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**Bar Manager: Gianni Albanese**

# The Gin Trolley Experience

Made and presented tableside

## Botanical Martini

Monkey 47 gin, Belsazar dry vermouth, tea bitters  
£20.00

## Garden Soiree

for 2 or more to share

Opihr oriental spiced gin, Aperol, cranberry juice,  
lemon juice, rose water, beetroot essence,  
lavender bitters  
£22.00

## Gold Rush

for up to 6 guests

Star of Bombay gin, Grand Marnier Cent  
Cinquantenaire, gin barrel aged orange bitters,  
Krug Grand Cuvée champagne,  
edible gold leaf  
£400.00

For the benefit of our guests, a guideline of  
alcoholic strengths of all beverages is as follows:

Champagne	12.0% to 13.0%
White wine	11.0% to 15.0%
Red wine	12.0% to 15.0%
Beers	0.0% to 11.0%
Vermouth	15.0% to 20.0%
Gin	37.5% to 47.3%
Vodka	37.5% to 40.0%
Rum	37.5% to 50.0%
Whiskies	40.0% to 60.0%
Cognac	35.0% to 50.0%

In accordance with the Weights and Measures  
Act 1985 the measure for the sale of gin, vodka,  
rum and whisky on these premises is 50ml  
(25ml measure available upon request).

Our standard wine measurement is 125ml.

Prices include VAT at 20 %. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to our staff. Some of our drinks and bar platters 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.

Please note that all the vintages were correct at the time of the printing, but subject to change.

We welcome your comments and  
suggestions. Please speak to our Duty  
Manager or alternatively e-mail us at  
[info@cinnamonclub.com](mailto:info@cinnamonclub.com)

## Aperitifs

### Champagne & Prosecco Cocktails

#### Club Cocktail

Champagne, spiced liqueur, orange bitters  
and brown sugar

*£12.00*

#### Cinnamon Bellini

Prosecco, cinnamon liqueur, cinnamon tea

*£10.00*

#### Seasonal Bellini

Ask for our seasonal creation

*£10.00*

## Gin Experience

Some of the gins will be offered with a garnish and / or a selection of bitters and tinctures which will change seasonally. All of our gins can be turned into majestic martini cocktails in a few moments with the addition of a premium vermouth. Shaken or stirred – your choice.

	50 ml
1 Dodd's (London – Battersea)	£14.00
2 Beefeater 24 (London – Kennington)	£9.50
3 City of London (London – City of London)	£10.50
4 Sacred Gin (London – Highgate)	£10.50
5 Sipsmith (London – Hammersmith)	£10.50
6 Portobello Road No. 171 London Dry Gin (London – Notting Hill)	£9.50
7 Jensen's Bermondsey (London – Bermondsey)	£9.00
8 Tanqueray (Scotland – Cameron Bridge) – preferred gin	£9.00
9 Tanqueray No. Ten (Scotland – Cameron Bridge)	£13.00
10 Opihr Oriental Spiced London Dry Gin (England – Warrington)	£9.00
11 Star of Bombay (England – Laverstock Mill)	£12.50
12 Bombay Sapphire (England – Laverstock Mill)	£9.00
13 Hayman's Old Tom (England – Witham)	£9.00
14 Plymouth (England – Plymouth)	£9.00
15 Professor Cornelius Ampleforth's Bath tub Gin (England – Tunbridge Wells)	£10.50
16 Hendrick's (Scotland)	£9.00
17 Monkey 47 (Germany)	£15.00
18 Genever Bols (Holland)	£9.00
19 Citadelle (France)	£10.50
20 Gin Mare (Spain)	£13.00
21 No. 209 Gin (USA)	£12.00



## Soft Drinks

### Non-alcoholic cocktails and lassis

<b>Apple Indian Punch</b> Apple juice, mango purée, cinnamon orange syrup, cloves	£6.00
<b>Red Passion</b> Lychee puree, cranberry juice and grenadine syrup	£6.00
<b>Sesame Vanilla Lassi</b> Sesame seed oil, vanilla and maple syrup, yoghurt	£6.00
<b>Saffron Mango Lassi</b> Saffron essence, mango purée, mango syrup, yoghurt	£6.00

