Lazy Sundays 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
Tasting of mushroom - cep and spinach curry, tandoori king oyster, mushroom pilau (v) £21.50
Wild Spencer Gulf king prawns with Aliapay sauce, rice vermicelli £35.00
Char-grilled monkfish with Kerala curry sauce, tomato rice £28.00
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 £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 £14.50 per two or more
£30.00 per two people
NV Champagne Brut Royal Premier Cru Nicolas Guequin Bottle 75cl £71.00 Glass 125ml £4.50

Prices include VAT @ 2015. 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 if any allergies or dietary requirements. We import all our wines 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. Some dishes may contain shell.
Tasting Menu

£85 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
carppacio of home cured Shetland salmon and caramel jhal muri
Muscadet de Sèvre et Maine sur lie ‘Schistes de Goulaine’
Domaine R de La Grange, Loire, France, 2010

First Starter

Wild Spencer Gulf king prawns with Allapey sauce
Riesling Rheinschiefer, Peter Jakob Kühn, Rheingau Germany, 2015

Second Starter

Smoked Herdwick lamb fillet and galouti kebab mille feuille
cardamom shrikhand with tamarind glazed berries
Château Pavillon Beauregard, Lalande de Pomerol, Bordeaux, France, 2016

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, Anjou pigeon breast, pumpkin chutney
Barolo, Dacao, Serralunga, Piedmonte, Italy, 2010

Dessert

Cardamom shrikhand with tamarind glazed berries
Château Caillou, Second Cru Classé, Barsac, Sauternes France, 2011

Coffee and Petits Fours

Served in the bar

Vegetarian option available

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

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.

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