

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
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 yoghurt kadhi, 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, corn and yoghurt sauce, black lentils, pickled vegetables and hot garlic chutney £78.00

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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

Pressed watermelon and steamed chickpea cake chaat, caramelized jhal muri, tamarind 🌿 (v)

Fenugreek scented tandoori cod, curry leaf and lime crumble

Tandoori chicken breast with mace and cardamom, smoked paprika raita

Masala duck livers, char-grilled green apple, pea shoot salad

Main Courses

Baked aubergine steak, sesame tamarind sauce, stir-fried baby aubergine (v)

Green spiced plaice fillet, Maharashtrian koshimbir salad, curried yoghurt

Pan seared Barbary duck breast, coconut vinegar sauce, pilau rice

Char-grilled Galloway beef steak, vindaloo sauce, masala mash

Desserts

Sorbet selection of the day

Mango and passion fruit cheesecake, oats and honey crumble 🌿

White chocolate and pink peppercorn cake, thandai lemon ice cream 🌿

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

Aloo Gobi – Punjabi style stir-fried potato and cauliflower £5.00

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