### Juices

Fresh orange juice	£3.80
Apple / cranberry / pineapple / pink grapefruit	£3.00

### Water

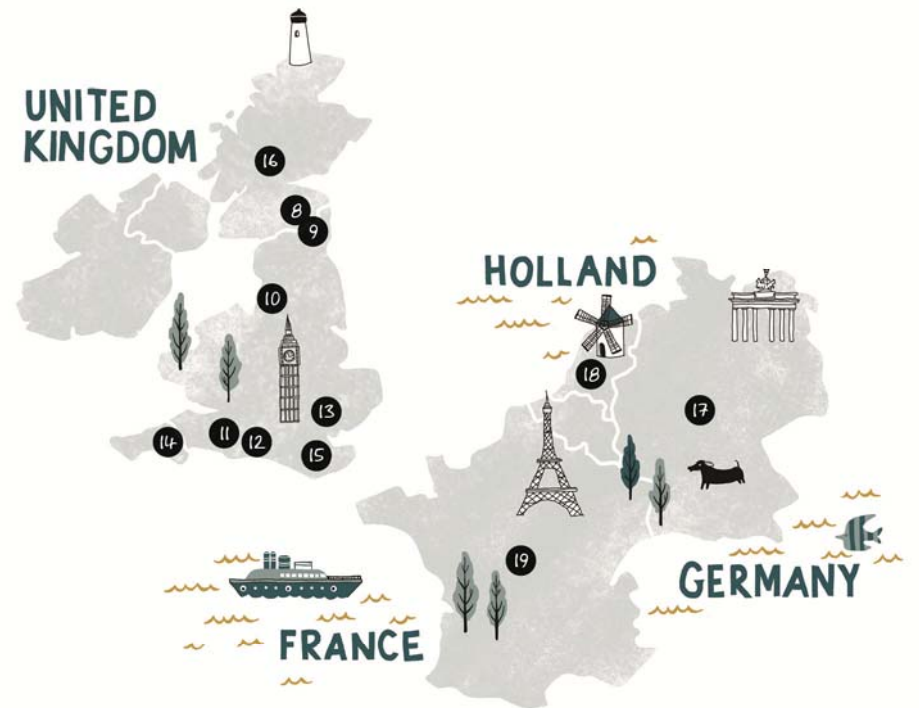
<b>Hildon, still or sparkling</b> Bottle (750 ml)	£4.00
Glass (200 ml)	£1.50

### Mixers

<b>Fever Tree</b> (Tonic or lemonade or soda or bitter lemon or naturally light tonic or ginger ale or ginger beer)	£3.00
<b>Coca Cola / Diet Coke</b>	£3.00

## Beers & Cider

<b>King Cobra</b> <i>India-750ml-7.5%</i> Double fermented smooth strong lager	£16.00
<b>Indian Runner</b> <i>England-500ml-4.7%</i> Golden ale. Fresh hop aroma with a clean and refreshing taste.	£8.00
<b>Laverstoke Organic Ale</b> <i>England-330ml-5.0%</i> Brewed by the finest organic ingredients this is a traditional bottle conditioned ale	£7.50
<b>Crate Amber Lager</b> <i>London-330ml-4.8%</i> A refreshing amber lager with a malty body and a crisp hop finish	£7.00
<b>Meantime India Pale Ale (IPA)</b> <i>London-330ml-7.4%</i> A heavily hopped ale, aimed to re-create the flavours of the world's first great pale beer style	£7.00
<b>Westerham Bohemian Rhapsody Pilsener</b> <i>England-330ml-5%</i> Straw yellow lager hopped with Czech grown Saaz or Zatec noble hops	£6.50
<b>Kingfisher</b> <i>India-330ml-4.8%</i> A refreshing lager bursting with hops	£5.00
<b>Cobra</b> <i>India-330ml-4.8%</i> Double-filtered smooth lager	£5.00
<b>Cobra Non Alcoholic</b> 330ml-0.0%	£4.00
<b>Stowford Press Cider</b> <i>England-330ml-4.5%</i> Medium-dry cider, made from the delicious apples from Herefordshire	£5.50



## Wines & Champagne

### Rosé Wines

	<b>Glass</b>	<b>Glass</b>
	<b>125ml</b>	<b>175ml</b>
Domain Sainte Marie, Côtes de Provence, Provence, France, 2013	£6.90	£9.70

### Champagne

	<b>Glass</b>
	<b>125ml</b>
Champagne Brut Rosé Premier Cru, Nicolas Guesquin, NV	£14.50
Champagne Françoise Monay, Brut, NV	£11.50
Franciacorta Brut DOCG, Contadi Castaldi, Italy, NV	£8.90
Glera, Extra Dry Spumante, Villa Doral DOC, Italy, NV	£6.80

**Enjoy cocktails and experimenting?  
Ask about our interactive hands-on  
cocktail masterclasses which can  
be combined with canapés or just  
more cocktails.**

