

MENU

MAINS

SERVED FROM MIDDAY

- SKIRT STEAK** £14
bistro style w/ fries & a café de paris butter
- SPICED ROAST CAULIFLOWER** VGN £12
w/ brown lentil dahl
- PARMIGIANA** £12
baked aubergine w/ tomato & mozzarella, served w/ garlic ciabatta
- CLASSIC MACK BURGER** £9
butchery boys pure beef patty w/ beef tomato, butter lettuce & gherkins in panuozzo + MAYFIELD SWISS &/OR BACON £1

SALADS

- MARKET SALAD** VGN £7
chosen by our chefs to showcase the best of today's produce
- WASTED KITCHEN MIXED SALAD BOWL** V £8.5
a mix of grains, leaves, roots & pickles made using produce that would otherwise go to waste
- DATE, SPINACH & ALMOND** VGN £8.5
warm pitta, marinated red onion & sumac
- ADD HALLOUMI** V | **SMOKED SALMON** £3
or SKIRT STEAK

SARNIES & BUNS

- PLOUGHMAN'S** £8
wookey hole cheddar, gammon ham & sticky pickle
- ANGLO FRENCH** £8.5
brie de meaux, red onion & red onion marmalade
- NEW YORK DELI** £7.5
pastrami, mayfield swiss cheese, gherkins & french's mustard
- SMOKED SALMON** £8
w/ dill crème fraîche
- MEDITERRANEAN** VGN £8
houmous, black olive & rocket + AJVAR £1

ALL OUR SANDWICHES ARE SERVED ON SOURDOUGH TRY YOURS TOASTED, OR ASK US FOR GLUTEN FREE

- CHORIPAN** £8.5
butterflied chorizo w/ chimichurri in panuozzo
- KIMCHI & EGG** V £7.5
bottlebrush red kimchi & a fried egg in panuozzo

PLATTERS

ALL SERVED WITH BREAD OR CRACKERS

- BEST OF MACKNADE PLATTER** £16
ashmore, brie de meaux, kentish blue, finnochiona, cecina, guilimbusti, pickled walnuts, mostarda & remoulade
- CHEESE BOARD** £9
winterdale shaw, brie de meaux, gorgonzola dolce, honey & mostarda
- ANTIPASTI BOARD** £14
stuffed vine leaves, mixed mediterranean olives, smoked nuts, houmous & crudités, tomato & basil bruschetta, balsamic onions & toasted pitta bread

BRUNCH

- FARMER'S BREAKFAST** £8.5
mr pepper's sausage, molasses bacon, fried egg, mushroom, tomato & toast
- GRANOLA & YOGHURT** V £5
w/ orange, mint & kent honey or fruit compote
- SOURDOUGH TOAST** V £4.5
w/ butter & preserves
- CINNAMON TOAST** V £5
+ BANANA £1
- MACKNADE RAREBIT** £8
w/ sauteéd leeks & creamy cheddar cheese
- BACON BUTTY** £6.5
home cured molasses bacon w/ your choice of sauce in panuozzo
- SMASHED AVOCADO TOAST** £9
w/ griddled halloumi, smoked salmon, crispy serrano ham or scrambled eggs
- SCRAMBLED EGGS ON TOAST** £9
w/ crispy serrano ham, spicy n'duja or smoked salmon
- ROAST PEPPER AJVAR ON TOAST** £9
w/ crumbled goat's cheese or avocado
- HOUSE BEANS ON TOAST** £9
w/ scrambled eggs, crispy serrano ham or griddled halloumi

SIDES

ALL @ £3.5

- HOUSE FRIES**
- SWEET POTATO FRIES**
- SMALL MARKET SALAD**
- SOURDOUGH BREAD**
- PATATAS BRAVAS**
crispy potatoes in a smoky tomato sauce
- WASTED KITCHEN SLAW**
- CELERIAC REMOULADE HOUSE**

HOT BELGIAN WAFFLES

MIXED BERRIES & HINXDEN DAIRY CREAM [✓]	£5.5
YOGHURT, KENT HONEY & BLUEBERRIES [✓]	£6
SIMPLY VANILLA ICE CREAM, CHOCOLATE SAUCE & MARSHMALLOWS	£5.5
LE TAMERICI BLACK CHERRY COMPOTE w/ BALSAMIC [✓] & HINXDEN DAIRY CREAM	£6
MACKNADE JAM, FRUIT COMPOTE OR CHOCOLATE SAUCE	£4

KIDS MENU

MINI SCRAMBLED EGGS [✓]	£3.5	PB & JAM SARNIE [✓] <i>w/ carrot & cucumber sticks</i>	£3.5
KIDS PLATTER ^{VGN} <i>houmous, pitta, carrot & cucumber sticks</i>	£3.5	MINUTE STEAK <i>w/ skinny fries & salad</i>	£5.5
HAM & CHEESE TOASTIE <i>w/ carrot & cucumber sticks</i>	£3.5		

DRINKS

COFFEE

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

TEA

MACKNADE NO.1	
MACKNADE NO.2	
EARL GREY	
GUNPOWDER GREEN	
MINTY BLEND	
FLORAL	
DECAF	ALL @ £3

WOULD YOU RATHER HAVE?
OAT | BROWN RICE | SOYA
ALMOND | COCONUT | HAZELNUT
M*LK* OR DECAF?

