



## 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

#### Thirkleby Duck & Puy Lentils | gf

Utilizing the whole duck, we slow cook the legs, roast the crown and stuff braised radicchio leaves with a sausage made from the trim and offal. Served with Puy lentils cooked with smoked pork and duck stock, finished with endive leaves and pickled cherries

24

#### Popcorn & Sage Polenta With Muscade Pumpkin | n, vg, gf

A nod to our cinema roots, polenta terrine cooked with roasted popcorn stock and sage, then grilled until browned. Served in a roasted muscade pumpkin sauce, with cavolo nero pesto, grilled pumpkin, and a topping of roasted walnuts and pumpkin seeds

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 Henderson's 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.

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kinoleeds.co.uk

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## Sides

Pumpkin & Celeriac Dauphinoise   vg, gf, n Layers of winter pumpkin, celeriac & potato gently cooked with plant based cream, sage & garlic, topped with crispy onions, pumpkin seeds & walnuts	5.5
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 gin, served warm with whipped cream and tea-soaked prunes.	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 Delice   vg Made from organic, single origin Mayan Red chocolate on a used coffee pastry, served with red wine syrup, cherries and a cherry and juniper berry sorbet	8

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