

SET LUNCH MENU

15.00 for 2 courses | 18.00 for 3 courses

Vegetarian menu available on request.

STARTER

- Grilled aubergine with sesame, tamarind and peanut (v)
- Steamed mussels in tomato and curry leaf broth
- Slow braised pulled lamb in cumin brioche, mint chutney

MAINS

- Cauliflower and green pea parcel, tomato and fenugreek sauce (v)
- Pan seared hake with Bengali mustard sauce and red onions
- Chettinad chicken curry with steamed rice

DESSERT

- Sorbet of the day
- Spiced date and ginger toffee pudding
- Bamboo blossom rice ‘kheer’ with roasted banana
- 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

PRIVATE DINING ROOM

Please ask for our range of Private Dining Menus, select from extravagant feasts, canapé parties, lunchtime sharing platters or simply delightful dinners.

APPETISERS

- Indo Chinese stir-fried chilli paneer (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
- 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 |
|--|---------|-------|
| Chargrilled cauliflower with pickling spices (v) | 8.00 | 16.00 |
| Grilled aubergine, sesame peanut crumble (v) | 8.00 | 16.00 |
| Lamb escalopes with black stone flower | 9.00 | 18.00 |

MAINS

- Hyderabadi style stir-fried baby aubergine with coconut rice (v) 12.50
- 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
- Dry 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
- Tandoori spiced red deer with root vegetables, yoghurt sauce 29.00

SPECIAL

28 day aged sirloin of Angus beef, masala fries 32.00

BIRYANI

- Lucknow style chicken biryani 15.00
- Hyderabadi 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
- Smoked aubergine crush 3.50
- Spinach poriyal 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
- Dark chocolate mousse, peanut praline and milk ice cream 7.25
- Spiced date and ginger toffee pudding 7.50
- Selection of English farmhouse cheeses from Neal’s Yard, served with quince chutney and Peshwari naan 8.50

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.