

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

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 pistachio korma, garlic naan crumble 🌿 £19.50

Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables £26.00

Tandoori loin of Oisin red deer, black stone flower reduction, masala mash £35.00

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

(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.

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: Primitivo del Tarantino IGP, Brunera, Agricole Erario, Puglia, Italy, 2015

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

Starters

Green pea and potato cake, chickpea vermicelli chaat (v)

Fenugreek scented tandoori cod, curry leaf and lime crumble

Tandoori free range chicken breast tikka with green spices, pineapple raita

Smoked Kentish lamb escalope, smoked paprika raita, coriander chutney

Main Courses

Pan seared aubergine steak, sesame tamarind sauce, stir-fried baby aubergine 🌿

Baked plaice sole, Bengali style dopyaaza sauce, steamed rice

Tanjore style curry of free range chicken legs, pilau rice

Venison and prune kofta, black lentils, layered paratha 🌿

Desserts

Sorbet selection of the day

Spiced apple and blueberry crumble, Madagascan vanilla ice cream 🌿

Ceylon style baked coconut and jaggery custard, caramel cashew nut

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

Organic multigrain roti 🌿 £3.50

Selection of breads 🌿 £7.50

Selection of chutneys £5.00

Desserts

Dark chocolate paan and caramel muri bar, carrot halwa and clove ice cream £12.50

Taylors, Tawny 20 years, Portugal, Glass 100ml £12.00

Burnt malai and peppercorn panna cotta, saffron pear £8.50

Saussignac, Vendange d'Autrefois, Gascony, France, 2012, 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

Green cardamom brulée with rose petal biscotti £8.00

NV Muscat de Frontignan 20 years old

Cave des Vignerons de Frontignan, France, Glass 100ml £9.60

Spiced apple and blueberry crumble, Madagascan vanilla ice cream £7.50

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011, Glass 100ml £17.60

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 £7.00

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 £69.00 Glass 125ml £14.50*

We welcome your comments and suggestions.

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

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

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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 loin of Oisin red deer, black stone flower reduction

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

Dessert

Dark chocolate paan and caramel muri bar, carrot halwa and clove ice cream

Port, Fonseca Quinta do Panascal, 2001

Coffee and Petits Fours

Served in the Old Library Bar

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