

## Desserts

**Chocolate rossogulla, bitter chocolate mousse,  
passion fruit curd, mango sorbet** £12.50  
*Taylor's, Tawny 20 years, Portugal, Glass 100ml £14.00*

**Alphonso mango kulfi, chilli mango soup** 🌿 £8.50  
*Saussignac, Vendange d'Autrefois, Gascony, France, 2013, Glass 100ml £7.50*

**Baked Jalandhar - Thandai, saffron  
and carrot halwa ice cream with spiced meringue** 🌿 £9.50  
*Piccolit, Aquila del Torre, Friuli, Italy, 2004, Glass 100ml £11.40*

**Lemon and ginger brulee, garam masala sable** 🌿 £8.00  
*Côteaux du Layon St Aubin, Domaine des Barres Loire, France 🌿  
Glass 100ml £7.10*

**Carrot toffee pudding, cinnamon ice cream** 🌿 £7.50  
*Malvasia Passito Vigna del Volta, Romagna, Italy, 2009, Glass 100ml £13.60*

**Honey lime cheesecake, marinated English strawberries** 🌿 £7.50  
*Muscat de Frontignan, Chateau de Peysonnie, France £7.00*

**Ice cream or sorbet selection of the day** £6.50

**Selection of Neal's Yard cheeses with quince chutney** 🌿 £13.50  
*Taylor Tawny 10 years, Portugal, Glass 100ml £9.00*

### Dessert Platter

**Tasting plate of assorted desserts** 🌿 - for two or more  
£25.00 per two people

*NV Champagne Brut Rosé Premier Cru Nicolas Guesquin  
Bottle 750ml £71.00 Glass 125ml £14.50*

We welcome your comments and suggestions.  
Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto: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.

Our king prawns are wild-caught and MSC certified

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

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. 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.

## Tasting Menu

£85 per person, £160.00 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**

*Nevina Vinograd Sv, Domaine Saint Hills, Istria, Croatia, 2012*

### First Starter

**Kerala spiced seafood bisque flamed with brandy**

### Second Starter

**Okra filled with peanut and jaggery, green mango chutney**

**Pithod - chickpea and yoghurt gnocchi**

**Banana chilli filled with fenugreek, raisin and bitter gourd**

*Riesling Spatlese, Zetlinger Sonnenuhr, Selbach-Oster, Mosel, 2015*

### First Main Course

**Wild Spencer Gulf king prawns with mango coriander sauce**

*Pouilly-Fuisse, En Servy, Denis Bouchacourt, Burgundy, France, 2014*

### Second Main Course

**Tandoori saddle of venison, black stone flower reduction**

*Pommard, Domaine de la Galopiere, Burgundy, France, 2006*

### Dessert

**Chocolate rossogulla, bitter chocolate mousse,  
passion fruit curd, mango sorbet**

*Port, Fonseca Quinta do Panascal, 2001*

### Coffee and Petits Fours

Served in the Old Library Bar

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## Starters

- Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v) £9.50
- Tandoori octopus with chutney aloo, fennel salad and tomato lemongrass dressing 🌿 £9.50
- Fenugreek scented tandoori cod, curry leaf and lime crumble £10.00
- Bengali style Thermidor with half Scottish lobster £26.00
- Tandoori breast of Anjou squab pigeon, pumpkin chutney and peanut 🌿 £16.50
- Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿 £9.50
- Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿 £11.00

**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 £12.50  
As a main course £25.00

## Main Courses

- Tasting of mushroom – cep and spinach curry, tandoori Portobello, mushroom pilau (v) £19.00
- Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £18.50
- Seared sea bass fillet on spiced red lentils, coconut ginger sauce and puffed buckwheat £19.00
- Char-grilled halibut with bay leaf and pepper sauce, tomato rice £25.00
- Wild Spencer Gulf king prawns with mango coriander sauce, rice vermicelli £30.00
- Tandoori Norfolk free range chicken breast in Hyderabad korma sauce, garlic naan crumble 🌿 £19.50
- Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables £26.00
- Eric's Main:** Seared rump steak of 28 day dry aged Hereford beef, fondant potatoes, red wine sauce £27.50

## Sharing Mains

Served tableside

- Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🌿 £60.00 (for two)
- Whole rack of Romney Marsh lamb, saffron-roganjosh sauce, black lentils, pickled vegetables and hot garlic chutney £78.00

## The Cinnamon Set Lunch

£24.00 for two courses

£26.00 for three courses

Add half a bottle of our wine, hand-selected by our sommelier for £15.00:

**Red:** Merlot, Domaine Massillan, Pays D`Oc, France, 2015

**White:** Trebbiano Rubicone IGP, Dalfiume Nobilvini, Italy, 2015

### Starters

- Spring vegetable cake with beetroot and raisin, kasundi mustard 🌿 (v)
- Spice crusted black bream fillet, green mango chutney
- Madras style pepper chicken with coconut and curry leaf, layered paratha 🌿
- Venison seekh kebab, smoked paprika raita, green coriander chutney

### Main Courses

- Tasting of jackfruit – curry, tandoori tikka and biryani (v)
- Pan seared Coley, coconut vinegar sauce, steamed basmati rice
- Tandoori free range chicken breast, Hyderabad korma sauce, tomato quinoa 🌿
- Rajasthani fiery lamb curry with pilau rice

### Desserts

- Sorbet selection of the day
- Honey lime cheesecake, marinated English strawberries 🌿
- Alphonso mango fondant, chilli mango soup
- Selection of Neal's Yard cheeses with quince chutney 🌿  
£6.00 supplement

## Side Dishes

- Rajasthani sangri beans with fenugreek and raisin £7.00
- Black lentils £6.00
- Cabbage and seasonal green foogath with coconut and curry leaf £5.00
- Home style split yellow peas with cumin £3.50
- Chilled bitter melon, pickled shallot and cucumber salad £6.00
- Keema Karela – lamb mince and bitter melon £9.00
- Garlic naan 🌿 £3.50
- Potato stuffed paratha 🌿 £3.50
- Selection of breads 🌿 £7.50
- Selection of chutneys £5.00

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