



SERVED FROM MIDDAY

CRISPY PANKO CAULIFLOWER STEAK VGN £12

with butter beans, cherry tomatoes and a garlic, lemon & herb dressing

PARMIGIANA £12

baked aubergine w/ tomato & mozzarella, served with garlic ciabatta

CLASSIC MACK BURGER £13

Macknade butchery pure beef patty with beef tomato, butter lettuce & gherkins in panuozzo, served with skin on fries

+ MAYFIELD SWISS &/OR BACON £1

STEAKS

please see our Plancha menu for today's cuts

LA PLANCHA GRILL

This is where the magic happens! Choose from a rotating selection of cuts prepared by our butchers in Faversham and seared on our Plancha grill.

Complete your dish with your favourite sides & sauce.

JUST ASK US FOR TODAY'S OPTIONS.

SARNIES & PANUOZZO

PLOUGHMAN'S wookey hole cheddar, gammon ham & sticky pickle on sourdough	£7.5 bread
ANGLO FRENCH brie de meaux, red onion & red onion marmalade on sourdough b.	£7.5 read
NEW YORK DELI pastrami, mayfield swiss cheese, gherkins & french's mustard on sourdough bread	£8
SMOKED TROUT	£8

with dill crème fraîche on sourdough bread

ALL OUR SANDWICHES ARE SERVED ON SOURDOUGH FROM DOCKER BAKERY IN FOLKESTONE

CHORIPAN butterflied chorizo with chimichurri in panuozzo	£8.5
KIMCHI & EGG V bottlebrush red kimchi & a fried egg in panuozzo	£7.5
MEDITERRANEAN VGN	£7.5

ajvar, houmous & courgette in panuozzo

+ CRUMBLED GOAT'S CHEESE £1

WHAT'S PANUOZZO?

OUR NAPOLITANO BUTTY! PIZZA DOUGH BAPS BAKED & SLICED OPEN TO FILL WITH YOUR FAVOURITE INGREDIENTS

SHARING BOARDS

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

DELI FEAST BOARD

£12

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

SUMMER IN ITALY BOARD £18

whole burrata, mortadella & 14 month aged parma ham served with rocket, pesto, sundried tomatoes, olives & focaccia bread

VEGAN ANTIPASTI BOARD VGN

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

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

SMOKED TROUT & 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 TROUT HALLOUMI * SKIRT STEAK	£3.5
SIDES PATATAS BRAVAS V	£4.5
SWEET POTATO FRIES * HOUSE FRIES *	£4.5 £4
SMALL MARKET SALAD ^v	£4.5
SOURDOUGH BREAD V	£4
WASTED KITCHEN SLAW V	£4
CELERIAC REMOULADE V	£4

FOR THE LITTLE ONES MINI SCRAMBLED EGGS V £4 KIDS PLATTER V £5 halloumi, houmous, pitta, carrot, pepper & cucumber sticks MINUTE STEAK £6 with fries & salad HAM & CHEESE TOASTIE £4 with carrot & cucumber sticks PB & JAM SARNIE V £4 with carrot & cucumber sticks



BRUNCH	OSCOVER
	• •

BRUNCH	OISC	OVER	COF	FEE	
FARMER'S BREAKFAST mr pepper's sausage, molasses bacon, fried egg, house beans, mushroom, tomato & toast	£12	which are roaste in Ashford. Cap	ed exclusively turing the very	g our Macknade No for us by our friend I best of Italian coft otes with the body 8	s at &Bloss ee culture,
VEGGIE BREAKFAST V griddled halloumi, avocado, fried egg, house beans, mushroom, tomato & toast	£12	ESPRESSO	a deep so	lid roast. LATTÉ	£3.25
POTATO & KIMCHI HASH V herby potatoes with kimchi, spring onions & red peppers topped with a fried egg MAKE IT VEGAN with avocado instead of egg, just ask one of the top	£11	MACCHIATO CORTADO FLAT WHITE	£2.75 £3 £3	CAPPUCCINO MOCHA ICED COFFEE	£3.25 £3.5 £3.5
MACKNADE RAREBIT with creamy cheddar cheese, sauteéd leeks & wholegrain mustard	£8			EXTRA SHOT S by the Macknade ex	perience
BACON OR SAUSAGE BUTTY molasses bacon or mr pepper's sausage in panuozzo with your choice of sauce	£7		the wonderful	esso machine, Aero Neapolitan stove to	
SMASHED AVOCADO ON TOAST VGN	£6.5		TE	A	
HOUSE BEANS ON TOAST VGN	£6.5			o us, created in par ds near Sevenoaks	
SCRAMBLED EGGS ON TOAST V	£6.5	MACKNADE N	No.1 No.2	No.3	
ROAST PEPPER AJVAR ON TOAST VGN	£6.5	EARL GREY	RUSSIAN C	ARAVAN DECA	F
ADD CRISPY SERRANO HAM AVOCADO	£3.5	£3.5 GUNPOWDER GREEN OOLONG SE CHUNG			
SCRAMBLED EGGS HOUSE BEANS TOMATO AJVA	R £2.5	MINTY BLENI	O CHAMON	11LE & ROSE F	RUITY
GRANOLA & YOGHURT V	£5	LEMON & GIN			ALL @ £3
with orange, mint & kent honey or fruit compote SOURDOUGH TOAST V with butter & preserves	£4.5		WOULD YOU R Almond Co Just Let U	CONUT M*LK OR D	ECAF?
CINNAMON TOAST V	£5 NANA £1		& M	ORE	
		CHAI LATTÉ			£3.5
AMERICAN PANCAKES Choose from the following options		with kentish whipp	oed cream & ma	OT CHOCOLAT rshmallows HITE CHOCOLATE	E £4
CRISPY SERRANO HAM & AGAVE SYRUP	£9	EXTRA TOPPIN	GS +50p		
MIXED BERRIES & HINXDEN DAIRY CREAM	∨ £ 6	•		conut chips, crushed	
YOGHURT, KENT HONEY & BLUEBERRIES V	£6	FRESHLY SQ	UEEZED OJ	SMOOTHIE	£3.75 285ml
SIMPLY ICE CREAM, CHOCOLATE SAUCE & MARSHMALLOWS	£6	SQUARE ROCcola lemonade		trus crush	£3.25 250ml
LE TAMERICI BLACK CHERRY COMPOTE V WITH BALSAMIC & HINXDEN DAIRY CREAM	£6	KINGSDOWN rhubarb elderflo			£3.25 330ml
SOMETHING SWEET		KINGSDOWN still sparkling	WATER		£2 330ml
LEMON POSSET V hinxden dairy cream & amalfi lemons	£5	PIP ORGANIC smoothie fruity v		1	£2.5 80ml 200ml
		AUGUTNICA	E 1 0 C 1 1 11		67.5