JUST LET US KNOW!

& MORE

EXTRA THICK ITALIAN HOT CHOCOLATE	£4
<i>w/ kentish whipped cream & marshmallows</i>	
EXTRA TOPPINGS +50p <i>choc chips (white, milk or dark), coconut chips, crushed hazelnuts</i>	
SQUARE ROOT SODAS	£3.25
CHARRINGTON'S RAVISHING RUSSET APPLE JUICE	£3.5
SMOOTHIES & FRESHLY SQUEEZED JUICES	£3.5

WINE BY THE GLASS

We love to work closely with local vineyards and showcase the incredible wines produced right here in Kent. All of the Kentish wines you see on our shelves are available to drink in for a small corkage charge and we also offer a superb selection of wines by the glass.

WHITE

HEPPINGTON PINOT GRIS

(CANTERBURY, KENT 11.5% ABV)

With an aroma of orchard fruit, a smooth and honeyed mid-palate and elegant acidity, this clean and zesty Gris holds a lengthy finish.

175ML

£6

BRENLEY BACCHUS

(FAVERSHAM, KENT 12% ABV)

Clean and crisp. Bright notes of lime peel and white melon on the nose, complemented by more subtle floral aromatics. Well-balanced acidity is matched by wet stone and elderflower on the palate.

£7

RED

BIDDENDEN GRIBBLE BRIDGE DORNFELDER

(BIDDENDEN, KENT 11.5% ABV)

Fresh raspberries and summer fruits abound in this refreshing, light red wine. Can be enjoyed chilled for a great summer refreshment.

175ML

£6

CHARTHAM VINEYARDS PINOT NOIR

(CHARTHAM, KENT 12.5% ABV)

Displays morello cherry and vanilla characters on the nose. The palate is delicate yet firm - both silky and rich with a long finish.

£7

ROSÉ

FOLC ENGLISH ROSÉ

(KENT & SUSSEX 11% ABV)

The textured palate of English strawberries & cream is balanced by floral notes and a freshness that lasts beyond the final sip.

175ML

£7

SPARKLING

MEREWORTH WHITE FROM WHITE

(MEREWORTH, KENT 12% ABV)

A delicately balanced white sparkling wine with vibrancy & subtle sophistication. Citrus flavours with gentle toasted notes, complimented by honied fruit & nut aromas on the nose. Made with 100% Chardonnay grapes.

125ML

£8.5

FANCY ANOTHER BOTTLE FROM OUR RANGE?
CHOOSE FROM ANY OF OUR WINES
IN-STORE AND ADD £7.50 CORKAGE

BEER & CIDER

SPRATWAFFLER SESSION IPA

(TIME AND TIDE, 3.7% ABV)

£4.75

440ml

BOHEMIAN RHAPSODY PILSNER

(WESTERHAM BREWERY, 5% ABV)

£4.75

440ml

BEAR ISLAND EAST COAST PALE ALE

(SHEPHERD NEAME, 4.8% ABV)

£4.75

440ml

FLINTLOCK KENTISH BEST BITTER

(MUSKET BREWERY, 4.2% ABV)

£5

500ml

TONBRIDGE RAVEN STOUT

(TONBRIDGE BREWERY, 5.2% ABV)

£5

500ml

CRYALS CLASSIC CIDER

(CHARRINGTON'S, 5.3% ABV)

£4.5

330ml

ELDERFLOWER SPARKLING CIDER

(TURNERS, 5.5% ABV)

£5

500ml

NO & LOW ALCOHOL

0% VALLFORMOSA CAVA

£3.5

125ml

BIRRA MORETTI ZERO

£3.25

330ml

STOWFORD PRESS LOW ALCOHOL CIDER

(0.5% ABV)

£3.5

330ml

OUR DRINKS OUR EGGS

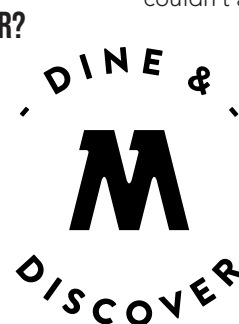
We offer a selection of incredible local wines from right here in the Garden of England to enjoy with a leisurely lunch, as well as our own blend coffee & teas for an early morning pick me up.

The eggs we use are free-range from Woodlands Farm in Chartham Hatch, who use only British feed. The family are super proud of their birds & the delicious eggs they lay and we couldn't agree more.

WHAT'S AJVAR?

The hero of Eastern Adriatic cooking culture, we make our Ajvar with red bell peppers, aubergine and extra virgin olive oil!

A mediterranean escape right here in Tunbridge Wells.



WHAT'S PANUOZZO?

Our Napolitano butty! Pizza dough baps baked & sliced open to fill with your favourite ingredients, from chorizo to beef patties, kimchi and molasses cured bacon.

WASTED KITCHEN TRAPPETO DI CAPRIFICO

Katie Cox and her team at Wasted Kitchen use our surplus fresh produce to create an amazing range of salads, slaws & dips, minimising food waste & packed full of flavour.

Tommaso and his family have been producing our house extra virgin olive oil for over a decade and it is recognised as one of Italy's finest. This is more than olive oil, this is olive juice - good enough to drink!