



Easter Lunch at The Cinnamon Club

£45 per person, kids under 12 eat half price

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

Starters

Sunchoke podimas on fermented rice pancake, coconut chutney, gunpowder (v)

Kerala spiced seafood bisque flamed with brandy

Anjou squab pigeon breast, peanut and pumpkin chutney

Pathar ka gosht – spring lamb escalope with dark spices, smoked paprika raita

Middle course

Green pea and potato cake, chickpea vermicelli chaat

Main courses

Hyderabadi style root vegetable biryani, burhani raita, banana chilli salan (v)

Char-grilled monkfish with Kerala curry sauce, tomato rice

Tandoori Norfolk chicken breast, yoghurt fenugreek sauce, pilau rice

Raan - Slow braised shoulder of milk-fed Herdwick lamb, nutmeg and black pepper sauce, saffron pilau

Side dishes (for the table)

Black lentils

Cucumber raita with mint and cumin

Garlic or plain naan

Desserts

Dark chocolate bomb, spiced passion fruit puree, thandai ice cream

Malabar style Simnel cake, cinnamon ice cream

Ice cream or sorbet selection

Selection of Neal's Yard cheeses with quince chutney

Allergen information available on request.

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Allergen information available on request. 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.