**Starters**

Grilled tenderstem broccoli, rose petals, spiced almond flakes (v) *£9.00*

Char-grilled organic kingfish with carom seed, carambola pickle *£11.50*

Green spiced native half lobster, kokum dip, dried shrimp chutney *£33.00*

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes  *£11.00*

Tandoori long legged partridge breast with green spices, kachri chutney, beetroot raita, pickled

walnut and raisin £*18.00*

Smoked Herdwick lamb fillet and galouti kebab mille feuille  *£12.50*

**Main Courses**

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) *£21.00*

Char-grilled monkfish with Kerala curry sauce, tomato rice *£29.00*

Wild Spencer Gulf king prawns with Alleppey sauce, rice vermicelli *£35.00*

Tandoori Norfolk free range chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils *£22.50*

Roast saddle of Romney Marsh lamb, sesame tamarind sauce, keema palak, pickled root vegetables *£29.50*

Balmoral Estate tandoori venison loin, black stone flower reduction and fenugreek potatoes *£38.00*

**Sharing Mains**

**Served tableside**

Old Delhi style butter chicken on the bone, black lentils, pilau rice

and garlic naan *£70.00 (for two)*

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils,
pickled vegetables and hot garlic chutney *£85.00*

(v) Vegetarian Contains gluten Allergen menus available on request.

**Side Dishes**

 Rajasthani sangri beans with fenugreek and raisin £*8.00*

Black lentils *£6.50*

Cabbage and seasonal green foogath with coconut and curry leaf *£5.75*

 Home style split yellow peas with cumin *£5.00*

 Keema Karela – lamb mince and bitter melon *£10.00*

 Selection of breads *£8.00*

 Selection of chutneys *£5.50*

**Desserts**

Malai Kulfi – Old Delhi favourite, served with quinoa and raspberry crumble *£9.50*

*Saussignac, Vendange d’Autrefois, Gascony, France, 2015 Glass 100ml £8.20*

 Sticky ginger toffee pudding with cinnamon ice cream  £*8.75*

 *Malvasia Passito , Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £17.00*

 Lemon and ginger brulée, pink peppercorn crisp *£9.00*

 *Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014* 

 *Glass 100ml £7.10*

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan) *£10.00*

 *Muscat de Frontignan, Chateau de Peysonnie, France £7.00*

Selection of Neal’s Yard cheeses with quince chutney*£14.50*
*Taylor Port, Tawny 10 Years, Portugal Glass 100ml £9.00*

**Dessert Platter**

**Tasting plate of assorted desserts  – for two or more**

*£30.00 per two people*

*NV Champagne Brut Rosé Francois Monay*

*Bottle 750ml £77.00 Glass 125ml £15.40*

 **Tasting Menu**

*£95 per person, £180.00 with premium wines*

*To maximise your dining experience, this menu must be ordered by each diner at your table.*

**Appetisers**

**Tandoori Norfolk free range chicken chaat in pastry shell **

**Devon crab and kokum berry salad on lotus root crisp**

**Stir fry of shrimp with curry leaf and ginger**

Muscadet de Sèvre et Maine sur Lie ‘Schistes de Goulaine’Domaine R de La Grange, Loire, France, 2010

**First Starter**

**Carpaccio of home cured Shetland salmon and caramel jhal muri**

 Riesling Rheinschiefer, Peter Jakob Kühn, Rheingau Germany, 2015

**Second Starter**

**Tandoori long legged partridge breast with green spices, kachri chutney**

Château Pavillon Beauregard, Lalande-de-Pomerol, Bordeaux, France, 2016

**Rest course**

 **Pressed watermelon chaat, pineapple granita, ginger and coconut foam**

**First Main Course**

**Char-grilled monkfish with Kerala curry sauce**

Muscat Sec Cave des Vignerons de Frontignan VDP d‘Oc, France, 2017

**Second Main Course**

**Balmoral Estate venison loin, black stone flower reduction**

**Or**

***Raan-*Braised shoulder of milk fed Cumbrian lamb, nutmeg and fennel sauce**

Barolo, Dacapo, Serralunga, Piedmonte, Italy, 2010

**Dessert**

**Lemon and ginger brûlée, pink peppercorn crisp **

Château Caillou, Second Cru Classé, Barsac, Sauternes France, 2011

**Coffee and Petits Fours**

Served in the Old Library Bar

**Vegetarian option available**

 **We welcome your comments and suggestions.**

 **Please speak to our Duty Manager or e-mai****l us at info@cinnamonclub.com**

 **Please be considerate when using mobile phones.**



**The Cinnamon Club are**

**long-standing SRA members and are**

**involved in a range of sustainability efforts.**

Contains gluten Allergen menus available on request