

## Starters

Sunchoke podimas on fermented rice pancake, coconut chutney and gunpowder (v) £9.00

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (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

Anjou squab pigeon breast, peanut and pumpkin chutney £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

Tasting of mushroom – cep and spinach curry, tandoori king oyster mushroom, mushroom pilau (v) £21.50

Dum cooked snake gourd filled with tamarind ratatouille, yellow lentils (v) £22.00

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

Macher Jhol - sea bass in Bengali style broth with aubergine and potato, ghee rice £22.50

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

Wild Spencer Gulf king prawns with coriander and coconut sauce, rice vermicelli £35.00

Tandoori Norfolk free range chicken breast in Awadhi korma sauce, garlic naan crumble 🍷 £22.50

Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables £29.50

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

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.

## 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, saffron-roganjosh sauce, black lentils, pickled root 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 Organic multigrain roti 🍷 £4.00

Selection of breads 🍷 £8.00

Selection of chutneys £5.50

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

## Desserts

**Dark chocolate dome filled with shrikand bavorois passion fruit and rosemary soup £14.00**

Taylors, Tawny 20 years, Portugal Glass 100ml £14.00

**Royal Punjabi kulfi, honeycomb pistachio 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, Italy 2009 Glass 100ml £17.00

**Lemon and ginger brulee, masala sable 🌿 £9.00**

Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014 🌿  
Glass 100ml £7.50

**Whiskey and raisin pudding, banana ice cream £9.50 🌿**

Malvasia Passito Vigna del Volta, Romagna, Italy, 2009, Glass 100ml £16.50

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

Enamor, Yuzu liqueur de France Glass 50ml £8.30

**Saffron poached pear, tapioca and lime payasam £10.00**

Muscat de Frontignan, Chateau de Peysonnie, France £8.00

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

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

Fonseca Vintage port 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 £15.40



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

We welcome your comments and suggestions.

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

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## 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 green mango and coconut 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

**Thandai cheesecake with blood orange chutney 🌿**

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

### Coffee and Petits Fours

Served in the Old Library Bar

**Vegetarian option available**

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