MAINS

SERVED FROM MIDDAT	
SKIRT STEAK bistro style w/ fries & a café de paris butter	£14
SPICED ROAST CAULIFLOWER	£12
PARMIGIANA baked aubergine w/ tomato & mozzarella, served w/ garlic ciabatta	£12
CLASSIC MACK BURGER & FRIES	£13

CLASSIC MACK BURGER & FRIES butchery boys pure beef patty w/ beef tomato, butter lettuce

& gherkins in panuozzo + MAYFIELD SWISS &/OR BACON £1

WHAT'S ON THE PLANCHA?

DON'T MISS OUR ROTATING SELECTION OF MEAT & VEGETABLES SEARED ON OUR PLANCHA GRILL...

> CHOOSE YOUR CUT & ADD SIDES & SAUCE TO COMPLETE YOUR DISH

> > **AVAILABLE FROM MIDDAY!**

SARNIES & BUNS

PLOUGHMANS wookey hole cheddar, gammon ham & sticky pickle	£7
ANGLO FRENCH brie de meaux, red onion & red onion marmalade	£7
NEW YORK DELI pastrami, mayfield swiss cheese, gherkins & french's mustard	£7.5
SMOKED SALMON w/ dill crème fraîche	£8
ALL OUR SANDWICHES ARE SERVED ON SOURDO FROM DOCKER BAKERY IN FOLKESTONE TRY YOURS TOASTED, OR ASK US FOR GLUTEN F	
MEDITERRANEAN PANUOZZO ajvar, houmous & courgette in panuozzo + CRUMBLED GOAT'S C	£7.5 HEESE £1
CHORIPAN butterflied chorizo w/ chimichurri in panuozzo	£8
KIMCHI & EGG bottlebrush red kimchi & free range egg in panuozzo	£7
MASALA PANUOZZO lightly spiced potato masala w/ fresh red onion in panuozzo	£7

PLATTERS

ALL SERVED WITH BREAD OR CRACKERS	
BEST OF MACKNADE PLATTER £10 ashmore, brie de meaux, kentish blue, finnochiona, cecina, guilinbursti, pickled walnuts, mostarda & remoulade	5
CHEESE BOARD winterdale shaw, brie de meaux, gorgonzola dolce, honey & mostarda	9
ANTIPASTI BOARD £14 stuffed vine leaves, mixed mediterranean olives, smoked nuts, hummus & crudites, tomato & basil bruschetta, balsamic onions & toasted pitta bread	1
CECINA & AGED MANCHEGO £9 smoked cured beef w/ rocket, capers & olive oil £9	9
DELI CHOICE PLATTER ASK OUR TEAM FOR WHAT'S ON OFFER TODAY!	
SMALL PLATES & SIDES	5
PATATAS BRAVAS	-

crispy potatoes in a smoky tomato sauce

HOUSE FRIES

- SWEET POTATO FRIES
- SMALL MARKET SALAD
- SOURDOUGH BREAD
- WASTED KITCHEN SLAW
- **CELERIAC REMOULADE**



WARM GOAT'S CHEESE & SQUASH pumpkin seeds, tomatoes, mixed leaves & croutons	£11
DATE, SPINACH & ALMOND warm pitta, marinated red onion & sumac	£10
WASTED KITCHEN MIXED SALAD BOWL a mix of grains, leaves, roots & pickles made using produce that would otherwise go to waste	£9
	67

ADD HALLOUMI | SMOKED SALMON or SKIRT STEAK £3

MANNA BRUNCH MANNA

FARMER'S BREAKFAST

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

GRANOLA & YOGHURT w/ orange, mint & kent honey or fruit compote SOURDOUGH TOAST £4 w/ butter & preserves

CINNAMON TOAST

MACKNADE RAREBIT

w/ sauteéd leeks & creamy cheddar cheese

HOT BELGIAN WAFFLES

MIXED BERRIES & HINXDEN DAIRY CREAM £6

YOGHURT, KENT HONEY & BLUEBERRIES £6

SIMPLY VANILLA ICE CREAM, CHOC SAUCE & MARSHMALLOWS £6

LE TAMERICI BLACK CHERRY COMPOTE w/ BALSAMIC & HINXDEN DAIRY CREAM £6

KIDS MENU

MINI SCRAMBLED EGGS	£3.5
KIDS PLATTER houmous, pitta, carrot & cucumber sticks	£3.5
HAM & CHEESE TOASTIE w/ carrot & cucumber sticks	£3.5
PB & JAM SARNIE w/ carrot & cucumber sticks	£3.5

MINUTE STEAK w/ skinny fries & salad

DESSERT

LEMON POSSET hinxden dairy cream & amalfi lemons	£5
CHOCOLATE BROWNIE	£6
AFFOGATO simply vanilla ice cream & manaresi espresso	£4.5

HOT BELGIAN WAFFLES

choose from any of our flavours above!

BACON BUTTY home cured molasses bacon in panuozzo w/ your choice of sauce	£7
SMASHED AVOCADO TOAST	£6
HOUSE BEANS ON TOAST	£6
SCRAMBLED EGGS ON TOAST	£6
ROAST PEPPER AJVAR ON TOAST	£6
ADD CRISPY SERRANO HAM HALLOUMI AVOCADO SMOKED SALMON N'DUJA	£3
SCRAMBLED EGGS HOUSE BEANS	£2

SCRAMBLED EGGS | HOUSE BEANS TOMATO | AJVAR

£12

£5

£4 + BANANA £1

£8

OUR EGGS The eggs we use are

free-range from

only British feed.

Woodlands Farm in

Chartham Hatch, who use

The family are super

proud of their

birds & the

delicious

more.

WHAT'S

Pizza dough baps baked &

sliced open to fill with your

PANUOZZO?

Our Napolitano butty!

favourite ingredients.

eggs they lay and we couldn't agree

OUR BREAD

£

Dockers kicked off their bakery in a shipping container in Folkestone making bread in its purest form, with top notch ingredients.

A special shout out for the skill of craft bakers!

WHAT'S

The hero of Eastern

Adriatic cooking culture, we make our Ajvar with red bell peppers, aubergine and extra virgin olive oil! A meditteranean escape

right here in Ashford...

@MACKNADEASHFORD

£5.5