KIN

SIDES

Grilled Halloumi	4.25
Tofu	4-
Mushroom	4.25
Olives	3.75
Sourdough	3-
Flatbread	3-
Rice	3.5-
Quinoa	4-
Almond Butter	3.5-
Peanut Butter	2.5-

**Tasty food.
Great coffee.
Lovely people.**

@kin_cafe

FOOD

BOWLS

Oat Porridge PB/GF	Cinnamon, banana, coconut milk, maple syrup and berry compote	7.5-
Açaí Bowl PB/GF	Granola, fresh berries, agave nectar, toasted coconut and peanut butter *or* almond butter +£1	12-
Lentil Soup PB	With dried shallots and a choice of sourdough or flatbread	8.5-

KIN CLASSICS

All KIN classics can be served vegan

KIN Breakfast V/PB	Home-style potato hash, mushroom, avocado, spinach, grilled tomato, baked beans, halloumi, eggs your way and sourdough	15.5-
	Vegan substitute with sesame cube and scrambled tofu	
Omelette V/PB	Choice of olives *or* mushroom | made with spinach, mature cheddar, side salad and sourdough	13.5-
	Vegan substitute with chickpea flour and vegan cheddar	
On Toast V/PB/DF	Fresh sourdough toast with your choice of toppings, each extra topping +£3	9.5-
	Avocado | sesame cube tofu | eggs your way | scrambled tofu | mushroom | halloumi	
Shakshuka V/PB	Our take on this classic with poached eggs in a pepper, onion and tomato sauce, avocado and labneh and sourdough	14.5-
	Vegan substitute with sesame tofu and coconut yoghurt	
KIN Hash V/PB/GF	Choice of potato, sweet potato, *or* butternut squash | Made with tenderstem broccoli, asparagus, avocado, curly kale, poached eggs, halloumi, and hollandaise	16-
	Vegan substitute with sesame cube tofu, mushrooms and vegan hollandaise	

VEGAN MAINS

Burrito PB	Spinach tortilla, sweet potato, kale, grilled pepper, avocado, refried beans, jalapenos, tofu scramble, vegan cheddar, chilli sauce and hummus	12-
Chickpea Curry PB	Tofu, mixed vegetables, basmati rice and coconut yoghurt	16-
Pancakes PB	Banana and mixed berries, maple syrup, berry compote, coconut yoghurt and peanut butter *or* almond butter +£1	12-
Waffles PB/GF	Caramelised banana and mixed berries, agave nectar, berry compote, coconut yoghurt and peanut butter *or* almond butter +£1	13-

PB - Plant based \| GF - Gluten-free \| V - Vegetarian \| DF - Dairy-free
Please inform a team member of any allergy or dietary requirements

DRINKS

KIN

JUICES & SMOOTHIES

Fresh Juice	Choice of fresh juice	4.5-
Healthy Nutter	Mango, coconut, pineapple, lime and mint	7-
Yellow Sunshine	Passion fruit, pineapple, mango	7-
Berry Garden	Blackberry, raspberry, strawberry	7-
The Duke	Pineapple, kiwi, mango, strawberry	7-
Green Kick	Kale, spinach, mango, cucumber	7-
Vegan Milk Shake	With choice of milk: coconut, almond, soy, or oat	7-

SOFT DRINKS

Lemonade	3.75
Karma Cola	3.75
Gingerale	3.75
ChariTea Ice Tea	3.5-
MOMO Kombucha	4.75
**Still	Sparkling Water**	3-

COCKTAILS

Bellini Prosecco and peach puree	8.75
Mimosa Prosecco and orange juice	8.25
Bloody Mary Tomato juice, vodka, tabasco	9-
Gin & Tonic Organic gin and tonic	8.75
'Aperol Spritz' Organic 'Aperol', Prosecco, tonic water	9-

BEER & CIDER

Freedom Helles Lager 4.8%	4.75
Hepworth Blonde Lager 4.5%	5.25
Wignac Natural Apple Cider 4.5%	5.5-

COFFEE & TEA

Our coffee is made with pesticide free, shade grown, organic beans

**Latte	Cappuccino**	3.8-
Flat White	3.7-
Americano	3.3-
Espresso	2.8- / 3-
Macchiato	3.15
Cortado	3.2-
Mocha	4.15
Matcha Latte	4.2-
Turmeric Latte	4.2-
Chai Latte	4.2-
Hot Chocolate	3.85

RED WINE

Wine by the glass is 175ml

Merlot *Wild Thing*, Spain	6.5-	25-
Malbec *Domaine Bousquet*, Spain	8-	32-
Rioja *Vina Ijalb*, Spain		38-

WHITE WINE

Wine by the glass is 175ml

Sauvignon Blanc *Wild Thing*, Spain	6.5-	25-
Pinot Grigio *Giol*, Italy	7.5-	30-
Chablis *Domaine Goulley*, France		40-

SPARKLING

Wine by the glass is 175ml

Prosecco *Wild Thing*, Italy	8-	32-

ROSE

Wine by the glass is 175ml

Rosé *Wild Thing*, Spain	6.5-	25-