

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

Tandoori soola spiced partridge, pumpkin chutney

SECOND MAIN

Smoked saddle of Kentish lamb, Rajasthani corn sauce

PUDDING

Mishti Doi – Bengali spiced yoghurt filled 'profiterole' and masala poached pear

SPECIALS

KEBAB PLATTER 15.00 per person

Chicken tikka, lamb fillet, tandoori king prawn and sea bream

Rajasthani soola spiced partridge, pumpkin chutney £26.00

28 day aged sirloin of Angus beef, masala fries £32.00

APPETISERS

Indo Chinese stir-fried chilli paneer (v)	5.75
Tapioca and peanut cake with tomato coconut chutney (v)	5.75
Bombay spiced vegetables with cumin 'pao' (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
Rechado – Goan spiced grilled wild African prawn	17.50 each
Pahadi tikka – tandoori chicken breast with fennel and coriander	8.50
Grilled lamb fillet with nutmeg and garlic, smoked paprika raita	8.50

GRILLS

	Starter	Main
Grilled aubergine with sesame seeds and peanut crumble (v)	7.50	14.00
Chargrilled cauliflower with pickling spices (v)	8.00	16.00
Chicken wings with chilli and honey	6.50	13.75
Lamb escalopes with black stone flower	9.00	18.00
Goan spiced grilled wild African prawn	17.50	32.00

MAINS

Hyderabad style stir-fried baby aubergine with coconut rice (v)	12.50
Autumn vegetable kofta, tomato fenugreek sauce, lemon rice (v)	14.00
Trio of mushroom: spinach curry, filled Portobello, stir-fried wild mushrooms (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
Tandoori king prawns with malai curry sauce, ghee rice	23.00
Spice crusted free range chicken breast with mint and onion sauce	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
Tandoori spiced red deer with root vegetables, yoghurt sauce	29.00

BIRYANI

Lucknow style chicken biryani	15.00
Hyderabad style lamb biryani	15.00

BREADS

Potato paratha, naan—plain naan / garlic naan 🍴	3.25
Chicken tikka with cheese naan / Peshwari naan 🍴	4.50

SIDES

Pilau rice, 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
Spinach poriyal	3.50
24 hour simmered black lentils	4.50
Keema-peas: spiced lamb mince and garden peas	6.75

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 spiced yoghurt filled profiterole & masala poached pear	7.50
Dark chocolate mousse, peanut praline and milk ice cream 🍴	7.25
Selection of English farmhouse cheeses from Neal's Yard, served with quince chutney and Peshwari naan	8.50
Platter of assorted puddings – for 2 to share <i>Selection of 5 desserts from the chef</i>	20.00

Head chef Ramachandran Raju

(v) Vegetarian 🍴 Contains gluten

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.