

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
- 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 Hyderabad 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

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

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
Taylor's, 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 brûlée, 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 Francois Monay
Bottle 750ml £74.00 Glass 125ml £15.00*

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.

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

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 Croatia, 2013 Shetland 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

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