

CINNAMON KITCHEN COCKTAILS

Coconut Kir	12.50
Toasted coconut, coconut liqueur, Wyborowa vodka	
Assam Manhattan	8.50
Black Assam infused Buffalo Trace, vermouth, maraschino, black cardamom	
Mezcal Verdita	9.00
Indian twist on a Sangrita, fresh pineapple, chilli, blackpepper, verjus, curry leaves, mezcal	
Mango Sour	9.00
Mango triple sec, Havana rum, lime	
Sherried Sandalwood	9.50
Sandalwood sherry, washed with cloves, dried rose, anise, frankincense	
Vodka Chaas	9.50
Orange blossom vodka, lemon, yoghurt	
Indian Gin & Tonic	9.00
All spice, fenugreek seed & black mustard gin	
Mango Sharbat – non-alcoholic –	5.50
Mango seeped verjus topped with soda	

All prices include VAT @ 20%. We do not levy service charge.

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SPARKLING & CHAMPAGNE

SPARKLING

	125ml Glass	750ml Bottle
Prosecco, Vitelli, Veneto, Italy	6.00	33.00
Rosé Cuvee, Belstar, Veneto, Italy	7.50	40.00

CHAMPAGNE

	125ml Glass	750ml Bottle
Brut NV, Veuve Delaroy, France	10.00	60.00
Rosé Brut NV, Veuve Delaroy, France	12.00	72.00
Palmer & Co Brut Reserve NV, France		68.00
Special Cuvee NV, Bollinger, France		120.00

MAGNUMS

SPARKLING

	1500ml Bottle
Premiere Cuvee Brut NV, Bruno Paillard, France	225.00
Cuvee Rose Brut NV, Laurent Perrier, France	400.00

WHITE

Chablis, Domaine Jean Defaix, Burgundy, 2016, France	125.00
Bright and refreshing with a touch of salinity on the finish	

RED

Malbec Gran Reservado , Fabre Montmayou, 2014, Mendoza, Argentina, – 14.5% – organic farming and vegan	125.00
Rich dark Morello cherry and blackberries. Black pepper, nutmeg, paprika and vanilla overlay complex fruit flavours with a hint of liquorice and chocolate.	

FINE WINE SELECTION

WHITE

750ml

Bottle

Chardonnay/ Bacchus "Element", Litmus, Surrey, England, 2013 72.00

Fresh notes of citrus, coconut and white flower blossom complement a mineral palate

Pouilly Fuisse, Domaine Trouillet, Burgundy, France, 2015 82.00

A rich style of Burgundy with acacia, grapefruit and buttered brioche

RED

Barolo, Angelo Veglio, Piedmont, Italy, 2013 73.00

Elegantly powerful. Floral and earthy with red fruit

Haut Medoc Cru Bourgeois, Chateau du Retout 2014 – AOC, 86.00

France, 2014, **organic practice**

Vibrant and stylish wild blackberry, blackcurrant and ripe red berry fruit aromas with a light marshmallow touch and a long, soft jammy finish

Amarone della Valpolicella, Villa Belvedere, Veneto, Italy, 2012 93.00

Rich and powerful. Dried fruit, mocha and sweet spice accompanied by ripe tannins

