

Desserts Brunch

Mon-Fri served until 12pm.
Sat-Sun served until 4pm.

Churros | Cinnamon Sugar, Dark Chocolate Sauce 6.5

Apricot Malva Pudding | Apricot Custard, Coconut Ice Cream 5.5

Chocolate & Avocado Mousse | Vegan Shortbread, Raspberries 6.5

Affogato | Kindred Espresso, Farmhouse Vanilla Ice Cream, Disaronno, Amaretti Biscuit 6.5

Knickerbocker Glory | Caramelised Banana, Pineapple, Chilli, Coconut Ice Cream 6.0

Continental Sharing Board (for 2 people) | Croissants, Sliced Cheddar, Cured Ham, Melon, Greek Yogurt, Granola, Honey 15.0

Kindred Breakfast | Eggs any style, Bacon, Cumberland Sausage, Mushrooms, Hash Brown, Roasted Tomato, Black Pudding, Baked Beans, Sourdough Toast 11.0

Eggs any Style | Sourdough Toast 5.0

Bagel | Heritage Tomato, Avocado, Ricotta & Basil 8.0

Eggs Rancheros | Tomato, Chorizo, Avocado, Beans, Tortilla 9.0

Vegan Rancheros | Tomato, Squash, Avocado, Mushroom, Tortilla 8.0

Buttermilk Pancakes | Bacon, Blueberries, Maple Syrup 7.0

Kindred Bottomless Brunch (Saturday & Sunday Only)

£20pp for a choice of unlimited* Prosecco, Mimosa or Bloody Mary with any brunch dish.

**Bottomless drinks include once choice per person. Bottomless drinks last 90 minutes.
Available from 10am, last seating at 2:30pm.*

Starters & Mains

Small Plates/Starters

Burrata Grilled Peaches, Balsamic, Pane Carasau	9.5
Squab Pigeon Beetroot, Berries, Buttermilk	13.5
Slow Braised Squid Tomatoes, White Wine, Focaccia, Aioli	8.5
Thai Style Fish Cakes Lime & Ginger Dressing	7.5
Butternut Squash & Walnut Pierogi Sage & Walnut Vinaigrette	8.0
Baba Ganoush Halloumi Fries, Pomegranate, Chapati	8.5

Power Bowls Choose your base for 9.0



Udon Noodles
Thick, wheat flour
Japanese noodles,
served hot



Greens & Beans
Broccoli, Soy Beans,
Fine Beans, Peas,
Kale, Sugar Snaps



Rice & Grains
Brown & Wild Rice,
Lentils, Quinoa,
Seeds

All the base options are served with: Avocado, Carrots, Chilli, Spring Onions, Bean Sprouts & Coriander. The bowls are finished with a spicy sesame seed dressing.

Add some extra protein

Grilled Chicken Thigh 4.0 | BBQ Pulled Pork 3.0 | Roasted Vegetables 4.0 | Two Fried Eggs 3.0

Sharing Boards

Chipotle Pulled Pork Tacos Grilled Corn Salsa, Pico de Gallo, Avocado, Lime	20.0
The Kitchen Board Crispy Squid, Chicken Bites, Duck Gyozas, Padrón Peppers, Slaw, Flat Bread	19.5
The Garden Board Sweetcorn Fritters, Mini Veg Kebab, Marinated, Black Olives, Baba Ganoush, Smashed Avocado, Halloumi, Flat Bread	18.0

Mains

Jerk Chicken for Two Rice n'Peas, Fried Plantain, Spiced Roasted Sweet Potatoes, Slaw, Jerk BBQ Sauce	28.0
Grilled Lamb Shashlik Israeli Couscous, Babaganoush & Chapati	18.5
King Prawn Bobó Coconut Rice, Fried Cassava	17.5
Spiced Peanut Udon Noodles Courgette, Carrots, Avocado, Cucumber, Sesame & Chilli Dressing	14.5
Roast Halloumi Fajita Tomato, Peppers, Onions, Chilli, Lettuce, Guacamole, Salsa, Sour Cream	15.0
The Kindred Burger Charcoal Bun, Lettuce, Tomato, Kale Slaw, Fries, Burger Relish	13.5

Choose: Grilled Chicken Thigh | Double Ground Steak Burger | Plant-Based Vegan Burger

Extra Toppings: Bacon 2.5 | Avocado 2.5 | Monterey Jack 1.5 | Blue Cheese 2.5 | Jalapeños 1.0 | Mushrooms 1.5

Stone-baked Sourdough Pizzas

The Margherita Tomatoes, Mozzarella di Bufala, Fresh Basil, Oregano	11.0
The Millennial Kale & Walnut Pesto, Sun Blushed Tomatoes, Mozzarella, Artichokes	13.0
The Vegan Delight Folded & Stuffed with Vegan Cheese, Butternut Squash, Pumpkin Seeds, Almonds, Spring Onions	13.5
The Pepperoni Tomato, Mozzarella, Pepperoni, More Pepperoni, Red & Spring Onions	12.5
The Deep South Spicy Pulled Pork, Bourbon BBQ Sauce, Monterey Jack, Jalapeños	13.0
The Picante Tomato, Pancetta, Chilli Flakes, Spicy Nduja Sausage, Gorgonzola	13.5

Sides

Herb Side Salad with Onions & Tomatoes	4.0	Sweet Potato Fries	4.5
Smoky Fries	4.0	Seasonal Greens	4.5