

## TASTING MENU

55.00 per person | 95.00 per person with paired wines

Vegetarian menu available on request.

### APPETISER

Organic cured salmon, green pea wasabi 'jhal muri'

### STARTER

Rechado – Goan spiced wild African prawn

### REST COURSE

Green mango sorbet

### FIRST MAIN

Chargrilled duck breast with spiced confit roll

### SECOND MAIN

Tandoori spiced red deer with root vegetables, yoghurt sauce

### DESSERT

Mishti doi – Bengali caramel yoghurt in cumin profiterole,  
tamarind glazed strawberry 🍓

## APPETISERS

Char-grilled broccoli, almond and rose petal (v)	5.75
Indo Chinese stir-fried chilli paneer 🌿 (v)	5.75
Quinoa, kohlrabi, water melon and goat's cheese salad (v)	6.50
Organic cured salmon, green pea wasabi 'jhal muri'	8.00
Roast cod with lemongrass, aubergine and tomato salsa	8.00
Stir-fried shrimp with apricot and chilli glaze	8.50
Tandoori chicken tikka with saffron and royal cumin	8.50
Kerala toddy shop style lamb pepper fry 🌿	8.50

## GRILLS

	Starter	Main
Grilled asparagus with kadhai spices, curried yoghurt (v)	8.00	16.00
Grilled squid with lime and chilli, seasonal green salad	8.50	17.00
Char-grilled duck breast, spiced confit roll	9.00	18.00
Lamb chops with garlic and carom seed	10.00	20.00

## MAINS

Spinach dumplings, tomato fenugreek sauce, lemon rice (v)	14.00
Masala uthappam with Jerusalem artichoke podimas, lentil sambhar (v)	12.50
Filled aubergine with root vegetables and raisin, sesame tamarind sauce (v)	16.00
Grilled salmon with Thai style green curry, stir-fried greens	16.50
Roast sea bream filled with tomato and kokum, fenugreek salad	20.00
King prawn malai curry with ghee rice	23.00
Tandoori chicken breast with pomegranate, mint chilli korma	17.50
Char-grilled fillet of lamb with Madras coconut sauce, pilau rice	24.00
Peshawar style beef curry with fat chilli and red onion, pilau rice	18.00

## SPECIALS

Rechado – Goan spiced grilled wild African prawn	17.50 each
Tandoori spiced red deer with root vegetables, yoghurt sauce	29.00
28 day aged sirloin steak of Angus beef, masala fries	32.00

## SHARING PLATTER

KEBAB PLATTER for two people	30.00
<i>Chicken tikka, lamb chops, tandoori king prawn and cod fillet</i>	

## BIRYANI

Hyderabadi style lamb biryani	18.00
Lucknow style chicken biryani	15.00

## BREADS

Potato paratha / plain naan / garlic naan 🌿	3.50
Peshwari naan 🌿	4.50
Chicken tikka with cheese naan 🌿	4.50

## SIDES

Pilau rice or plain steamed rice	2.50
Kachumber salad	2.50
Fenugreek salad	3.50
Stir-fried greens with cumin and chilli	3.50
Smoked aubergine crush	3.50
Kohlrabi and cumin	3.50
24 hour simmered black lentils	4.50

## DESSERTS

Taster shot glass of homemade ice cream or sorbet	1.50
Sorbet or ice cream selection of the day	5.00
Coconut and lemon grass tapioca kheer, tropical fruits, lime granite	5.50
Mango and cardamom kulfi, mango and mint salad	5.75
Reverse malai – milk doughnuts, milk parfait, raspberry and pistachio 🌿	6.50
Mishti doi – Bengali caramel yoghurt in cumin profiterole, tamarind glazed strawberry 🌿	7.50
Spiced chocolate souffle, banana and passion fruit sorbet (Please allow 15 minutes)	7.25
Selection of English farmhouse cheeses from Neal's Yard, served with quince chutney and Peshwari naan 🌿	8.50
Platter of assorted desserts – for 2 to share 🌿 <i>Selection of 5 desserts from the chef</i>	20.00

(v) Vegetarian (n) Contains nuts 🌿 Contains gluten

Head Chef Ramachandran Raju

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to the staff. We welcome your comments and suggestions. Please speak to our duty manager or e-mail us at [info@cinnamon-kitchen.com](mailto:info@cinnamon-kitchen.com) – Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.