**Starters**

Selection of vegetarian kebab platter (v) *£14.00*

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

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

Tandoori pigeon, pumpkin chutney, minced leg and juniper berry roll, cucumber raita  *£18.00*

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

**Main Courses**

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*

Tandoori 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*

**Sharing Mains**

**Served tableside**

Old Delhi style butter chicken on the bone, black lentils, pilau rice

and garlic naan *£70.00 (for two)*

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

**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*

 Keema Karela – lamb mince and bitter melon *£10.00*

Selection of breads *£8.00*

Selection of chutneys *£5.50*

**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, honey comb pistachio crumble *£9.50*

*Saussignac, Vendange d’Autrefois, Gascony, France, 2012 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, Friuli, Italy, 2004 Glass 100ml £11.40*

Lemon and ginger brulée, garam masala sable*£9.00*

*Côteaux du Layon St Aubin, Domaine des Barres Loire, France* 

 *Glass 100ml £7.10*

 Saffron poached pear, tapioca and lime payasam *£10.00*

*Muscat de Frontignan, Chateau de Peysonnie, France* £*7.00*

Selection of Neal’s Yard cheeses with quince chutney*£14.50*

*Taylor Port, Tawny 10 Years, 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*

**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 Ante 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 Balmoral Estate venison, black stone flower reduction**

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**

**We welcome your comments and suggestions.**

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

**Please be considerate when using mobile phones.**



**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**

Contains gluten Allergen menus available on request.