

KIN

LUNCH

SOUP OF THE DAY 7.5

(Please see specials board)

Homemade soup served with granary or farmhouse white bloomer and butter (v, gfa)

GARLIC MUSHROOMS ON TOAST 11.95

Mushrooms sautéed with garlic, on toasted award winning sourdough with soft poached eggs and truffle butter (v)

SHAKSHOUKA 14.5

Soft poached eggs in a Middle Eastern inspired sauce with harissa, red pepper, tomato, cumin, smoked paprika and cayenne pepper, served with sourdough flatbread, yoghurt and crumbled feta cheese (v, gfa) add chorizo 3

CHICKEN AND WAFFLES 14.5

Buttermilk tenderised chicken in a cajun cornflake crumb with pineapple salsa, hot honey and natural yoghurt

CHICKEN CAESAR SALAD 16

Griddled chicken, baby gem lettuce, streaky bacon, anchovies, croutons, garlic aioli and parmesan shavings

PHILLY STEAK LOADED FRIES 21.5

Succulent slices of flat iron steak, sautéed onion, piquillo peppers, onion jam and melted provolone cheese (gf)

SIDES

SKIN ON FRIES (v) 4

SALT AND PEPPER FRIES (v) 4.5

TRUFFLE FRIES 4.5
with truffle, parmesan and chives (v)

HASH BROWNS (v) 3.5

LOADED HASH BROWNS 4.5
grated cheddar, chilli and tomato chutney (v)

TRUFFLE HASH BROWNS 4.5
with truffle parmesan and chopped chives (v)

COLESLAW (v) 4

CAESAR SALAD (v) 4.5

ROCKET AND PARMESAN SALAD (v) 4.5

GRILLED HALLOUMI (v) 4.5

HOT HONEY HALLOUMI (v) 5

BRUNCH

KIN SIGNATURE BREAKFAST 12.5

2 rashers of dry cured back bacon, 1 butcher's sausage, roasted plum tomato and field mushroom, sautéed potatoes, baked beans, hen's egg cooked how you like and farmhouse toast (gfa, dfa)
add black pudding 1

LARGE KIN SIGNATURE BREAKFAST 15

3 rashers of dry cured back bacon, 2 butcher's sausages, roasted plum tomato and field mushroom, sautéed potatoes, baked beans, black pudding, 2 hen's eggs cooked how you like and farmhouse toast (gfa, dfa)

KIN VEGETARIAN BREAKFAST 12.5

Roasted plum tomato and field mushroom, herb sausage, sautéed potatoes, guacamole, baby spinach, baked beans, hen's egg how you like and farmhouse toast (v, gfa, dfa)

SMASHED AVOCADO AND EGG 12.5

Soft poached eggs, award winning sourdough, guacamole, tomato and chilli chutney, pickled shallot and toasted seeds (gfa)

EGGS BENEDICT 12.5

Award winning baker's sourdough, marmalade glazed ham, soft poached eggs and hollandaise sauce (gfa)

EGGS ROYALE 13.5

Award winning baker's sourdough, smoked salmon, soft poached eggs and hollandaise sauce (gfa)

ADD YOUR EXTRAS

2 rashers of bacon / 2 sausages 3

Field mushroom / plum tomato / fried egg / black pudding / baby spinach 1

STEAK AND EGGS 20.5

Pan fried flat iron steak, sautéed spinach, potato and field mushroom, truffle butter and pan-fried egg (gf)

BREAKFAST SANDWICH 6.95

(served on white or granary bloomer)
Bacon / Sausage / Vegetarian sausage (gfa)

KIN PORRIDGE OR GREEK YOGHURT 8.5

Served with Nutella, banana and blueberries or simply with maple syrup or honey (gf, dfa)

HOMEMADE PANCAKE OR FLUFFY FRENCH TOAST 11.95

Served with Greek yoghurt, fresh berries and honey or streaky bacon and maple syrup

TOASTED FARMHOUSE WHITE OR GRANARY BLOOMER 4

Salted butter and strawberry jam or marmalade

FRUIT TOAST / TOASTED SOURDOUGH 4.5

Salted butter and strawberry jam or marmalade

SANDWICHES AND BURGERS

ALL SERVED WITH SKIN ON FRIES

BUTTERMILK CHICKEN BURGER 14.5

Buttermilk chicken burger, baby gem lettuce, beef tomato, gherkin, pink slaw and house sauce double stack + 3

BLT 14.95

Crispy streaky bacon, baby gem lettuce, beef tomato and mayonnaise served on toasted white or granary bloomer

POMEGRANATE GLAZED CAPRESE SANDWICH 14.95

Beef tomato, mozzarella, pomegranate molasses, basil pesto and fresh rocket served on toasted white or granary bloomer (v)

HOT BEEF SANDWICH 15.95

Roast topside of beef, caramelised onion and pan gravy for dipping served on toasted white or granary bloomer

THE KIN CLUB 16.95

Grilled chicken breast, crispy streaky bacon, baby gem lettuce, beef tomato and egg mayonnaise served on toasted white or granary bloomer

