

MENU

MAINS

SERVED FROM MIDDAY

SKIRT STEAK

w/ fries & café de paris butter

SPICED ROAST CAULIFLOWER

w/ brown lentil dahl

PARMIGIANA

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

SALADS

MARKET SALAD

chosen by our chefs to showcase the best of today's produce

DATE, SPINACH & ALMOND

crunchy pitta, marinated red onion & sumac

WASTED KITCHEN MIXED SALAD BOWL

a mix of grains, leaves, roots & pickles made using produce that would otherwise go to waste

ADD HALLOUMI | SMOKED SALMON SKIRT STEAK

SARNIES & BUNS

PLOUGHMANS

wookee hole cheddar, gammon ham & sticky pickle

ANGLO FRENCH

brie de meaux, red onion & red onion marmalade

NEW YORK DELI

pastrami, mayfield swiss cheese, gherkins & french's mustard

MEDITERRANEAN

houmous, rocket & black olive

SMOKED SALMON

w/ dill crème fraîche

ALL OUR SANDWICHES ARE SERVED ON SOURDOUGH

TRY YOURS TOASTED,
OR ASK US FOR GLUTEN FREE

CLASSIC MACK BURGER

butchery boys pure beef patty w/ beef tomato, butter lettuce & gherkins in panuozzo

+ MAYFIELD SWISS £1 | BACON £1

CHORIPAN

butterflied chorizo w/ chimichurri in panuozzo

KIMCHI & EGG

bottlebrush red kimchi & free range egg in panuozzo

PLATTERS

ALL SERVED WITH BREAD OR CRACKERS

£14 BEST OF MACKNADE PLATTER £16

ashmore, brie de meaux, kentish blue, finnochiona, cecina, guilimbusti, pickled walnuts, mostarda & remoulade

£10 CHEESE BOARD £9

winterdale shaw, brie de meaux, gorgonzola dolce, honey & mostarda

£10 ANTIPASTI BOARD £14

stuffed vine leaves, mixed mediterranean olives, smoked nuts, houmous & crudités, tomato & basil bruschetta, balsamic onions & toasted pitta bread

BRUNCH

£7 GRANOLA & YOGHURT £5

w/ orange, mint & kent honey or fruit compote

£7 SOURDOUGH TOAST £4

w/ butter & preserves

£3 CINNAMON TOAST £4 + BANANA £1

BACON BUTTY £6.5

home cured molasses bacon w/ a choice of sauces

MACKNADE RAREBIT £7

w/ sautéed leeks & creamy cheddar cheese

FARMER'S BREAKFAST £8.5

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

SMASHED AVOCADO TOAST £9

w/ griddled halloumi, smoked salmon, crispy serrano or scrambled eggs

SCRAMBLED EGGS ON TOAST £9

w/ crispy serrano, 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 or griddled halloumi

SIDES ALL @ £3.5

JUDION

butter beans, garlic, olive oil, mint & lime

PATATAS BRAVAS

crispy potatoes in a smoky tomato sauce

WASTED KITCHEN SLAW

CELERIAC REMOULADE HOUSE

HOUSE FRIES

SWEET POTATO FRIES

SMALL MARKET SALAD

SOURDOUGH BREAD

HOT BELGIAN WAFFLES

MIXED BERRIES & HINXDEN DAIRY CREAM	£5.5
YOGHURT, KENTISH 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 <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
MACCHIATO	£2.25
CORTADO	£2.5
FLAT WHITE	£2.5
AMERICANO	£2.5
LATTE	£2.75
CAPPUCCINO	£2.75
ICED COFFEE	£3
MOCHA	£3
CHAI LATTE	£3
EXTRA SHOT SYRUP	50p

TEA

MACKNADE NO.1	
MACKNADE NO.2	
EARL GREY	
GUNPOWDER GREEN	
MINTY BLEND	
FLORAL	
DECAF	ALL @ £2.5
WOULD YOU RATHER HAVE?	
OAT BROWN RICE SOYA	
ALMOND COCONUT HAZELNUT	
M*LKS OR DECAF?	
JUST LET US KNOW!	

& MORE

EXTRA THICK ITALIAN HOT CHOCOLATE	£4
<i>w/ kentish whipped cream & marshmallows</i>	
EXTRA TOPPINGS +25P	
<i>choc chips (white, milk or dark), coconut chips, crushed hazelnuts</i>	
SQUARE ROOT SODAS	£3
CHARRINGTON'S RAVISHING RUSSET APPLE JUICE	£3
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

BIDDENDEN GRIBBLE BRIDGE ROSÉ

(BIDDENDEN, KENT 11.5% ABV)

A full, well balanced medium dry wine. Produced with Dornfelder and Ortega grapes by Kent's oldest commercial vineyard.

175ML
£6

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.

£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!