

How does your garden grow?

As you take a look around our Secret Spice Garden your senses will be taken on a journey from the exotic gardens of India, back home to the more familiar British countryside.

Our Gallery dining room has seen a sprouting of colourful wild Vanda orchids, giant tropical palm leaves, and suspended glass orbs filled with exotic wild flowers from around the world.

Bumblebee Conservation Trust

Over 97% of the UK's grasslands have been lost in the past 70 years. The Bumblebee Conservation Trust work to support rare and common bumblebees by increasing the provision of much needed habitats. We thank you for supporting their vision to create communities and countryside across the UK that are rich in colourful wildflowers and bees.

Find out more:
www.bumblebeeconservation.org
[@BumblebeeTrust](https://twitter.com/BumblebeeTrust)



**Be the first to find out more
about our upcoming events?**

Subscribe to our email newsletters at
www.cinnamonclub.com

t: +44 (0) 20 7222 2555 | e: info@cinnamonclub.com

  CinnamonClub  CinnamonRestaurants

THE SECRET SPICE GARDEN

IN BLOOM FROM MONDAY 22ND
— SUNDAY 28TH MAY 2017



In honour of this year's RHS Chelsea Flower Show taking place between 23rd - 27th May, join us on a sensory adventure through our Secret Spice Garden.

Experience our five course floral-inspired menu, priced at £48 per person, including a Botanical Bellini cocktail on arrival.



THE CINNAMON CLUB

THE SECRET SPICE GARDEN COCKTAILS



For Bees Sake

Pisco, Honey, Camomile, Lemon, Turmeric, Apple
*For every cocktail ordered, we will donate £1 towards
the Bumblebee Conservation Trust*

£11.00

Garden Julep

Vodka, Thyme, Peppermint, Lime

£11.00

Herb & Tonic

Non-Alcoholic

Seedlip Garden, Tonic, Herbs

£7.50

Cocktails by Nicholas Smith – Bar Manager

THE SECRET SPICE GARDEN MENU

5 courses | £48 per person with a
complimentary cocktail on arrival



Arrival cocktail

Botanical Bellini

Kadhai spiced English asparagus

Smoked aubergine chutney, jeera aloo, pea shoot

Spiced Devon crab and rocket salad

Burnt chilli and tamarind dressing, anise blossom

Lime and mint sorbet

Dushi button crumble

Smoked loin of Romney Marsh lamb

Rich onion sauce, keema karela

Alphonso mango fondant

Chilli mango soup, pink peppercorn crisp, Jasmine petal

The Cinnamon Collection's Chef – Rakesh Nair

Vegetarian and allergen menus available on request.

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. 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.