

SET LUNCH MENU

18.00 for 2 courses | 21.00 for 3 courses

STARTERS

Green pea kachori with tamarind chutney and yoghurt(v)
South Indian tomato rasam, white lentil fritter (v)
Sandalwood flavoured tandoori chicken breast
Galouti- Tender lamb mince kebab with saffron & cloves

MAINS

Grilled Portobello mushroom with spinach and roasted garlic sauce (v)
Fisherman style tilapia, yoghurt sauce (v)
Masala confit duck leg with yellow lentil sauce, garlic chutney
Kadhai style stir-fry of beef with red onion and peppers, pilau rice

DESSERTS

Sorbet of the day
Apple and blackberry crumble with cinnamon Ice cream
Dates and ginger toffee pudding with vanilla 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

Bombay street food – dabeli, steamed chickpea cake, papdi chaat (v)	5.75
Indo Chinese stir-fried chilli paneer 🌱 (v)	6.50
Tandoori cod with carom and nigella seeds	8.00
Stir-fried shrimp with chilli and apricot glaze	8.50
Tandoori chicken tikka with fenugreek and thyme	8.50
Lamb seekh kebab with smoked paprika raita	8.50

GRILLS

	Starter	Main
Aubergine with sesame, tamarind and peanut crumble (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
Green spiced partridge with green papaya salad	12.00	24.00
Pork ribs with chilli and honey glaze, masala mash 🌱	9.00	18.00

MAINS

Tandoori Trio- Paneer tikka, achari cauliflower, filled pepper, makhani sauce (v)	14.00
Grilled Portobello mushroom with spinach and garlic sauce (v)	16.00
Green plantain and vegetable kofta with rich onion sauce (v)	15.50
Pan seared hake with yellow lentils, masala roast potatoes, green mango pickle	16.50
Green spiced plaice fillet with coriander & coconut sauce, tomato rice	18.00
Tandoori chicken breast with pomegranate, mint chilli korma	17.50
Char-grilled fillet of lamb with Madras coconut sauce, pilau rice	24.00
<i>For every dish ordered, we will donate £1 towards Action Against Hunger's Love Food, Give Food</i>	
Kadhai style stir-fry of beef with red onion and peppers, 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
Stir-fried greens with cumin and chilli	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
Coconut and lemon grass tapioca kheer, tropical fruits, melon sorbet	5.50
Reverse malai – milk doughnuts, milk ice cream, berries and pistachio 🌱	6.50
Roast white chocolate and cardamom cream, buttermilk sorbet 🌱	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. 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.