# **Side Dishes**

**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 뿓 £11.00 Pigeon, pumpkin peanuts, 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

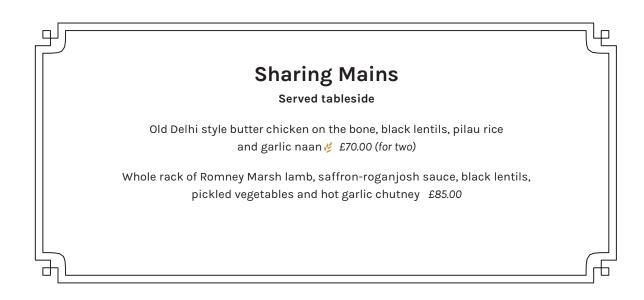
Seared sea bass fillet on spiced red lentils, coconut ginger sauce and puffed buckwheat £22.50

Char-grilled halibut with Kerala Curry sauce, 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



Rajasthani sangri beans with fenugreek and raisin £ 8.00

Black lentils £6.50

Cabbage and seasonal green foogath with coconut and curry leaf  $\pm 5.75$ 

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**

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Tasting plate of assorted desserts 💆 – for two or more £30.00 per two people NV Champagne Brut Rosé Francois Monay Bottle 750ml £74..00 Glass 125ml £15.00

Pric 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.

# **Tasting Menu**

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£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 Croatia, 2013Shetland 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 la 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

We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail 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.

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