

Starters

Chilled asparagus moilee, roasted tomato salsa and gunpowder (v) £10.00

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

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

Anjou squab pigeon breast, peanut and pumpkin chutney 🍷 £18.00

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

Main Courses

Banana chilli filled with fenugreek, raisin and bitter melon, 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 chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils 🍷 £22.50

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

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

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

Mango kulfi with quinoa and raspberry crumble £9.50
Saussignac, Vendange d'Autrefois, Gascony, France, 2015 Glass 100ml £ 8.20

Baba au rhum with orange and raisin, chia seed ice cream 🍷 £11.50
Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £ 17.00

Lemon and ginger brulée, garam masala sable 🍷 £9.00

*Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014 🍷
Glass 100ml £7.10*

Saffron poached pear, tapioca and lime payasam £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*

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

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

We welcome your comments and suggestions.
Please speak to our Duty Manager or e-mail 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.

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

Carpaccio of home cured Shetland salmon and caramel jhal muri

Condrieu, Christophe Pichon, Rhône, France, 2016

First Starter

Wild Spencer Gulf king prawns with Alleppey sauce

Riesling Spätlese, Niederberg Helden, Thomas Haag
Schloss Lieser, Germany, 2011

Second Starter

Smoked Herdwick lamb fillet and galouti kebab mille feuille

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

First Main Course

Char-grilled monkfish with Kerala curry sauce

Grüner Veltliner, Strabertal, Waldschutz, Kamptal, Austria, 2017

Second Main Course

Tandoori

Balmoral Estate venison loin, Anjou pigeon breast, pumpkin chutney

Garnacha Vinedos de Alcohuaz - Cuesta Chica, Elqui Valley, Chile, 2015

Dessert

Cardamom shrikhand with tamarind glazed berries

Saussignac, Vendange d'Autrefois, Gascony, France, 2016

Coffee and Petits Fours

Served in the Old Library Bar

Vegetarian option available



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