

Starters

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

Selection of vegetarian kebab platter (v) £12.50

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

Tandoori breast of Anjou squab pigeon, pumpkin chutney and masala peanut 🌿 £16.50

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿 £11.00

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 £25.00

Main Courses

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

Grilled kohlrabi layered with curried soya mince, pickled romanesco and achari sauce (v) 🌿 £17.00

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 £19.50

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

Wild Spencer Gulf king prawns with mango coriander sauce, rice vermicelli £30.00

Norfolk free range chicken breast in pistachio korma sauce, garlic naan crumble 🌿 £19.50

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

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

Eric's main: Seared rump steak of 28 day dry aged Hereford beef, fondant potatoes, red wine sauce £27.50

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 £78.00

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)

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

Keema Karela– lamb mince and bitter melon £9.00

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
*Taylor's, Tawny 20 years, Portugal Glass 100ml
£12.00*

Burnt malai and peppercorn panna cotta,
saffron pear 🌿 £8.50
*Saussignac, Vendange d'Autrefois, Gascony,
France, 2012 Glass 100ml £7.50*

Baked Jalandhar – Thandai, saffron
and carrot halwa ice cream with spiced meringue 🌿 £9.50
*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

Spiced apple & blueberry crumble, Madagascan
vanilla ice cream 🌿 £7.50
*Passito di Pantelleria, Ben Rye, Donnafugata, Sicily,
Italy, 2011 Glass 100ml £17.60*

Selection of Neal's Yard cheeses with quince chutney 🌿 £13.50
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*



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

(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.

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 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 Oisín 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

(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.