

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

Pear 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 caramelised yoghurt filled 'profiterole'
and masala poached pear 🍯

APPETISERS

Indo Chinese stir-fried chilli paneer (v)	5.75
Tandoori fruits with passion fruit raita (v)	5.75
Cauliflower and cardamom soup, cauliflower fritters (v)	6.50
Organic cured salmon, green pea wasabi 'jhal muri'	8.00
Tandoori spiced sea bream with carom seeds	8.00
Kerala style stir-fried shrimp with curry leaf and peppercorn	8.50
Pahadi tikka – tandoori chicken breast with fennel and coriander	8.50
Haleem – mutton with cracked wheat porridge 🌾	8.50

GRILLS

	Starter	Main
Grilled aubergine, sesame peanut crumble (n) (v)	8.00	16.00
Grilled squid with chilli and apricot glaze	8.50	17.00
Chargrilled duck breast, spiced confit roll	9.00	18.00
Lamb chops with garlic and lemon	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
Trio of mushroom: spinach curry, filled Portobello mushroom and truffle rice (v)	16.00
Grilled salmon with Thai style green curry, stir-fried greens	16.50
Chargrilled monkfish with green spices, tomato and lemon sauce	24.00
King prawns stir-fried kadhai style with steamed rice	23.00
Sandalwood grilled chicken, rich onion sauce, curry leaf quinoa	17.50
Smoked saddle of Kentish lamb with Rajasthani corn 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 sea bream</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
Masala mash	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
Passion fruit and poppy seed meringue tart	5.50
Mango and cardamom kulfi	5.75
Spiced pistachio cake with lime sorbet 🌾	6.50
Mishti doi – Bengali caramelised yoghurt filled profiterole and masala poached pear 🌾	7.50
Dark chocolate mousse, peanut praline and milk ice cream (n)	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 🌾	20.00
<i>Selection of 5 desserts from the chef</i>	

(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 – 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.