

KIN.

TWISTED OVERNIGHT BIRCHER (V) 9

APPLE INFUSED MUESLI, BLENDED WITH GREEK YOGURT, MAPLE SYRUP, TOPPED WITH TOASTED ALMONDS AND POACHED PEARS

FULL ENGLISH BREAKFAST (V) 13

2 HAND TIED SAUSAGES, 2 BACON, EGG, DOREEN'S BLACK PUDDING, TOMATO, MUSHROOMS, HASH BROWN, BEANS AND TOAST (VEGETARIAN OPTION PREPARED WITH PLANT BASED SAUSAGES)

VEGAN BREAKFAST (VE) 13

2 PLANT BASED SAUSAGES, TOMATOES, MUSHROOMS SAUTEED IN VEGAN OIL, HASH BROWNS, BEANS, SERVED WITH PEA, SPINACH AND COURGETTE PUREE

BREAKFAST ROYALE 11

CROISSANT BUN, SAUSAGE PATTY, BACK BACON, MONTEREY JACK CHEESE, MUSHROOM AND TOMATO KETCHUP, HASH BROWN AND FRIED EGG

VEGGIE ROYALE (V) (VGO) 11

CROISSANT BUN, VEGETARIAN SAUSAGE PATTY, MONTEREY JACK CHEESE, MUSHROOM AND TOMATO KETCHUP, HASH BROWN AND FRIED EGG

EGGS BENEDICT 12

POACHED EGGS WITH HOMEMADE HOLLANDAISE WITH PULLED HONEY ROASTED HAM ON TOASTED SOURDOUGH

THE MEDLEY (V) 12

PEA, SPINACH AND COURGETTE PUREE ON SOURDOUGH, TOPPED WITH POACHED EGGS AND CRUMBLED FETA, FINISHED WITH SPICED OIL AND SUNDRIED TOMATOES

WELSH RAREBIT 8

TOASTED SOURDOUGH WITH A WOLD TOP BEER HERB INFUSED MORNAY SAUCE INCLUDING TEA OR AMERICANO COFFEE

POACHED EGGS 8

POACHED EGGS ON TOASTED SOURDOUGH INCLUDING TEA OR AMERICANO COFFEE

BREAKFAST BRAVAS 11

ROAST POTATOES DRESSED WITH A BLENDED BRAVAS SAUCE, GARLIC YOGHURT, POACHED EGGS, CHORIZO CRUMB

TURKISH EGGS 11

GARLIC YOGHURT, POACHED EGGS, ALEPPO BUTTER, DILL, MINT, LEMON, DICED TOMATO AND CHORIZO CRUMB, SERVED WITH TOASTED SOURDOUGH

SMOKED TOFU BRUSCHETTA (VE) 11

SCRAMBLED SMOKED TOFU INFUSED WITH ONIONS TOMATOES AND SPICES SERVED ON TOASTED SOURDOUGH TOPPED WITH BALSAMIC AND CHILLI OIL

CROQUE MADAME 12

YORKSHIRE HAM, MILD DIJON BÉCHAMEL, MELTED CHEESE WITH FRIED EGG ON TOASTED SOURDOUGH

KIN POKE BOWL (VGO) 15

STEAMED SALMON FILLET OR MARINATED CHICKEN OR TOFU, BURNT-CORN RICE (SERVED COLD), PICKLED GINGER CUCUMBER, TOMATO, SESAME SEEDS, SPRING ONION, CREOLE ONIONS EDAMAME BEANS, SRIRACHA-GARLIC MAYO AND BURNT LIME DRESSING

KIN SALAD (VGO) 14

CAJUN CHICKEN OR TOFU, CUCUMBER, CORN, BURNT LIME, LITTLE GEM, TOMATOES, GRAPES, LEMON MAYO, CREOLE ONIONS AND PICKLED BEETROOT YOGHURT DRESSING SERVED WITH TOASTED SOURDOUGH

BERRY & MASCARPONE PANCAKES 10

WARM BERRY COMPOTE, WHIPPED VANILLA MASCARPONE, TOASTED ALMONDS, LEMON ZEST TOPPED WITH A DARK RUM BERRY COULIS

BACON PANCAKES 10

DRY CURED STREAKY BACON, FLUFFY PANCAKES, WHIPPED HOMEMADE BUTTER AND CANADIAN MAPLE SYRUP

DUBAI CHOCOLATE PANCAKE 11

WHIPPED VANILLA MASCARPONE, SALTED CARAMEL & PISTACHIO SAUCE, KUNAFAH, GARNISHED WITH GRATED FUDGE AND PISTACHIO CRUMB

SIDES 4

CHORIZO CRUMB

WILTED SPINACH WITH BUTTER

HALLOUMI AND HOT HONEY

HASH BROWNS SERVED WITH HOMEMADE MUSHROOM AND TOMATO KETCHUP

BEETROOT FETA AND WALNUT

V - VEGETARIAN, VE - VEGAN, VGO - VEGAN OPTION, (GLUTEN FREE OPTIONS - ASK A MEMBER OF STAFF)

KIN.

