**Sunday Jazz Set Menu**

£45 per person including a Lazy Sunday Champagne cocktail

**Starters**

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

Kedgeree with smoked haddock and poached egg

Tandoori chicken breast tikka with basil and crushed pepper, beetroot raita

Stir-fried Koorgi pork on gem lettuce, masala cashew nuts, curry leaf and lime crumble

**Main Courses**

Tamil style butternut squash in garlic confit curry, Gobindobhog kichiri (v)

Shrimp crusted coley fillet, green curry sauce, steamed basmati rice

Tandoori chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils

Curried lamb mince with fried egg, layered paratha

Roast saddle of Romney Marsh lamb, sesame tamarind sauce, pickled root vegetables

**Desserts**

Saffron poached pear, tapioca and lime *payasam (vegan)*

Selection of Neal’s Yard cheeses with quince chutney   
 *£8.00 supplement*

Lemon and ginger brulee, masala sable

**Evening Ensemble**

3 delectable courses including a

Lazy Sunday Champagne Cocktail

Early Offer 5.30–6.30pm | £38.00 per person

Late Offer 6.30–8.45pm | £45.00 per person

**Starters**

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

Green spiced native half lobster, kokum dip, dried shrimp chutney £*33.00*

Anjou squab pigeon breast, peanut and pumpkin chutney *£18.00*

**Main Courses**

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

Wild Spencer Gulf king prawns with Allapey sauce, rice vermicelli £35.00

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

Tandoori chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils *£22.50*

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

**Sharing Mains**

**Served tableside**

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan   
£70.00 (for two)

Raan - Slow braised shoulder of milk-fed Herdwick lamb,   
nutmeg and black pepper sauce, 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

Selection of breads  £8.00 Selection of chutneys  £5.50

**Desserts**

Spiced almond pudding, hazelnut ice-cream  £9.50

Saussignac, Vendange d’Autrefois, Gascony, France, 2012 Glass 100ml £7.50

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

Taylor Port, Tawny 10 Years, Portugal Glass 100ml £9.00

**Dessert Platter**

**Tasting plate of assorted desserts  – for two or more**

*£30.00 per two people*

*NV Champagne Brut Rosé Premier Cru Nicolas Guesquin*

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

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** 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.

**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)

**Please be considerate when using mobile phones.**



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

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**

**Stir fry of shrimp 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**

**Anjou squab pigeon breast, pumpkin and peanut**

Château Pavillon Beauregard, Lalande-de-Pomerol, Bordeaux, France, 2016

**Rest course**

**Chilled tomato and pineapple rasam, pressed watermelon chaat**

**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**

**Tandoori**

**Balmoral Estate venison loin, black stone flower reduction**

**Or**

**Raan-Braised shoulder of milk fed Cumbrian lamb, nutmeg and pepper sauce**

Barolo, Dacapo, Serralunga, Piedmonte, Italy, 2010

**Dessert**

**Shrikhand cheesecake with tamarind glazed berries**

Château Caillou, Second Cru Classé, Barsac, Sauternes France, 2011

**Coffee and Petits**

Contains gluten Allergen menus available on request.

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