

## Starters

Railway style vegetable cake with beetroot and raisin, kasundi mustard (v) 🌿 £7.50

Spiced herring roe on toasted cumin brioche 🌿 £7.50

Bengali style Thermidor with half Scottish lobster £24.00

Reshmi kebab of Norfolk free range chicken £9.50

Tandoori breast of Anjou squab pigeon, pumpkin chutney and peanut 🌿 £15.50

Smoked Herdwick lamb escalope and galouti kebab mille feuille 🌿 £10.00

**For those challenged on the spice front, The Cinnamon Club is pleased to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:**

Crab risotto with truffle cappuccino, pan fried king prawn £12.50

*As a main course £22.00*

## Main Courses

Tasting of jackfruit curry 'meat style' (v) £17.00

Kadhai spice crusted cobia fillet with kala korma sauce, coriander rice £19.00

Char-grilled halibut with tomato and lemon sauce, lime rice £25.00

Wild Spencer Gulf king prawns with coconut ginger sauce and red quinoa £27.50

Norfolk free range chicken breast with spinach and apricot, garlic naan crumble 🌿 £18.50

Roast saddle of Romney Marsh lamb, corn sauce, pickled root vegetables, masala cashew nut £26.00

Tandoori loin of Oisin red deer, black stone flower reduction and fenugreek potatoes £34.00

**Eric's Main:** Seared rump of Scottish beef, fondant potatoes, red wine sauce £24.00

## Sharing Mains

Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🌿 £60.00 (for two)

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils, pilau rice and hot garlic chutney £75.00

## The Cinnamon Set Lunch

£22.00 for two courses

£24.00 for three courses

### Starters

Crisp aubergine steak with tamarind chutney, sesame and peanut crumble (v)

Tandoori chicken with red chilli and fenugreek, pineapple raita

Venison seekh kebab with red onion and pepper, smoked paprika raita

### Main Courses

Hyderabadi style root vegetable biryani with banana chilli salan (v)

Pan seared megrim sole with green mango and coriander sauce, lime rice

Char-grilled Barbary duck breast with mappas sauce, pilau rice

### Desserts

Sorbet selection of the day

Spiced carrot and pistachio cake, cinnamon ice cream

White chocolate and thandai shrikhand with passionfruit jelly 🌿

## Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Cabbage and kale porial £5.00

Home style split yellow peas with cumin £3.50

Bheja Fry - lamb mince and brain 🌿 £7.50

Garlic naan 🌿 £3.50

Potato stuffed paratha 🌿 £3.50

Organic multigrain roti 🌿 £3.50

Selection of breads 🌿 £7.50

Selection of chutneys £5.00

(v) Vegetarian 🌿 Contains gluten 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. Game dishes may contain shot.

## Desserts

**Original Beans dark chocolate and rasgolla tart  
with calamansi and chilli sorbet** 🌿 £8.50

Taylor's, Tawny 20 years, Portugal Glass 100ml £12.00

**Baked Jalandhar – Thandai, saffron and carrot halwa  
ice cream with spiced meringue** 🌿 £8.00

Piccolit, Aquila del Torre, Friuli, Italy, Glass 100ml £11.00

**Spiced red pumpkin and corn cake, popcorn ice cream** £7.50

Piccolit, Aquila del Torre, Friuli, Italy, 2004, Glass 100ml £11.40

**Green cardamom brulée with rose petal biscotti** 🌿 £8.00

Recioto di Soave, Pieropan, Veneto, Italy, 2009 Glass 100ml £11.00

**Ice cream or sorbet selection of the day** £6.50

**Banana tarte tatin with thandai ice cream (for two)** 🌿 £20.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 Glass 100ml £14.90

**Selection of Neal's Yard cheeses with quince chutney** 🌿 £10.00

Taylor Tawny 10 years, Portugal, glass 100ml £7.00

### Dessert Platter

**Tasting plate of assorted desserts** 🌿 – for two or more

£25.00 per two people

NV Champagne Brut Rosé Premier Cru Nicolas Guesquin

Bottle 750ml £69.00 Glass 125ml £14.50

Pastry Chef – Morsingh Jakhi

**We welcome your comments and suggestions.**

**Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com)**

**Please be considerate when using mobile phones.**

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## Tasting Menu

£85.00 per person

£135.00 with selected wines

£160.00 with premium wines

**Please ask your server for details of the specially paired wine matches.**

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

### Appetiser

**Carpaccio of home cured Shetland salmon with green pea chutney**

### Soup

**Kerala style seafood bisque flamed with brandy**

### Starter

**Char-grilled breast of Anjou squab pigeon, pumpkin chutney and peanut** 🌿

### Meat

**Smoked Herdwick lamb escalope and galouti kebab mille feuille**

### Seafood

**Tandoori wild Spencer Gulf king prawn with coconut ginger sauce** 🌿

### Speciality Dish

**Roast loin of Oisín red deer with black stone flower and onion reduction**

### Pre Dessert

**Carrot halwa spring roll, clove ice cream** 🌿

### Dessert

**Green cardamom brulée with rose petal biscotti** 🌿

### Coffee and Petits Fours

Vegetarian option available

Head Chef: Rakesh Ravindran Nair

Manager: Regison Devassy

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