyond the pass.

Every service begins not with a delivery van, but with a walk through our Food Hall. The best of the season laid out in front of our chefs. Local produce at its peak. Cheeses cut to order. Charcuterie sliced moments before it hits the plate. Sausages handmade by our butchers. It’s cooking led entirely by what’s worth celebrating that day. Just exceptional ingredients, treated with care.

V - VEGETARIAN *some of our cheeses use animal rennet - please check before ordering* | **VGN** - VEGAN | **DF** - DAIRY FREE | **GF** - GLUTEN FREE
VO - VEGETARIAN OPTION AVAILABLE
VGNO - VEGAN OPTION AVAILABLE
DFO - DAIRY FREE OPTION AVAILABLE
GFO - GLUTEN FREE OPTION AVAILABLE

A FULL LIST OF ALLERGENS IS AVAILABLE ON REQUEST

DON’T FORGET TO CHECK OUR SPECIALS BOARD!

DRINKS

COFFEE

We roast all our coffee in house with beans sourced directly from the people who grow them. Pick up a bag from the Food Hall and brew it at home.

ESPRESSO	3	FLAT WHITE	3.45
MACCHIATO	3.25	LATTE	3.75
CORTADO	3.25	CAPPUCCINO	3.75
LONG BLACK	3	MOCHA	4.25
AMERICANO	3	ICED LATTE	3.75

Milk alternatives available upon request

SOYA | OAT | COCONUT

Add Extra Shot or Syrup £1

HAZELNUT | PISTACHIO | VANILLA | CARAMEL

SPECIALS

CHAI LATTE	3.75	MATCHA LATTE	4
STRAWBERRY MATCHA LATTE	4.5		
ISLANDS HOT CHOC	4.25		

Sustainable & Single Origin`

TEA

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

MACKNADE NO.1	MACKNADE NO.2	MACKNADE NO.3
Assam, Sri Lankan Uva & Kenyan Black - Rich, Deep & Malty	Assam, Nilgiri, Kenyan & Chinese Yunnan - Smooth & Refreshing	Darjeeling, Assam & Sri Lankan Uva - Light, Delicate & Refreshing

EARL GREY DECAF
LAPSANG SOUCHONG GUNPOWDER GREEN
OOLONG SE CHUNG MINTY BLEND
CHAMOMILE & ROSE FRUITY
CITRUS & GINGER ROOIBOS

SOFT DRINKS

RAPSCALLION SODA 250ml 3.75
Dry Lime / Ginger Beer / Seasonal Flavour

KARMA DRINKS 250ml 3.5
Cola | Lemony Lemonade | Sugar Free Cola

KINGSDOWN WATER 330ml 2.75
Still | Sparkling

OWLETS LOCAL JUICE 250ml 3.5
Kentish Apple / Apple & Elderflower

PIP ORGANIC KIDS 180ml 2.5
Smoothie | Fruity Water

FRESHLY SQUEEZED OJ 285ml 3.75

WINE BY THE GLASS

RED | WHITE | ROSÉ 175ml 7
ask our team what we're pouring today!

PROSECCO 200ml 8
Lunetta, Cavit, Italy, 11% abv

BEER & CIDER

LOCAL LAGER 440ml 6
Docker Brew Co., Kent, 4.5% abv

WHISPER PALE ALE 440ml 6
FLOC, Canterbury, Kent, 5% abv

YOWLER CRAFT CIDER VGN 330ml 5.5
Kent Cider Co., Kent, 5.2% abv

ANOTHER LAGER 375ml 4
Heaps Normal, less than 0.5% abv