

Lazy Sundays Set Menu

£40 per person including a Lazy Sunday Champagne cocktail

Starters

Spring vegetable cake with beetroot and raisin, kasundi mustard (v)

Kedgerree with smoked haddock and poached egg

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes

Smoked Herdwick lamb fillet and galouti kebab mille feuille

Main Courses

Tasting of jackfruit - curry, tandoori tikka and biryani (v)

Pan seared coley, coconut vinegar sauce, steamed basmati rice

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

Tandoori Norfolk free range chicken breast in Hyderabadi korma sauce, garlic naan crumble

Curried lamb mince with fried egg, layered paratha

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

Desserts

Honey lime cheesecake, marinated English strawberry

Selection of Neal's Yard cheeses with quince chutney
£6.00 supplement

Green cardamom brulée with rose petal biscotti

Evening Ensemble

3 delectable courses including a
Lazy Sunday Champagne Cocktail

Early Offer 5.30-6.30pm | £35.00 per person

Late Offer 6.30-8.45pm | £40.00 per person

Starters

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v) £9.50

Bengali style Thermidor with half Scottish lobster £26.00

Tandoori breast of Anjou squab pigeon, pumpkin chutney and masala peanut £16.50

Main Courses

Tasting of mushroom - cep and spinach curry, tandoori Portobello, mushroom pilau (v) £19.00

Char-grilled halibut with bay leaf and pepper sauce, tomato rice £25.00

Norfolk free range chicken breast in pistachio korma, garlic naan crumble £19.50

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

Sharing Mains Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan
£60.00 (for two)

Raan - Slow braised shoulder of milk-fed Herdwick lamb,
nutmeg and black pepper sauce, black lentils, pomegranate pilau,
burhani raita, coriander chutney £150.00 (serves 3-4)

(Limited availability)

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

Selection of breads £7.50 Selection of chutneys £5.00

Desserts

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

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

Selection of Neal's Yard cheeses with quince chutney £13.50

Taylor Port, 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

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 Ante 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 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

Tandoori loin of Oisin red deer, 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 bar