



Full Menu

£

Starter

Pâté en Croûte Du Jour A Kino favourite. Meaning “pie in crust”, a seasonally changing terrine encased in a shortcrust pastry, with a jelly of smoked ham hock. Served with seasonal preserves	10
Smoked Ham Fritter & Apricot Mustard Slowly cooked Yorkshire ham hock and fresh parsley fritter with an apricot mustard and a shallot and parsley salad dressed with pickled mustard seeds	8
Devilled Crab Muffin & Kohlrabi s A freshly baked English muffin topped with a spiced rarebit of Whitby crab, pecorino and Henderson's relish. With pickled kohlrabi and lumpfish caviar	9
Leek & Potato Soup n, gf, vg A pressing of poached leeks and seaweed, with confit garlic curd cheese, sat in a rich velouté of potato and caramelised yeast with a leek top dressing and garlic crisps	8
Coronation Chicken Raviolo & Golden Raisin Fresh turmeric pasta stuffed with a mixture of corn-fed chicken, coriander, golden raisins, and vadouvan curry spice. Served with a golden raisin chutney, and a light curry sauce	9

Main

Confit Of Yorkshire Duck & Puy Lentils gf Lightly cured and confit leg of Thirkleby duck. Sat on Puy lentils, smoked pork belly, vegetables and white wine. Served with a shallot and parsley salad with pickled mustard seeds	18
Pumpkin & Celeriac Dauphinoise n, vg, gf Layers of delica pumpkin, sage & celeriac cooked in plant based cream and garlic, with a caramelised onion sauce, pickled walnuts and kale	18
Venison Pithivier & Green Peppercorn A short pastry pie filled with smoked venison shoulder, braised oxtail and Savoy cabbage. With roast venison haunch, celeriac, pickled walnut and sauce of green peppercorn and red wine	26
Sea Trout & Shrimp Cannelloni Roasted wild sea trout with stuffed tomato pasta sat on spinach and samphire with a sauce of roasted langoustine shells and N'duja ketchup made by our friends at Stuzzi restaurant	20
Seitan Bourguignon & Onion Rings vg Completely sustainable and custom-made in Leeds by our friends at Plantbased, our seitan is braised in a deep sauce of caramelised mushrooms, red wine and Hendersons relish. Served with mashed potato and finished with fried onion rings seasoned with pickled onion salt	19
Wild Rabbit Dartois & Grey Poupon A kind of sausage roll filled with wild rabbit, tarragon and pork shoulder, wrapped in puff pastry, served with pickled mushrooms and a light sauce of white wine and the world's greatest mustard, Grey Poupon	18

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



£

Sides

Pommes Boulangère & Confit Garlic | gf, vg

Classic side dish of sliced potatoes and onions, cooked gently with roasted vegetable stock and thyme, topped with confit garlic

6

Ramen Back Potato | gf

Classic Hasselback potato roasted with our own instant ramen seasoning and chicken schmaltz, topped with crispy chicken skin

5.5

Brassicas, Garlic & Parsley | gfo, vg

Hispi cabbage and mixed organic kale lightly wilted in a garlic and parsley butter with pickled shallot rings and crispy onions

5

Dessert

Earl Grey Baba | v

A lightly yeasted sponge scented with Earl Grey tea, soaked in a syrup made from bergamot fruit and Masons gin, served warm with whipped cream

8

Pumpkin Pie & Ice Cream | gf, v, n

A freshly baked tart of pumpkin jam, pumpkin seed frangipane, pumpkin seed oil ice cream and a pumpkin seed praline caramel

10

Baked Alaska | gf, v, n

Our version of a classic British dessert: parfait, ice cream, meringue, compote, and sponge with the flavours changing seasonally based on what is available to us and good at the time

7

Chocolate Tart | vg

Made from organic, single origin Mayan Red chocolate in a spent coffee pastry case served with a crème fraîche and cherry blossom sorbet

8

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