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WHITE WINE

	175ml Glass	250ml Glass	500ml Carafe	750ml Bottle
Macabeo, El Muro, Carinena, 2016, Spain Light and easy-going but also rounded, supple and fresh	6.50	9.00	18.00	22.50
Trebbiano Chardonnay, Terre Forti, Emilia-Romagna, 2016, Italy The Chardonnay adds body and depth to this racy wine	6.50	9.50	18.50	25.00
Grenache Blanc, Petit Papillon, Languedoc, 2016, France A soft, well-balanced wine with lots of stone fruit character				29.00
Sauvignon Blanc Reserva, Lorosco, Central Valley, 2017, Chile Milder than Kiwi Sauvignon but still slightly tropical and green				30.00
Pinot Grigio della Venezie IGT, Conti di Reforte, 2016, Veneto, Italy, organic farming and vegan Crispy and dynamic. Apple and ripe kiwi flavours with well-balanced finish.	8.50	12.00	24.00	33.00
Vinho Verde Branco, Conde Villar, 2016, Portugal Light, very refreshing and with a slight spritz, full of green apples	9.00	12.75	25.00	34.00
Chenin Blanc, "Signature", Spier, Stellenbosch 2017, South Africa Crisp and fruity with guava, pear and apple				36.00
Sauvignon Blanc Reserva, Anay 2016, Colchagua Valley 2016, Chile, Certified sustainable wine of Chile Expressive and Lively concentrated ripe lemon, grapefruits with a natural clean acidity and a long fresh lasting finish.				37.00
Les Trois Chevaliers AOP St Mont Blanc, 2017, France medium-bodied with aromas and flavours of tropical fruits, white peach and orange zest				38.00
Picpoul de Pinet, Mas Puech, Languedoc, 2016, France Floral, peachy and mouth-watering freshness				39.00
Estate Riesling, Peth Wetz, Rheinhessen, 2016, Germany A bone-dry and light style of Riesling				40.00
Muscat Sec 'Terres Blanches' VdP d'Oc, Languedoc, France, 2016, organic farming Dry and aromatic. Exuberant ripe Muscat grape nose leading to an intensely perfumed palate and wonderful long fresh iodine finish.	10.50	14.50	29.00	43.00

WHITE WINE

	175ml Glass	250ml Glass	500ml Carafe	750ml Bottle
Torrentes, Pajarisa, Salta, 2017 Argentina A touch of spice with ripe stone fruit. Great with our richer dishes				45.00
Soave "Classico", Suavia, Veneto, 2016 Italy Fresh white stone fruit and crushed rocks				48.00
Sauvignon Blanc, Spy Valley, Marlborough, 2017, New Zealand Our zestiest wine. Bags of tropical fruit and grassy herbal notes	13.00	18.50	37.00	52.00
Chardonnay Reserva, Fabre Montmayou, Mendoza, Argentina, 2014, organic farming and vegan Elegant and concentrated unoaked chardonnay. Expressive with white flowers, almond, pineapple and mango.				53.00
Albarino "Family Estate Selection", Bodegas Castro Martin, Galicia, 2016, Spain Pure and clean aromas of peaches, melons, citrus fruit and honey				54.00
Sancerre, Domaine de la Chezatte, Loire, 2016, France Slightly tropical with grassy and mineral notes				57.00
Gewurztraminer "Riverpoint", Millton, Gisborne 2014, New Zealand Delicate yet lifted, with aromas and flavours of apples, rose petals and peaches				63.00
Petit Chablis AOC, Jean-pierre Ellevin, Burgundy, 2015, France, organic farming Powerful exotic fruit flavours with a light floral palate and a delicious, clean mineral length				66.00

