Slow Sunday brunch at The Cinnamon Club

£39 per person, £35 additional for bottomless brunch

Starters
Grilled tenderstem broccoli, rose petals, spiced almond flakes (v)
Bengali style vegetable chop, tomato mustard, lime pickle mayonnaise (v) £10.00
Kedgeree with smoked haddock and poached egg
Tandoori chicken breast tikka with basil and crushed pepper, beetroot raita
Stir-fried Koori 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
Morel Malai Kofta – paneer and royal cumin dumpling, tomato and fenugreek sauce, green pea pilau

Desserts
Saffron poached pear, tapioca and lime payasam (vegan)
Lemon and ginger brulee, masala sable
Cardamom shrikhand with tamarind glazed berries
Selection of Neal’s Yard cheeses with quince chutney £8.00 supplement

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 Alleppey 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
Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan £65.00 (for two)
Raan - Slow braised shoulder of milk-fed Herdwick lamb, nutmeg and black pepper sauce, black lentils, pomegranate pilau, burhani raita, coniferad chutney £175.00 (serves 3-4)

Side Dishes
Rajasthani singri beans with fenugreek and raisin £8.00
Black lentils £6.50
Cabbage and seasonal green fogath 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
Sauvignon, Bande 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 £30.00 per two people
NV Champagne Brut Rose Premier Cru Nicolas Gussqun Bottle 750ml £17.00 Glass 125ml £5.00
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.

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 Gouaine’
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 Fours