

Lazy Sundays Set Menu

£45 per person including a Lazy Sunday Champagne cocktail

Starters

Grilled English asparagus, moong lentil gunpowder, coconut caldeen (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

Roast courgette filled with tamarind glazed vegetables, yellow lentils, tomato rice (v)

Hampshire Chalk Stream trout fillet, Bengali green pea and raisin sauce

Norfolk free range chicken breast in Hyderabad 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

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

Norwegian king crab with spiced shallot crust, crab and tamarind salad, coconut galangal sauce £30.00

Pigeon, pumpkin and peanuts, cucumber raita £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 £35.00

Char-grilled halibut with Kerala curry sauce, tomato rice £29.00

Norfolk free range chicken breast in Hyderabad korma sauce, garlic naan crumble £22.50

Balmoral Estate tandoori venison loin, black stone flower reduction and fenugreek potatoes £39.50

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

Date and fig 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

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

Pigeon, pumpkin and peanuts, cucumber raita

Château Pavillon Beauregard, Lalande-de-Pomerol, Bordeaux, France, 2015

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 Kabinet Trcoken, Weingut Familie Rauhen, Germany, 2016

First Main Course

Wild Spencer Gulf king prawns with mango coriander sauce

Condrieu, Christophe Pichon, Rhône, France, 2015

Second Main Course

Balmoral Estate tandoori venison loin, black stone flower reduction and fenugreek potatoes

Aloxe-Corton, Domaine de a Galopiere, Burgundy, France 2008

Dessert

Mango and ginger panna cotta with coconut sorbet

Saussignac, Vendange d'Autrefois, Gascony, France, 2013

Coffee and Petits Fours

Served in the bar

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.