



	Per Person £
Two Courses	26
Three Courses	29
<b>Starter</b>	
<b>Mushroom Vol-Au-Vent   vg</b> A mixture of wild & organic mushroom from our friends at Yorkshire Mushroom Emporium, just over a mile away on York Road, sat in a white pepper puff pastry case, a light sauce of ceps & truffle with crispy artichokes.	
<b>Salmon &amp; Scallop Raviolo   s</b> A light mousse of Scottish salmon with smoked eel & scallop in a tomato & hay pasta, with slow cooked leek & a light sauce of roasted langoustine shell.	
<b>Pâté en Croûte   n</b> Meaning "pie in crust", a favourite of our kitchen. A filling of smoked pork, Thirkelby duck, apricot, green peppercorn and hazelnut. Served with bitter leaves, pickled mustard seed & burnt apple mustard.	
<b>Soused Mackerel &amp; Cucumber</b> Cornish mackerel lightly pickled with juniper & lightly torched, sat on marinated cucumbers, horseradish buttermilk & pickled white beetroot.	
<b>Main</b>	
<b>Ox Cheek &amp; Steak Bake Gravy</b> Smoked Ox Cheek, braised in our "Hopera North" ale by Kirkstall Brewery, glazed & topped with a crust of beef dripping breadcrumbs with parsley & garlic, beef dripping carrot a rich sauce made of beef stock, beer & caramelised shortcrust pastry.	+10
<b>Guinea Hen Wellington</b> Free range guinea fowl breast bound with a mousseline of pork, slow cooked legs, tarragon & girolle mushroom, baked in puff pastry & served with roasted king oyster mushroom & a light sauce of roasted guinea hen, white wine & lemon thyme.	
<b>Roast Potato Terrine &amp; Celeriac   vg, gfo, n</b> A crisp terrine made from layers of slow cooked potato, rosemary & truffle butter. With hispi cabbage & grilled parsley root glazed in "sourmite", a spread we make from our left-over bread & sat in an airy sauce of celeriac, toasted chestnuts & hay.	
<b>Coley, Prawn Agnolotti &amp; Dill   s</b> Sustainably caught coley poached in a light stock of fennel & white wine, with a sauce of mussel, dill & creme fraiche. With agnolotti pasta stuffed with a mousse of the trimmings & prawn, with pickled fennel & dill oil.	
<b>Sides</b>	
<b>Ramen Back Potato   gf, vgo</b> Classic Hasselback potato, cooked with Thirkelby duck fat & a homemade "instant ramen" seasoning. Topped with crispy duck skin.	+5.5
<b>Pumpkin &amp; Walnut   vg, n</b> Organic pumpkin roasted with walnut oil, with truffle cream cheese, roasted & pickled walnuts, fried pumpkin seeds & crispy sage.	+5
<b>Dessert</b>	
<b>Baked Alaska   gf, n</b> Our version of a classic British dessert. Parfait, ice cream, meringue, compote & sponge with the flavour changing seasonally. Please ask your server for today's flavour.	
<b>Popcorn Custard Doughnut   v</b> A freshly made, yeasted doughnut, cooked to order and served warm. Spiced with toasted hogweed seeds, a warming & fragrant wild spice picked around Leeds, and filled with a pastry cream infused with roasted popcorn in a nod to our cinema namesake. Sat in a caramel sauce scented with rosemary.	
<b>Coffee &amp; Chocolate Trifle   vg, gf</b> Using spent or "waste" coffee grounds from Kino and the Howard Opera Centre, we create custards, sponges, syrups and sorbets that come together in a take on a classic trifle. With macerated British blueberries to boot.	
<b>Cheese Selection</b> A selection of three artisanal cheeses, changing seasonally, curated for us by Chris from Harvey & Brockless. Served with crackers & preserves.	+3

v – vegetarian, vg – vegan, vgo – vegan option, gf – gluten-free, gfo –gluten free option, n – contains nuts, s – contains shellfish  
Please speak to your server if you have any allergies and we will try and accommodate where possible.

Prices are in GBP and include VAT. Kino is cashless – payment is accepted by credit or debit card only.  
Kino is part of Opera North, a registered charity. Any profit we make is put directly back into making music and creating extraordinary experiences for people across the North of England.

@kino\_leeds  
kinoleeds.co.uk