

Lazy Sundays Set Menu

£45 per person including a Lazy Sunday Champagne cocktail

Starters

Rajasthani style corn and chilli porridge, stir-fried baby corn (v)

Kedgeree 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 cauliflower with pickling spices, charred broccoli, tomato fenugreek sauce, beetroot mash (v)

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

Norfolk free range chicken breast in Hyderabad style korma, garlic naan crumble

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, 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

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 Hydeabadi style korma, garlic naan crumble £22.50

Green spiced Scottish pheasant, lentil kedgeree, pheasant spring 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

Garam masala Christmas pudding, cinnamon custard £9.50

Sauvignac, 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

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

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 coriander sauce
Pouilly-Fuisse, En Servy, Denis Bouchacourt, Burgundy, France, 2014

Second Main Course

Tandoori loin of Oisin red deer, black stone flower reduction and fenugreek potatoes
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