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RED WINE

	175ml Glass	250ml Glass	500ml Carafe	750ml Bottle
<p>Tempranillo/ Garnacha, El Muro, Carinena, 2016, Spain</p> <p>Soft and juicy. Low on tannin, high on pleasure.</p>	6.50	9.00	18.00	22.50
<p>Shiraz, The Old Press, Riverland, 2016, Australia</p> <p>Dark fruits and a touch of pepper with a medium body</p>	7.25	10.00	20.00	26.00
<p>Carignan/ Grenache, Le Troubadour, Languedoc, 2016, France</p> <p>Fruit-forward wine but with a bit of grip</p>				28.00
<p>Sangiovese "Fico Grande", Poderi dal Nespoli, Emilia-Romagna, 2016, Italy</p> <p>Red cherries, black olive and herbal notes</p>				30.00
<p>Barbera, Riva Leone, Piedmont, 2016, Italy</p> <p>Light tannins, red fruit and a touch of vanilla make for a very fresh and pleasurable wine</p>				33.00
<p>Rioja Crianza, Castillo Clavijo, Rioja, 2014, Spain</p> <p>Red berries with vanilla, cinnamon and a touch of tobacco</p>	9.25	13.00	26.00	35.50
<p>Malbec, Argento, Mendoza, 2016, Argentina</p> <p>Classic Mendoza Malbec - ripe plum, a hint of chocolate and a round mouthfeel</p>	9.50	13.50	27.00	36.00
<p>Bordeaux AOC, Chateau Grimard, Bordeaux, France 2015, organic farming</p> <p>Concentrated and rounded. St Emilion style, ripe red berry and cherry aromas ending with hints of truffle.</p>	10.50	14.50	29.00	37.50
<p>Pinot Noir, Little Eden, Riverland, 2015, Australia</p> <p>Medium-body with cherry and a touch of caramel</p>				38.00
<p>Valpolicella, I Fiori Lamberti, Veneto, 2016, Italy</p> <p>Medium-bodied with red cherries, blueberries</p>				39.00
<p>Merlot "Gran Hacienda Reserva", Santa Rita, Central Valley, 2016, Chile</p> <p>Full-bodied with dark fruit and floral notes</p>				41.00

RED WINE

RED WINE

	175ml Glass	250ml Glass	500ml Carafe	750ml Bottle
Primitivo "Appasimento", Masseria Borgo Dei Trulli, Puglia, 2016, Italy Morello cherries, vanilla and chocolate. Full-bodied and velvety				42.00
Journeys End Huntsman Shiraz Mourvedre 2016, South Africa Floral aromatics of violets and lavender with hints of spice, Juicy layers of red and dark berries				45.00
Zinfandel "Old Vine", Ironstone, Lodi Valley, 2016, USA Subtle pepper spice mingles with blackberry, ripe plums and fresh raspberry	13.00	18.00	37.00	49.00
Zweigelt, Weingut Glatzer, Carnuntum, 2016, Austria Very smooth, fruity and aromatic with white pepper and great structure				50.00
Tinta Roriz/ Touriga Nacional, Quinta do Vallado, Douro, 2015, Portugal Robust but very approachable. Juicy dark berries dominate				52.00
Malbec Reservado, Fabre Montmayou, Mendoza, 2014, Argentina, organic farming and vegan Awarding vineyard, complex, rich and spicy with smooth ripe tannins. Well-structured with a balance between dark red fruit flavours. Superb!				54.00
"Village" Shiraz/ Viognier, Yering Station, Yarra Valley 2014, Australia A lighter expression of Australian Shiraz. This has peppery notes but is balanced by a fruity freshness				63.00
Spatburgunder, Kopp, Baden, 2015, Germany Classy Pinot Noir. Velvety texture, red fruit and earthy undertones				65.00

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ROSÉ WINE, DESSERT WINE & PORT

ROSÉ WINE

	175ml Glass	250ml Glass	500ml Carafe	750ml Bottle
Saint Laurand Collection Privee, Les Celiers de Corneille, 2016, VdF France, organic practice Easy to drink wild raspberry and crushed rose petal aromas with a delicious peachy clean fresh finish.	7.00	10.50	19.00	28.00
Cinsault / Syrah / Mourvedre, Chateau d'Astros, Cotes de Provence, 2016, France Strawberries and creamy dominate the palate. Very quaffable				45.00

DESSERT WINE

	100ml	Bottle
Muscat de Frontignan AOC, Chateau Peyssonnie, Languedoc, France 375ml, organic farming Extraordinarily well balanced desert wine which derives its sweetness from the fruit alone. Crystallised pear, rose petal and banana palate with an intense Muscat grape finish.	7.00	23.00
Coteaux du Layon AOC, Domaine des Barres, Loire, France, 2016, 750ml, organic farming Sophisticated, fresh and heady in an extraordinary balance of fruit and acidity, created from botrytis grapes selected in four separate picking harvest.. Need to be discovered.	7.50	45.00

PORT

	100ml	Bottle
10 yr Tawny Port 50cl, Quinta do Vallado, Douro, Portugal	12.00	58.00
Late Bottle Vintage 75cl, Warre's, 2012, Portugal	10.00	55.00

SPIRITS

Our spirits are served in double 50ml measures. Please ask if you prefer 25ml.

