**Let your life lightly dance on the edges of time like dew on the tip of a leaf.**

Rabindranath Tagore

**Starters**

Bombay style vegetables with truffled pao, Jerusalem artichoke crisp  (v)

 Char-grilled organic kingfish with carom seed, carambola pickle

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 

Clove smoked Kentish lamb escalope, green coriander chutney, smoked paprika raita

**Main courses**

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau

and yoghurt sauce (v)

 Shrimp chutney crusted coley fillet with green curry sauce, steamed rice

Tandoori chicken breast with rich onion, pickling sauce, toasted buckwheat and brown lentils

 Rajasthani style goat and green chilli kofta with corn and yoghurt sauce, pilau rice

**Side dishes**

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Keema Karela – lamb mince and bitter melon £10.00

Selection of breads £8.00

**Desserts**

Sorbet or ice cream selection of the day

Key lime pie with fennel ice cream 

Sticky ginger toffee pudding with cinnamon ice cream 

 

 **The Cinnamon Club**

**Early & Late
Dinner Menu**

Two courses at £29 per person

Or

Three courses £35 per person

Including a pre-starter and a seasonal Bellini

Available Monday - Saturday

Lunch 12pm - 2:45pm

Dinner 6.00pm - 6.30pm & 9.00pm onwards

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

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people**. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. 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.