

SET LUNCH MENU

18.00 for 2 courses | 21.00 for 3 courses

STARTERS

Lentil dumpling chaat, tamarind chutney (v)
Punjabi style tilapia with chilli mayonnaise
Grilled squid with lime and chilli
Tandoori chicken with cucumber raita

MAINS

Stir-fried cauliflower and broccoli with yoghurt sauce (v)
Roast bitter gourd filled with spiced soya, yellow lentils (v)
Pan seared trout with Kerala curry sauce, steamed rice
Lamb kofta with Madras coconut sauce, pilau rice

DESSERT

Sorbet of the day
Coconut and raspberry cake, vanilla ice cream 🌿
Mango and cardamom kulfi, mango and mint salad
Chocolate cumin tart, coffee ice cream
Selection of English farmhouse cheeses from Neal's Yard
served with quince chutney and Peshwari naan 🌿
(£5 supplement)

SET DINNER MENU

FIVE dishes at 25.00
choose from a savoury and sweet selection

Available at 6pm, 6.30pm and 9.30pm onwards.

APPETISERS

Char-grilled broccoli, almond and rose petal (v)	5.75
Indo Chinese stir-fried chilli paneer (v)	6.50
Roast cod with lemongrass and lime leaf, aubergine & tomato salsa	8.00
Stir-fried shrimp with chilli and apricot 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
Kadhai spiced asparagus, 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

Masala uthappam with Jerusalem artichoke podimas, lentil sambhar (v)	12.50
Filled aubergine with root vegetables, 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
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>	

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
Smoked aubergine crush	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
Mango and cardamom kulfi, mango mint salad	5.75
Reverse malai – milk doughnuts, milk parfait, raspberry and pistachio 🌿	6.50
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

(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.