



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
Celeriac Veloute, Hazelnut Vinaigrette & Granny Smith Apple n, gf, vg A rich soup of roasted celeriac and nutmeg, topped with a crunchy dressing of toasted hazelnuts, lovage, granny smiths and Yorkshire rapeseed oil	8
Coronation Chicken Terrine & Golden Sultana A classic terrine of chicken thigh flavoured with vadouvan spices, served with golden raisin chutney, a salad of coriander and red onion with bombay mix	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
Roasted Pumpkin & Buckwheat Risotto with Cavolo Nero Pesto n, vg, gf Creamed buckwheat with confit garlic, cavolo nero and butternut squash sauce, topped with roasted delicata pumpkin, cavolo nero pesto & a topping of pumpkin seeds and toasted walnuts	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.

@kino_leeds
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
Jerusalem Artichoke Cake & Walnut Oil Ice Cream gf, n A soft cake made from jerusalem artichokes & yorkshire rapeseed oil, soaked in a black treacle and rosemary caramel, topped with a spent coffee tuile and walnut oil ice cream	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, Poached Cherries & Juniper Sorbet vg, gf Made with organic, single origin mayan red chocolate, in a buckwheat tart case, topped with red wine poached cherries and a cherry and juniper berry sorbet	8

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