

Starters

Rajasthani style corn and chilli porridge, stir-fried baby corn £9.00

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 lemongrass dressing £11.00

Bengali style Thermidor with half Scottish lobster £30.00

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

Char-grilled breast of red legged partridge with dried melon, spiced red lentils £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

Crisp zucchini flower with marrow and yellow lentil sauce, tamarind glazed vegetables (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 yoghurt kadhi, tomato rice £29.00

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

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

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

Tandoori loin of Oisin red deer, black stone flower reduction and fenugreek potatoes £39.50

For every dish ordered, we will donate £2 towards Action Against Hunger's Love Food, Give Food campaign

Green spiced Scottish pheasant, lentil kedgerree, pheasant spring roll 🍷 £27.00

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.** 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

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

£14.00

Taylor's, 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 £11.40

Lemon and ginger brulee, masala sable 🌿 £9.00

Côteaux du Layon St Aubin, Domaine des Barres
Loire, France 🌿
Glass 100ml £7.10

Garam masala Christmas pudding, cinnamon custard 🌿 £9.50

Malvasia Passito Vigna del Volta, Romagna, Italy, 2009, Glass 100ml £13.60

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

Tokaji Szamorodni Szepsy, Hungary, 2012, Glass 100ml £20.00

Saffron poached pear, tapioca and lime payasam £10.00

Muscat de Frontignan, Chateau de Peysonnie, France £7.00

Ice cream or sorbet selection of the day £7.50

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

Taylor, Tawny 10 year, 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



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

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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

Nevina Vinograd Sv, Domaine Saint Hills, Istria, Croatia, 2013

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 2015

First Main Course

Wild Spencer Gulf king prawns with mango coriander sauce

Pouilly-Fuisse, En Servy, Denis Bouchacourt, Burgundy, France, 2014

Second Main Course

Tandoori loin of Oisin red deer, black stone flower reduction and fenugreek potatoes

Pommard, Domaine de la Galopiere, Burgundy, France, 2006

Dessert

Saffron poached pear, tapioca and lime payasam

Port, Fonseca Quinta do Panascal, 2001

Coffee and Petits Fours

Served in the Old Library Bar

Vegetarian option available

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