

Starters

Grilled English asparagus, moong lentil gunpowder, coconut caldeen (v) £12.00

Selection of vegetarian kebab platter (v) £14.00

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v) £10.00

Fenugreek scented tandoori cod, curry leaf and lime crumble £11.50

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing £13.00
For every dish ordered, we will donate £2 towards Save St John's Smith Square campaign

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

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🍷 £11.00

Pigeon, pumpkin and peanuts, cucumber raita 🍷 £18.00

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🍷 £12.50

For those challenged on the spice front, The Cinnamon Club is pleased to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:

Crab risotto with truffle cappuccino, pan fried king prawn £14.50
As a main course £29.00

Main Courses

Tasting of mushroom – cep and spinach curry, tandoori Portobello, mushroom pilau (v) £21.50

Roast courgette filled with tamarind glazed vegetables, yellow lentils with coconut, tomato rice (v) £19.50

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £21.00

Seared sea bass fillet on spiced red lentils, coconut ginger sauce and puffed buckwheat £22.50

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

Wild Spencer Gulf king prawns with mango coriander sauce, rice vermicelli £35.00

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

Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables £29.50

Balmoral Estate Tandoori Venison Loin, black stone flower reduction and fenugreek potatoes £39.50

Eric's main: Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £ 32.00

Sharing Mains

Served tableside

Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried green pea and morels, tomato and fenugreek sauce, green pea pilau (v) £55.00 (for two)

Old Delhi style butter chicken on the bone, black lentils, pilau rice, garlic naan 🍷 £70.00 (for two)

Whole rack of Romney Marsh lamb, saffron-roganjosh sauce, black lentils, pickled root vegetables and hot garlic chutney £85.00

Raan - Slow braised shoulder of milk-fed Herdwick lamb with nutmeg and black pepper sauce served with 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

Home style split yellow peas with cumin £5.00

Aloo Gobi – Punjabi style stir-fried potato and cauliflower £6.50

Chilled bitter melon, pickled shallot and cucumber salad £6.00

Keema Karela– lamb mince and bitter melon £10.00

Garlic naan 🍷 £4.00 Potato stuffed paratha 🍷 £4.00 Organic multigrain roti 🍷 £4.00

Selection of breads 🍷 £8.00

Selection of chutneys £5.50

(v) Vegetarian 🍷 Contains gluten Allergen menus available on request.

Prices include VAT @ 20%. **We do not levy service charge.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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.

Desserts

**Original Beans chocolate chilli praline
fondant, hazelnut mousse, banana peanut
ice cream** 🌿 £14.00

Taylors, Tawny 20 years, Portugal Glass 100ml £14.00

**Royal Punjabi kulfi, honeycomb pistachio
crumble** 🌿 £9.50

Saussignac, Vendange d'Autrefois, Gascony, France,
2013 Glass 100ml £7.50

Mithai Chaat – collection of Indian festive sweets £11.50

Rice kheer, ras malai, shrikand sorbet, boondi and pop corn
Piccolit, Aquila del Torre, Friuly, Italy, 2004,
Glass 100ml £13.50

Lemon and ginger brulee, masala sable 🌿 £9.00

Côteaux du Layon St Aubin, Domaine des Barres Loire, France 🌿
Glass 100ml £7.50

Fig and date sticky toffee pudding, cinnamon ice cream 🌿 £9.50

Malvasia Passito Vigna del Volta, Romagna, Italy, 2009, Glass 100ml £16.50

Gulab jamun and yuzu tart, iced double cream 🌿 £9.50

Enamor, Yuzu liqueur de France Glass 50ml £8.30

Saffron poached pear, tapioca and lime payasam £10.00

Muscat de Frontignan, Chateau de Peysonnie, France £8.00

Ice cream or sorbet selection of the day £7.50

Selection of Neal's Yard cheeses with quince chutney 🌿 £14.50

Fonseca Vintage port 2001, Portugal Glass 100ml £12.60

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 £74.00 Glass 125ml £15.00



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

We welcome your comments and suggestions.

Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com

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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

Condrieu, Christophe Pichon, Rhône, France, 2016

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

Grüner Veltliner Stangl, Waldschutz, Kamptal, Austria, 2016

First Main Course

Wild Spencer Gulf king prawns with mango coriander sauce

Riesling Kabinett, Nierstein, Schätzel, Rheinhessen, Germany, 2015

Second Main Course

Balmoral Estate tandoori venison loin, black stone flower reduction

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 Old Library Bar

Vegetarian option available

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