

TASTING MENU

70.00 per person | 115.00 per person with paired wines

Vegetarian menu available on request.

APPETISER

Organic cured salmon, green pea wasabi 'jhalhuri'
NV Rosato Spumante, Ca' di Alte, Veneto, Italy

FIRST STARTER

Palak patta chaat - spinach & carom fritter, yoghurt, tamarind and coriander chutney (v)
Marlborough Sauvignon Blanc, Delta, New Zealand 2016

STARTER

Coriander & garlic crusted wild African prawn
Pinot Grigio delle Venezie, Corte Giara, Italy 2016

REST COURSE

Yuzu and basil sorbet

FIRST MAIN

Rajasthani soola spiced lamb escalope
Rioja Reserva, Izadi, Spain 2013

SECOND MAIN

Tandoori spiced red deer with root vegetables, yoghurt sauce
Mendoza Malbec Reserve, Kaiken, Argentina 2015

DESSERT

Trio of chocolate -
Bitter chocolate mousse, milk chocolate brownie, white chocolate ice cream.
Sauternes, Château Delmond, Brodeaux, France 2014

SET DINNER MENU

Available between 6pm-6:30pm & 9pm onwards

25.00 for 2 courses | 28.00 for 3 courses

including a glass of Prosecco

STARTERS

Green pea kachori chaat with yoghurt & tamarind (v) 🌿

Indo Chinese stir-fried chilli paneer (v) 🌿

Kasundi mustard marinated river trout with roasted tomato chutney

Spiced beef spring roll with coconut and vinegar, curried yoghurt,
caramelized onion sambal 🌿

MAINS

Hyderabadi style stir-fried baby aubergine, sesame tamarind sauce,
pickled pea aubergine (v)

Pan seared hake with yellow lentils, bitter melon chutney, kachumber fenugreek salad

Kadhai style stir fry chicken leg, dried fenugreek leaf

Goan style pork cheek vindaloo, masala mash

DESSERTS

Sorbet or ice cream of the day

Carrot halwa treacle tart, cinnamon ice cream

Spiced pistachio cake with peanut ice cream (n) 🌿

Selection of English farmhouse cheeses from Neal's Yard
served with quince chutney and Peshwari naan (n) 🌿 (£6.50 supplement)

WE LEVY NO SERVICE CHARGE.

APPETISERS

Palak patta chaat - spinach & carom fritter, yoghurt, tamarind and coriander chutney (v) 🌿	8.50
Chilled green mango and tomato soup, tandoori corn salad (v)	8.00
Organic cured salmon, green pea wasabi 'jhalmuri'	10.50
Tandoori cod with carom and nigella seeds	9.00
Koliwada shrimp with garlic & chilli, passion fruit salsa	12.00
Tandoori chicken breast tikka, pickling spices	9.50

SHARING PLATTER

KEBAB PLATTER for each person	19.50
Grilled king prawn, chicken tikka, lamb fillet and tandoori cod	

GRILLS

	Starter	Main
Aubergine with sesame, tamarind & peanut crumble (v) (n)	9.50	19.00
Banana leaf wrapped char-grilled sea bream, curried yoghurt	11.00	21.00
Coriander & garlic crusted wild African prawn	20.00	36.50
Spiced lamb and apricot kofta, smoked paprika raita	11.00	22.00
Char-grilled pork ribs with chilli and honey glaze 🌿	11.00	22.00

MAINS

Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v)	17.50
Crisp zucchini flower with marrow & lentil sauce, tamarind glazed vegetables (v)	19.00
Hyderabadi style stir-fried baby aubergine with sesame tamarind sauce, pickled pea aubergine (v)	16.50
Pan seared hake with yellow lentils, bitter melon chutney, kachumber fenugreek salad	19.50
Green spiced monkfish with tomato tamarind sauce, lemon rice	27.50
Tanjore style curry of king prawns, ghee rice, spinach poriyal (n)	29.00
Tandoori chicken breast with pomegranate, mint chilli korma (n)	21.00
Char-grilled rump of lamb with Madras coconut sauce, pilau rice	29.50
Chukka spiced 35 day dry aged Hereford beef rump steak, Tellicherry pepper sauce, masala chips 🌿	32.00
Goan style pork cheek vindaloo, masala mash	20.00
Tandoori spiced red deer with pickled root vegetable, yoghurt sauce	37.00

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BIRYANI

Lucknow style chicken with 24 month aged Basmati rice	17.00
Hyderabadi style lamb with 24 month aged Basmati rice	19.50

BREADS

Potato paratha / plain naan / garlic naan 🌾	4.00
Peshwari naan (n) 🌾	5.25
Chicken tikka with cheese naan 🌾	6.50

SIDES

Pilau rice or plain steamed rice	3.50
Kachumber salad	3.50
Stir fried greens with cumin and garlic	4.50
DAL: Trio of yellow lentils, black lentils & chickpeas	7.50
24 hour simmered black lentils	5.25

DESSERTS

Taster shot glass of homemade ice cream or sorbet	2.50
Sorbet or ice cream selection of the day	6.50
Burnt malai kulfi, honeycomb crumble	7.00
Carrot halwa treacle tart, cinnamon ice cream	7.50
Jodhpuri ghevar, thandai shrikhand, caramelized milk dumpling	8.50
Spiced pistachio cake with peanut ice cream (n) 🌾	8.00
Trio of chocolate - bitter chocolate mousse, milk chocolate brownie, ice cream 🌾	10.00
Selection of English farmhouse cheeses from Neal's Yard, served with quince chutney and Peshwari naan (n) 🌾	12.75
<i>Match with a glass of 2011 Unfiltered Late Bottled Vintage Port,</i>	100ml
<i>Quinta do Infantado, Douro, Portugal</i>	6.90
Platter of assorted desserts - for 2 to share 🌾 <i>Selection of 5 desserts from the chef</i>	25.00

(v) Vegetarian (n) Contains nuts 🌾 Contains gluten Head Chef Santosh Shah

Prices include VAT @ 20%. 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. Fish may contain small bones. 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.

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