HONEY CHICKEN FLATBREAD 16.95

Hot honey chicken, confit red onion, piquillo peppers, feta crumb and harissa aioli

CHEESEBURGER 16.95

8oz beef burger, cheddar cheese, baby gem lettuce, beef tomato, gherkin and house sauce

POSH FISH FINGER SANDWICH 16.95

Lightly battered cod, baby gem lettuce, crushed peas and lemon aioli served on buttered white or granary bloomer

(v) vegetarian (gf) gluten free (gfa) gluten free available (dfa) dairy free available

Due to processes within our kitchen environment, all dishes may contain traces of eggs and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. We have a menu with allergen information, please speak to staff who will be happy to provide it

K I N

COFFEE

DOUBLE ESPRESSO 3.3
FLAT WHITE 3.5
AMERICANO 3.4
LATTE 3.5
CAPPUCCINO 3.5
MOCHA 4.2
ICED AMERICANO 3
ICED LATTE 3.9
ICED MOCHA 4.2

JUICES & SMOOTHIES

JUICE 3.25
Apple / Orange / Grapefruit

STRAWBERRY SPLIT SMOOTHIE 6
Strawberry, banana, honey
and oat milk

AVO GO-GO SMOOTHIE 6
Spinach, broccoli, avocado, coconut,
lime, apple juice and ginger

COLD DRINKS

COKE 2.5
DIET COKE 2.4
SAN PELLEGRINO 2.7
Orange / Lemon
DANDELION & BURDOCK 3.25
ROSE LEMONADE 3.25
ELDERFLOWER LEMONADE 3.25
STILL WATER 2
SPARKLING WATER 2.25
FRUIT SHOOT 2.25
Blackcurrant / Orange
GINGER ALE 3.25
TONIC WATER 2.25
Indian / Elderflower / Slimline /
Mediterranean
J20 2.9
Orange & Passionfruit /
Apple & Raspberry

SPECIALITY DRINKS

ICED CHAI 4.2
ICED MATCHA 4
STRAWBERRY AND
WHITE CHOC MATCHA 5.6
LUXURY HOT CHOCOLATE 4.5
CHAI LATTE 4
DIRTY CHAI LATTE 4.5
TURMERIC LATTE 4
MATCHA LATTE 4
+ EXTRA SHOT 0.4
+ SYRUP 0.7
Vanilla / Salted Caramel / Hazelnut
+ OAT/SOYA MILK 0.5

WINE S / M / L / BOTTLE

WHITE
PINOT GRIGIO 5.4 / 6.6 / 9 / 24.5
CHENIN BLANC 5.7 / 6.9 / 9.3 / 25.5
SAUV BLANC 5.9 / 7.2 / 9.6 / 26.5

RED
MERLOT 5.4 / 6.6 / 9 / 24.5
BIG OAK 5.7 / 6.9 / 9.3 / 25.5
MALBEC 5.9 / 7.2 / 9.6 / 26.5

ROSÉ
PINOT ROSÉ 5.2 / 6.2 / 8.2 / 22.5
ZINFANDEL 5.4 / 6.6 / 9 / 24.5
WHISPERING ANGEL 39

SPARKLING GLASS / BOTTLE
ROSÉ PROSECCO 6.65 / 24.5
PROSECCO 6.5 / 24.5
PROSECCO BOTTER D.O.C 7 / 24.5

BEER

CRUZCAMPO (DRAUGHT) 3 / 5.5
PERONI 4
ESTRELLA 4
BEAVERTOWN NECK OIL 4
HEINEKEN 0% 4

CIDER

ASPALLS SUFFOLK DRY 4.4
OLD MOUT 4.4
Berries & Cherries /
Pineapple & Raspberry

TEA

YORKSHIRE BREAKFAST 3
STRAWBERRY & RASPBERRY 3.25
PEPPERMINT 3.25
GREEN 3.25
CHAMOMILE 3.25
EARL GREY 3.25

COCKTAILS

MIMOSA 7
Prosecco topped with fresh
orange juice

RASPBERRY GIN FIZZ 8
Raspberry gin, sugar syrup, lemon juice
topped with rose lemonade

HUGO SPRITZ 8
Dry gin, elderflower, sugar syrup
topped with prosecco & soda water

APEROL SPRITZ 8
Aperol, prosecco topped with
soda water

ESPRESSO MARTINI 8
Shot of espresso, vanilla vodka, Kahlua

MOJITO 8
White rum, sugar, lime juice, soda
water & mint

STRAWBERRY MOJITO 8
Strawberry, white rum, sugar, lime juice,
soda water and mint

PORNSTAR MARTINI 8
Vanilla vodka, passionfruit purée,
passoa and vanilla syrup, served
with a shot of prosecco

SPIRITS

SMIRNOFF VODKA 3.6
GORDONS DRY GIN 3.6
GORDONS PINK GIN 3.7
HENDRICKS GIN 4.5
WHITLEY NEILL GIN 3.8
Blood Orange / Raspberry /
Rhubarb and Ginger
DISARONNO 3.6
REMY MARTIN COGNAC 5.5
FAMOUS GROUSE WHISKY 3.6
GLENFIDDICH WHISKY 3.8