## Wines & Champagne

## Signature Cocktails

### White Wines

	<b>Glass 125ml</b>	<b>Glass 175ml</b>
Rully, Christophe Grandmougin, Côte Chalonnaise, Burgundy, France 2012	£5.10	£7.20
Ladoix, Domaine de la Galopière, Burgundy, France 2011	£7.90	£11.10
Pinot Gris, Robertson Brookfields Estate, Hawkes Bay, New Zealand, 2013	£8.00	£11.20
Sauvignon Blanc, Lochton Estate, Marlborough, New Zealand, 2014	£8.90	£12.50
Chablis 1 <sup>er</sup> Cru Vaucoupin, Domaine Ellevin, Burgundy, France, 2013	£11.10	£15.60

### Red Wines

	<b>Glass 125ml</b>	<b>Glass 175ml</b>
Givry 1er Cru, 'Champs Lalot', Domaine Pagnotta, Côte Chalonnaise, Burgundy, France 2012	£5.30	£7.40
Bourgogne Rouge, Domaine de la Galopière, Burgundy, France 2003	£6.90	£9.70
Carménère Gran Reserva, Calcu, Colchagua Valley, Chile, 2011	£8.40	£11.80
Syrah, Brookfields Estate, Back Block, Hawkes Bay, New Zealand, 2014	£8.90	£12.50
Marsannay Boivins, Domaine Coillot, Côte de Nuit, Burgundy, France 2010	£12.00	£16.80

### Affinity

Mango infused Scotch whisky, sweet and  
dry vermouth, herbal liqueur, bitters  
£10.50

### Aromatic Cream

Darjeeling tea liqueur, vodka, white crème de cacao,  
double cream  
£10.50

### Seasonal Negroni

(Winter version)  
Chestnut liqueur, gin, Bitter Campari  
£10.50

## Whisky, Whiskey & Bourbon

### Single malts 50 ml

The Dalmore King Alexander III (Highlands)	£36.00
The Balvenie Port Wood 21 years old (Speyside)	£32.00
The Dalmore 18 years old (Highlands)	£27.00
Highland Park 18 years old (Orkney)	£26.00
The Macallan Sienna (Speyside)	£20.00
Ardbeg Uigeadail (Islay)	£16.00
Glenfiddich 18 years old (Speyside)	£15.50
Yamazaki 12 years old (Japan)	£14.00
Glenfiddich 15 years old (Speyside)	£13.50
Lagavulin 16 years old (Islay)	£13.50
The Dalmore 15 years old (Speyside)	£13.50
Oban 14 years old (Highlands)	£12.50
Auchentoshan Three Wood (Lowlands)	£12.00
Dalwhinnie 15 years old (Highlands)	£12.00
Laphroaig 10 years old (Islay)	£11.00
The Macallan Gold (Speyside)	£10.50
Talisker 10 years old (Skye)	£10.00
The Glenlivet 12 years old (Speyside)	£10.00
The Cinnamon Club MacDuff Single Malt 10 years old	£10.00

## Spirits

### Armagnac 50 ml

Darroze Les Grands Assemblages 12 years old	£15.00
Baron de Sigognac VSOP – preferred Armagnac	£8.00

### Calvados 50 ml

Chateau du Breuil 20 years old	£20.00
Boulard La Cuvee Vincent Pays D’Auge – preferred calvados	£8.50

### Aperitifs 50 ml

Aperol	£6.00
Campari	£6.00
Dubonnet Red	£6.00
Pernod Pastis	£6.00
Pimm’s No. 1 cup	£6.00
Ricard Pastis	£6.00
Vermouth dry, sweet or white	£6.00

### Liqueurs & digestive

Grand Marnier Cuvée du Cent Cinquantenaire	£30.00
Tosolini Grappa Chardonnay	£8.50
Amaretto Di Saronno	£7.00
Baileys Irish Cream	£7.00
Benedictine D.O.M	£7.00
Cointreau	£7.00
Drambuie	£7.00
Fernet Branca	£7.00
Grand Marnier Cordon Rouge	£7.00
Kummel Wolfschmidt	£7.00
Frangelico	£6.00
Kahlua	£6.00
Limoncello	£6.00
Sambuca	£6.00
Jägermeister	£6.00



## Spirits

## Whisky, Whiskey & Bourbon

### Vodka

<b>Stolichnaya Elit</b> (Latvia/Wheat)	£14.00
<b>Chase</b> (England/Potato)	£12.00
<b>Grey Goose</b> (France/Wheat)	£11.00
<b>Belvedere</b> (Poland/Rye)	£10.50
<b>Sipsmith</b> (London/Barley)	£10.00
<b>Ketel One Citroen</b> (Holland/Lemon)	£9.00
<b>Zubrowka Bisongrass</b> (Poland/Bisongrass)	£8.50
<b>Stolichnaya Red Label</b> (Latvia/Wheat) – preferred vodka	£8.00

