



THE CINNAMON CLUB

Tasting Menu

£95 per person

£180.00 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

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 green 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

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.

Vegetarian and allergen menus available on request. 🌾 Contains gluten