

## Starters

Pressed watermelon chaat, dhokla crumble and caramel muri (v) 🌿 £8.00

Bombay style vegetables with cumin pao, salsify crisp (v) 🌿 £8.50

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v) £9.50

Fenugreek scented tandoori cod, curry leaf and lime crumble £10.00

Tandoori octopus with chutney aloo, fennel salad and tomato lemongrass dressing £9.50

Bengali style Thermidor with half Scottish lobster £26.00

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿 £9.50

Char-grilled breast of red legged partridge, pomegranate chilli reduction £15.50

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿 £10.00

**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 £12.50  
As a main course £22.00

## Main Courses

Tasting of mushroom – cep and spinach curry, tandoori Portobello, mushroom pilau (v) £19.00

Roast cauliflower with truffled achari sauce, naan bread (v) 🌿 £16.00

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £18.50

Seared sea bass fillet on spiced red lentils, coconut ginger sauce and puffed buckwheat £19.00

Char-grilled halibut with bay leaf and pepper sauce, tomato rice £25.00

Wild Spencer Gulf king prawns with mango coriander sauce, rice vermicelli £27.50

Norfolk free range chicken breast in pistachio korma sauce, garlic naan crumble 🌿 £18.50

Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables £26.00

Rajasthani spiced Scottish pheasant breast, “jungle” curry of legs and pilau rice £27.00

Tandoori loin of Oisin red deer, black stone flower reduction, masala mash £35.00

**Eric’s main:** Seared rump of Scottish beef, fondant potatoes, red wine sauce £ 24.00

## 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) £48.00 (for two)

Old Delhi style butter chicken on the bone, black lentils, pilau rice, garlic naan 🌿 £60.00 (for two)

Whole rack of Romney Marsh lamb, saffron-roganjosh sauce, black lentils, pickled root vegetables and hot garlic chutney £75.00

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 £ 150.00 (serves 3-4)

**(Limited availability)**

## Celebratory Feast

£65.00 pp for tables of 4 and above

### Starter

**Rakesh Nair’s Kerala spiced seafood bisque flamed with brandy**

OR

**Selection of vegetarian kebabs to share (v) 🌿**

Banana chilli, okra filled with peanut and jaggery, chickpea gnocchi, tandoori Portobello mushroom

### Main Course

**Whole rack of Romney Marsh lamb carved tableside**

Saffron-roganjosh sauce, black lentils, pilau rice and hot garlic chutney

OR

**Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried Green pea and morels (v)**

Tomato and fenugreek sauce, green pea pilau

### Dessert

**Baked Jalandhar – Thandai, saffron and carrot halwa ice cream with spiced meringue 🌿**

## Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Cabbage and seasonal green foogath with coconut and curry leaf £5.00

Home style split yellow peas with cumin £4.00

Chilled bitter melon, pickled shallot and cucumber salad £6.00

Bheja Fry – lamb mince and brain 🌿 £8.50

Garlic naan 🌿 £3.50 Potato stuffed paratha 🌿 £3.50 Organic multigrain roti 🌿 £3.50

Selection of breads 🌿 £7.50

Selection of chutneys £5.00

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

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. 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.

## Desserts

**Dark chocolate paan and caramel muri bar, carrot halwa and clove ice cream** £12.50  
Taylors, Tawny 20 years, Portugal Glass 100ml £12.00

**Burnt malai and peppercorn panna cotta, saffron pear** £8.00  
Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50

**Baked Jalandhar – Thandai, saffron and carrot halwa ice cream with spiced meringue** £9.00  
Piccolit, Aquila del Torre, Friuly, Italy, 2009, Glass 100ml £11.40

**Green cardamom brulée with rose petal biscotti** £8.00  
NV Muscat de Frontignan 20 years old  
Cave des Vignerons de Frontignan, France Glass 100ml £9.60

**Ice cream or sorbet selection of the day** £6.50

**Garam masala pudding with nutmeg custard** £7.50  
Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 Glass 100ml £17.60

**Selection of Neal's Yard cheeses with quince chutney** £12.00  
Taylor, Tawny 10 year, Portugal Glass 100ml £7.00

### Dessert Platter

**Tasting plate of assorted desserts** – for two or more

£25.00 per two people

NV Champagne Brut Rosé Premier Cru Nicolas Guesquin

Bottle 750ml £69.00 Glass 125ml £14.50

**We welcome your comments and suggestions.**

**Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com)**

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## Tasting Menu

£85 per person, £160.00 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, Domaine Saint Hills, Istria, Croatia, 2012

### First Starter

**Kerala spiced seafood bisque flamed with brandy**

### 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 Spatlese, Zeltinger Sonnenuhr, Selbach-Oster, Mosel 2013

### First Main Course

**Wild Spencer Gulf king prawns with mango coriander sauce**  
Pouilly-Fuisse, En Servy, Denis Bouchacourt, Burgundy, France, 2012

### Second Main Course

**Tandoori loin of Oisin red deer, black stone flower reduction**  
Pommard, Domaine de la Galopiere, Burgundy, France, 2006

### Dessert

**Dark chocolate paan and caramel muri bar, carrot halwa and clove ice cream**  
Port, Fonseca Quinta do Panascal, 2001

### Coffee and Petits Fours

Served in the Old Library Bar

Vegetarian option available

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