Choose from cranberry juice | tonic water | lime juice | soda water + more, please note these will be charged additionally.

GIN	50ml
Bombay Sapphire	8.00
Dingle gin	9.00
Sipsmith	9.50
Panamera	10.00
Roku	10.50
Opihr	11.00
Star Of Bombay	12.00
Tanqueray Ten	12.50
Monkey 47	15.00

VODKA	50ml
Finlandia	7.50
Belvedere	9.50
Sipsmith	10.00
Grey Goose	10.50
Chase	10.50
Dingle Vodka	11.00
Snow Queen	11.00

RUM	50ml
Bacardi carta blanca	7.50
Old Monk	9.50
Bacardi Oro	10.50
Havana 7y	11.00
Bacardi 8y	11.50
Appleton 12y	11.50
El Dorado 23y	13.00
Ron Zacappa	13.00

TEQUILA	50ml
Sauza Silver	7.00
Patron	9.00
Patron Anejo	10.00
Patron Silver	10.00
Patron Reposado	11.00

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SINGLE MALT

	50ml
Springbank 10y	9.00
Dalmore 12y	9.50
Laphroaig 10y	9.50
Talisker Storm	9.50
Lagavulin 16y	10.50
Chita Single Grain	11.50
Oban 14y	11.50
Glenfiddich IPA cask	11.50
Hibiki 12y	16.50
Glenfiddich 15y	16.50

BLENDED WHISKEY

	50ml
JW Black Label 12y	8.00
Chivas Regal 12y	9.50
JW Gold Label 15y	12.00

IRISH WHISKY

	50ml
Jameson	7.00
Dingle Single Malt Whiskey	11.00

BOURBON / TENNESSY

	50ml
Jack Daniel's	7.50
Knob Creek	8.00
Woodford	10.00

RYE WHISKY

	50ml
Knob Creek Rye	10.00

BRANDY / CALVADOS

	50ml
Chateau Bulard	8.50
Remy Martin VSOP	10.00
Hennessy XO	34.00

BEER & CIDER

BOTTLES

Kingfisher 330ml	4.80
Leffe Blonde 330ml	6.50
Singha lager 330ml	5.00
Meantime London lager 330ml	5.50

DRAUGHTS

Cobra ½ Pint	3.25
Cobra Pint	6.00

CIDER

Rekordeling Strawberry & Lime	5.00
Peacock Apple	5.00

ALE/PALE

Camden Pale Ale 4.0% London	5.50
Brewdog Punk IPA 5.6% Scotland	5.50

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SOFT DRINKS

WATER

Gently Water – still or sparkling 750ml 2.50

FRESHLY SQUEEZED JUICES

Orange / Lemonada 4.00

JUICES

Choose from: 3.50
Passionfruit, Guava, Mango, Apple, Orange,
Cranberry, Lychee, Tomato, Pineapple

FIZZ

Coke / Diet Coke 3.00

FRANKLIN & SONS

Choose from: 3.50
Lemonade, Soda Water, Tonic, Slimline Tonic,
Lemon Tonic, Ginger Ale, Ginger Beer

HOT DRINKS

Americano 3.00

Espresso 3.00

Latte 3.00

Cappuccino 3.00

Chai Latte 3.00

Hot Chocolate (milk or bitter) 3.00

Masala Tea 3.25

Jing Teas 3.25

Chamomile, Assam, Earl Grey, White Peony, Jade Sword