

## SET LUNCH MENU

15.00 for 2 courses | 18.00 for 3 courses

### STARTERS

Cauliflower and cardamom soup, cauliflower fritters (v)  
Grilled squid with chilli and apricot glaze  
Slow braised pulled lamb in cumin brioche, mint chutney

### MAINS

Tomato filled with goat cheese, spinach and garlic sauce (v)  
Baked mackerel with kasundi mustard, masala mash (n)  
Old Delhi style chicken curry with pilau rice

### DESSERT

Sorbet of the day  
Bramley apple and almond cake with thandai ice cream 🌿  
Caramelised milk dumpling, rasmalai sauce, vanilla ice cream  
Selection of English farmhouse cheeses from Neal's Yard  
served with quince chutney and Peshwari naan 🌿  
(£5 supplement)

## SET DINNER MENU

19.00 for 2 courses  
21.00 for 3 courses including a glass of Very Berry Cocktail

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

## APPETISERS

Indo Chinese stir-fried chilli paneer (v)	5.75
Tandoori fruits with passion fruit raita (v)	6.50
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

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
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>	

## 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	5.75
Spiced pistachio cake with lime sorbet 🌾	6.50
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

(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.