HOT DRINKS

AMERICANO.....	£3.30
ÈSPRESSO.....	£2.80
CAPPUCCINO.....	£3.70
FLAT WHITE.....	£3.70
LATTE.....	£3.70
MACCHIATO.....	£3.50
MÖCHA.....	£4.00
HOT CHOCOLATE REGULAR.....	£4.00
HOT CHOCOLATE DELUXE.....	£4.50
YORKSHIRE TEA.....	£2.30
TEA PIGS (ASSORTED).....	£2.60

COLD DRINKS

ICED LATTE.....	£3.70
ICED MOCHA.....	£4.00
STILL OR SPARKLING WATER.....	£2.00
SAN PELLEGRINO.....	£3.00
COCA COLA.....	£2.50
PEPSI MAX.....	£2.50
FENTIMANS.....	£3.50
CAPRI SUN.....	£2.50
FRUIT SHOOT.....	£1.75
GLASS OF ORANGE JUICE.....	£2.00
GLASS OF APPLE JUICE.....	£2.00

UPGRADES

EXTRA COFFEE SHOT.....	£0.80	FLAVOURED SYRUP.....	£0.80
OAT & SOYA MILK.....	£0.50		

CAKES

TARTS.....	£4.00	TRAY BAKES.....	£3.50
TOASTED TEACAKE.....	£3.00		

Free Wifi: Rowntree Lodge Guest
Password: 17WestStreet

Rowntree Lodge Cafe, 17 West Street, Scarborough, YO11 2QN
For all enquiries please contact 07482 280812

 @kin.at.rowntree  Kin at Rowntree



KIN.

KIDS MENU £8

KIDS ENGLISH BREAKFAST (V)

1 HAND TIED SAUSAGE, 1 BACON, EGG, HASH BROWN AND BEANS
(*VEGETARIAN OPTION PREPARED WITH A PLANT BASED SAUSAGES*)

MINI ROYALE

CROISSANT BUN, SAUSAGE PATTY, MONTEREY JACK CHEESE,
TOMATO KETCHUP, HASH BROWN AND FRIED EGG

MINI VEGGIE ROYALE (V)

CROISSANT BUN, VEGETARIAN SAUSAGE PATTY, MONTEREY JACK
CHEESE, TOMATO KETCHUP, HASH BROWN AND FRIED EGG

BACON PANCAKES

DRY CURED STREAKY BACON, FLUFFY PANCAKES AND CANADIAN
MAPLE SYRUP

CHOCOLATE PANCAKES

FLUFFY PANCAKES SERVED WITH BISCOFF SPREAD, SALTED
CARAMEL, CHOCOLATE SAUCE AND SKOOSHY CREAM OR....
NUTELLA AND SKOOSHY CREAM

**ALL CHILDRENS MEALS INCLUDE ONE OF THE
FOLLOWING DRINKS:
FRUIT SHOOT, APPLE OR ORANGE JUICE**



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(VEGETARIAN OPTION PREPARED WITH A PLANT BASED
SAUSAGES)

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CROISSANT BUN, SAUSAGE PATTY, MONTEREY JACK CHEESE,
TOMATO KETCHUP, HASH BROWN AND FRIED EGG

MINI VEGGIE ROYALE (V)

CROISSANT BUN, VEGETARIAN SAUSAGE PATTY, MONTEREY JACK
CHEESE, TOMATO KETCHUP, HASH BROWN AND FRIED EGG

BACON PANCAKES

DRY CURED STREAKY BACON, FLUFFY PANCAKES AND CANADIAN
MAPLE SYRUP

CHOCOLATE PANCAKES

FLUFFY PANCAKES SERVED WITH BISCOFF SPREAD, SALTED
CARAMEL, CHOCOLATE SAUCE AND SKOOSHY CREAM OR....
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FULL ENGLISH BREAKFAST (V)

2 HAND TIED SAUSAGES, 2 BACON, EGG, DOREEN'S BLACK PUDDING, TOMATO, MUSHROOMS, HASH BROWN, BEANS AND TOAST
(VEGETARIAN OPTION PREPARED WITH PLANT BASED SAUSAGES)

VEGAN BREAKFAST (VE)

2 PLANT BASED SAUSAGES, TOMATOES, MUSHROOMS SAUTEED IN VEGAN OIL, HASH BROWNS, BEANS, SERVED WITH PEA, SPINACH AND COURGETTE PUREE

POACHED EGGS (V)

POACHED EGGS ON CHOICE OF WHITE, BROWN OR SOURDOUGH TOASTED BREAD

EGGS BENEDICT

POACHED EGGS WITH HOMEMADE HOLLANDAISE, PULLED HONEY ROASTED HAM SERVED ON TOASTED SOURDOUGH

BREAKFAST BRAVAS

ROAST POTATOES DRESSED WITH A BLENDED BRAVAS SAUCE, GARLIC YOGURT, POACHED EGGS AND CHORIZO CRUMB

TURKISH EGGS

GARLIC YOGHURT, POACHED EGGS, ALEPPO BUTTER, DILL, MINT AND LEMON ON TOASTED SOURDOUGH WITH DICED TOMATO AND CHORIZO CRUMB

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THE MEDLEY (V)

PEA, SPINACH AND COURGETTE PUREE ON SOUR DOUGH, TOPPED WITH POACHED EGGS AND CRUMBLLED FETA, FINISHED WITH SPICED OIL AND SUNDRIED TOMATOES

VEGGIE ROYALE (V) (VGO)

CROISSANT BUN, VEGETARIAN SAUSAGE PATTY, VEGAN SLICED CHEESE, MUSHROOM AND TOMATO KETCHUP, HASH BROWN AND FRIED EGG

**ROWNTREE GUEST BREAKFAST £13
INCLUDING APPLE OR ORANGE JUICE,
AMERICANO COFFEE OR TEA**

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V - VEGETARIAN, VE - VEGAN, VGO - VEGAN OPTION, (GLUTEN FREE OPTIONS - ASK A MEMBER OF STAFF)

BRUNCH

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SIDES

4

BEETROOT FETA AND WALNUT

HOMEMADE HOLLANDAISE SAUCE POT

HASH BROWNS SERVED WITH HOMEMADE MUSHROOM AND TOMATO KETCHUP

HALLOUMI AND HOT HONEY

KALE WITH COMPOUND BUTTER