



THE CINNAMON CLUB

Tasting Menu

£85 per person

£160.00 with premium wines

Appetiser

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, 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 green
mango coriander sauce

Pouilly Fuisse en Servy, Denis Bouchacourt, Burgundy, France, 2014

Second Main Course

Tandoori saddle of venison,
black stone flower reduction

Pommard, Domaine de a 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

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team.

Vegetarian and allergen menus available on request. 🌾 Contains gluten

Vegetarian Tasting Menu

£70 per person

£145.00 with premium wines

To maximise your dining experience, this menu must be ordered by each diner at your table.

Appetisers

Tangy potato in semolina shell, tamarind chutney 🌾

Wild mushroom pickle on lotus root crisp, curried yoghurt

Chana masala hummus

Nevina Vinograd Sv, Domaine Saint Hills, Istria, Croatia, 2012

First Starter

Kadhai spiced English asparagus, smoked aubergine chutney

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

Grilled kohlrabi layered with curried soya mince, pickled romanesco and achari sauce 🌾

*Pouilly Fuisse en Servy, Denis Bouchacourt,
Burgundy, France, 2014*

Second Main Course

Tasting of mushroom – cep and spinach curry, tandoori Portobello, mushroom pilau

*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 bar

Allergen menus available on request. 🌾 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team.