

## Lazy Sundays Set Menu

£45 per person including a Lazy Sunday Champagne cocktail

### Starters

Bengali style vegetable chop with beetroot and raisin, tomato mustard sauce 🌿 (v)

Kedgerree with smoked haddock and poached egg

Sandalwood flavoured chicken breast, chicken tikka rillettes, shallot raita 🌿

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿

### Main Courses

Tandoori root vegetables, tomato lemon sauce, steamed rice

Pan seared coley fillet, chick-pea and aubergine curry, spinach poriyal

Murghi Jhol- home style chicken curry, Ghee rice

Curried lamb mince with fried egg, layered paratha 🌿

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

### Desserts

Saffron poached pear, tapioca and lime payasam

Selection of Neal's Yard cheeses with quince chutney 🌿  
£8.00 supplement

Lemon and ginger brulee, garam 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

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v) 🌿 £10.00

Bengali style Thermidor with half Scottish lobster £30.00

Char-grilled breast of red legged partridge with dried melon, spiced red lentils £18.00

### Main Courses

Tasting of mushroom - cep and spinach curry, tandoori Portobello, mushroom pilau (v) £21.50

Wild Spencer Gulf king prawns with mango coriander sauce and rice vermicelli  
£30.00

Char-grilled halibut with yoghurt kadhi, tomato rice £29.00

Norfolk free range chicken breast in pistachio korma, garlic naan crumble 🌿 £22.50

Green spiced Scottish pheasant, lentil kedgerree, pheasant roll £27.00

### 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

Fig and date sticky toffee pudding, cinnamon 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 £71.00      Glass 125ml £14.50

### Starters

Prices include VAT @ 20%. **We do not levy service charge.** 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-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

## 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**  
*Nevina Vinograd Sv Ante Istria, Croatia, 2013*

### 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 Spätlese, Zeltinger Sonnenuhr, Selbach-Oster, Mosel, Germany, 2015*

### First Main Course

**Wild Spencer Gulf king prawns with mango corriander sauce**  
*Pouilly-Fuisse, En Servy, Denis Bouchacourt, Burgundy, France, 2014*

### Second Main Course

**Tandoor smoked breast of Scottish grouse, tamarind-cumin jus**  
*Pommard Domaine de la Galopiere, Burgundy, France, 2006*

### Dessert

**Saffron poached pear, tapioca and lime payasam**  
*Port, Fonseca Quinta do Panascal, 2001*

### Coffee and Petits Fours

Served in the bar