**Starters**

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

Bombay style vegetables with truffled pao, Jerusalem artichoke crisp (v)  *£10.00*

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad (v) *£12.00*

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

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing *£13.00*

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*

**For those challenged on the spice front, The Cinnamon Club is pleased to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:**

Crab risotto with truffle cappuccino, pan fried king prawn *£14.50*

*As a main course £29.00*

**Main Courses**

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau   
and yoghurt sauce (v) *£21.00*  
  
Tamil style butternut squash in garlic confit curry, Gobindobhog kichiri (v) £22.00  
  
Zucchini flower filled with tamarind glazed vegetables, caldeen sauce (v) £21.00  
  
Shrimp crusted coley fillet, green curry sauce, steamed basmati rice £22.50  
  
Char-grilled monkfish with Kerala curry sauce, tomato rice £29.00  
  
Wild Spencer Gulf king prawns with Alleppey sauce, rice vermicelli £35.00  
  
Tandoori 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

Clove smoked breast of young grouse, pumpkin chutney, masala artichoke mash, tapioca crisp £35.00

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

**Eric’s main:** Seared rump steak of 28 day dry-aged Hereford beef,   
fondant potatoes, red wine sauce £32.00

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**Sharing Mains**

**Served tableside**

Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried green pea and morels, tomato and fenugreek sauce, green pea pilau (v) *£55.00 (for two)*

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

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*

Raan - Slow braised shoulder of milk-fed Herdwick lamb with nutmeg and black pepper sauce served with black lentils, pomegranate pilau, burhani raita, coriander chutney   
£*175.00 (serves 3-4)*

*(Limited availability)*

**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*

Aloo Gobi – Punjabi style stir-fried potato and cauliflower *£6.50*

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

Garlic naan  *£4.00* Potato stuffed paratha  *£4.00*

Selection of breads  *£8.00*

Selection of chutneys *£5.50*

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

**Desserts** **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.*

**Original Beans dark chocolate and Tellicherry pepper mousse, white chocolate and carom crumble, shatkora lime marmalade ** *£14.00* *Taylors, Tawny 20 years, Portugal Glass 100ml £14.00*

**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. Italy 2009 Glass 100ml £17.00*

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

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

*Glass 100ml £7.50*

**Salted caramel tart, wild berry sorbet, poppy seed meringue**  *£9.50*

*Pedro Ximenez San Emilio Lustau, Jerez, Spain*

*Glass 100ml £11.80*

**Saffron poached pear, sago and pineapple payasam, roasted plum sorbet** (vegan) £10*.00*

*Muscat de Frontignan, Chateau de Peysonnie, France* £*8.00*

**Ice cream or sorbet selection of the day** *£7.50*

Franciacorta Brut Castelveder, Italy, Glass 125ml 11.40

**Selection of Neal’s Yard cheeses with quince chutney** *£14.50*

*Fonseca Vintage poert 2001, Portugal Glass 100ml £12.60*

**Dessert Platter**

Tasting plate of assorted desserts – for two or more

*£30.00 per two people*

*NV Champagne Brut Rosé Françoise Monay*

*Bottle 750ml £77.00 Glass 125ml £15.00*



**The Cinnamon Club are long-standing SRA members and are involved in a range of sustainability efforts.**

**Appetisers**

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

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

**Stir fry of shrimps 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**

**We welcome your comments and suggestions.**

**Please speak to our Duty Manager or e-mai**[**l us at info@cinnamonclub.com**](mailto:info@cinnamonclub.com)

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