£4.5

CHOCOLATE BROWNIE V

with mascarpone cream

AFFOGATO V

£6

pear | apple

DIET COKE

NIGHTINGALE LOCAL JUICE

£3.5

250ml

£3.25

330ml



BEER & CIDER

WINE By the glass

0	N	I	A	P

ANGELS & DEMONS 4.2% ABV	£3.5 pint
NIGHTBIRD CIDER NIGHTINGALE 4.9% ABV	£5.5 pint
SPRATWAFFLER SESSION IPA TIME & TIDE 3.7% ABV	£5 pint

RED

500ml CARAFE | 175ml GLASS

MONTEPULCIANO D'ABRUZZO £13.5 | £5.75 CHIUSA GRANDE | ABRUZZO, ITALY | ORGANIC, VEGAN | 12.5% ABV Bright and vivid with cherry and berry fruit with hint of balsamic,

sh5owing freshness and structure.

MUSITA SYRAH

Aromatic with a honeysuckle and blossom nose. Floral palate with

£7.5

.....

BY THE BOTTLE OR CAN

ACINIC TICED I ACED

LIGHTHOUSE LAGER TIME & TIDE 4.9% ABV	£5.5 440ml
SPIRIT OF KENT PALE ALE WESTERHAM BREWERY 4% ABV	£4.75 440ml
BEST BITTER ROMNEY MARSH BREWERY I 4% ARV	£5.25

SKYLARK CIDER	£4.5
KENTISH PIP 5.5% ABV	330ml
DUDDAS ORIGINAL CIDER DUDDAS TUN 6.5% ABV	£5.75 500ml

DUDDAS TUN 6.5% ABV	500ml
ELDERFLOWER SPARKLING CIDER	£6
TURNERS CIDER 5.5% ABV	500ml

WHITE

crisp acidity.

PINOT GRIGIO £13.5 | £5.75

CHIUSA GRANDE | ABRUZZO, ITALY | ORGANIC, VEGAN | 12.5% ÅBV Interesting and complex nose with mandarin and orange peel with well balanced acidity and structure.

EN PASSANT BLANC

SICILY, ITALY | VEGAN | 14.5% ABV

£7.5

DOMAINE GAYDA | LANGUEDOC, FRANCE | ORGANIC, VEGAN | 13% ABV Clean fresh and lively with plenty of stone fruit and apple.

A blend of Muscat and Rousanne and their respective terroirs.

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.

PERFECT SERVES & COCKTAILS

MIMOSA prosecco & freshly squeezed orange juice	£7.5
KENTISH G&T copper rivet gin, fever tree mediterranean tonic & pink grape	£7.5 fruit
AMALFI G&T staibano lemon gin, fever tree light tonic & lemon	£7.5
CLASSIC NEGRONI fatman & friends barrel aged negroni & orange	£8.5
NEGRONI SPRITZ fatmans barrel aged negroni & aromatic fever tree tonic	£8.5
ESPRESSO MARTINI	£8.5

SPARKLING

CERADELLO PROSECCO

£6 125ml

VENETO, ITALY | 11.5% ABV

Zingy grapefruit and a summer strawberry bite on the palate. Bright with bursting acidity, and well balanced.

NO & LOW ALCOHOL

fatmans espresso martini feat. lost sheep kentish coffee

0.5% abv

SEEDLIP G&T garden 108, fever tree indian tonic & mint	£5.5
MOCKTAIL ask us what's on the menu today	£5.5
GADDS NO.11 1.2% ABV	£3.75 330ml
STOWFORD PRESS LOW ALCOHOL CIDER	£3.5

SUSTAINABLE WINES

Our Montepulciano d'Abruzzo and Pinot Grigio are from a 10 litre refillable keg, kept under pressure for top quality drinking. This preserves the wine and once it's empty, we return it and have it refilled.

A fantastic zero waste solution – we'll drink to that!



All of the wines you see on our shelves are available to drink in, by the bottle, at no extra cost.

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

330ml