### Rums & cachaca

<b>Ron Zacapa Centenario 23</b> (Guatemala)	£14.00
<b>Pampero Aniversario</b> (Venezuela)	£11.00
<b>Trois Rivières Blanc</b> (Martinique)	£9.50
<b>Bacardi Rum 8 years old</b> (Puerto Rico)	£9.00
<b>Appleton Estate VX</b> (Jamaica)	£8.50
<b>Havana Club 7 years old</b> (Cuba)	£8.50
<b>Havana Club 3 years old</b> (Cuba) – preferred rum	£8.00
<b>Cachaca Germana</b> (Brazil)	£8.00

### Tequila

<b>Patron Anejo</b>	£16.50
<b>Olmecca Altos Reposado</b>	£9.00
<b>Ocho Blanco</b> – preferred tequila	£8.00

### Cognac

<b>Martel XO</b>	£30.00
<b>Hennessy XO</b>	£28.00
<b>Remy Martin XO</b>	£27.00
<b>Courvoisier Exclusif VSOP</b>	£10.00
<b>Remy Martin VSOP</b> – preferred cognac	£9.00

### Indian Whisky

	<b>50 ml</b>
<b>Amrut Fusion Indian Single Malt</b>	£13.00

### Irish Whiskeys

<b>Jameson</b>	£8.00
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### American Whiskeys

	<b>50 ml</b>
<b>Jack Daniel's Single Barrel Select</b> (Tennessee)	£12.50
<b>Sazerac</b> (Straight Rye)	£11.00
<b>L &amp; G Woodford Reserve</b> (Straight Bourbon)	£10.50
<b>Maker's Mark</b> (Straight Bourbon) – preferred bourbon whiskey	£9.00
<b>Wild Turkey 101</b> (Straight Bourbon)	£9.00
<b>Jim Beam</b> (Straight Rye) – preferred rye whiskey	£8.50
<b>Jack Daniel's</b> (Tennessee)	£8.00

### Blended Whisky

	<b>50 ml</b>
<b>Chivas Regal 25 years old</b>	£35.00
<b>Hibiki 17 years old</b> (Japan)	£26.00
<b>Chivas Regal 18 years old</b>	£13.50
<b>Chivas Regal 12 years old</b>	£9.50
<b>Johnnie Walker Black Label</b>	£9.50
<b>The Famous Grouse</b>	£8.00
<b>Whyte &amp; Mackay</b> – preferred Scotch whisky	£8.00

## Unique Single Malts

The Cinnamon Club is delighted to bring you a selection of very fine single malts

*Prices are per 50 ml glass*

### **Corn Mor Glen Grant (Hogshead) 43 years old**

Highly complex and rich, fabulous structure, which is firm enough to hold the spice and oak with comfort, balance and quality is nothing short of superb.

*£70.00*

If you have enjoyed our unique single malt, you have the opportunity to extend the pleasure outside The Cinnamon Club, ask a member of the staff if you wish to purchase an individually numbered bottle in a gift bag.

*£75.00 per bottle*

For a perfect gift – add a personally signed ‘Spice at Home’ or ‘Curry’ hardback by Vivek Singh

*for £95.00*

### **Whisky Pairings**

*Prices are per 50 ml glass with  
single dish pairing*

The Cinnamon Club has a long history of pairing whisky and spice. In recognition of our 15<sup>th</sup> Anniversary here we present two unique pairings from Head Chef Rakesh Nair and Bar Manager Gianni Albanese

### **Corn Mor The Macallan (Sherry Cream Butt) 43 years old**

Stunningly clean sherry notes with wonderful nuttiness amid spice and oak, that bathes in luxuriant, simply flawless, leathery sherry.

*Paired with*

Char-grilled Herdwick lamb escalope: Thinly sliced lamb leg marinated with peppercorn, allspice, clove, black cardamom & rock moss and char-grilled

*£120.00*

### **Corn Mor The Macallan (Sherry Fino Butt) 43 years old**

Sweetness of the nose automatically translates to the palate. Mouth-watering barley is deeply embedded. Clean whisky at its finest.

*Paired with*

Tandoori chicken tikka: Cubes of chicken breast, marinated with cardamom, mace and yoghurt and cooked in tandoor

*£120.00*