

TASTING MENU

70.00 per person | 115.00 per person with paired wines
Vegetarian menu available on request.

APPETISER

Organic cured salmon, green pea wasabi 'jhalmuri'
Prosecco rose NV DOC, Veneto, Italy

FIRST STARTER

Palak patta chaat - spinach & carom fritter, yoghurt, tamarind and
coriander chutney (v)
Marlborough Sauvignon Blanc, Spy valley, New Zealand 2016

STARTER

Coriander & garlic crusted wild African prawn
Pinot Grigio delle Venezie, Conti De Reforte, Italy 2016

REST COURSE

Green mango and tomato soup with 'ambi panna' sorbet

FIRST MAIN

Chargrilled lamb fillet with pickling spices
Reserva Merlot, Santa Rita, Chile 2016

SECOND MAIN

Tandoori spiced red deer with root vegetables, yoghurt sauce
Mendoza Malbec Reservado, Mendoza, Argentina 2014

DESSERT

Dark chocolate parfait with white chocolate ice cream 🌾
Muscat de Frontignan, Languedoc, France 2015

APPETISERS

Palak patta chaat - spinach & carom fritter, yoghurt, tamarind and coriander chutney (v)	8.50
Lahore style vegetable kebab (v)	8.50
Organic cured salmon, green pea wasabi 'jhalmuri'	10.50
Tandoori cod with carom and nigella seeds	9.00
Shrimp 65 with curry leaf & chilli, passion fruit salsa	12.00
Tandoori chicken breast tikka with mace and cardamom	9.50
Chargrilled lamb fillet with pickling spices	12.50

SHARING PLATTER

KEBAB PLATTER for two 39.00

Grilled king prawn, chicken tikka, lamb fillet and tandoori cod

GRILLS

	Starter	Main
Aubergine with sesame, tamarind & peanut crumble (v) (n)	9.50	19.00
Spiced lamb and apricot kofta, smoked paprika raita	11.00	22.00
Char-grilled pork ribs with chilli and honey glaze 🌿	11.00	22.00
Garlic and coriander crusted wild prawn	18.50	36.50
Iberico pork presa, kadhai spices, vindaloo sauce (Check with your server for today's sizes, allow 30 mins cooking time)	12.00 per 100gr	

MAINS

Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v)	17.50
Crisp zucchini flower with marrow & lentil sauce, tamarind glazed vegetables (v)	19.00
Hyderabadi style stir-fried baby aubergine with sesame tamarind sauce, pickled pea aubergine (v)	16.50
Spice crusted pollock, Thai green curry sauce, dried shrimp chutney	19.50
Green spiced monkfish with tomato tamarind sauce, lemon rice	27.50
Tanjore style curry of king prawns, ghee rice, spinach poriyal (n)	29.00
Tandoori chicken breast with pomegranate, mint chilli korma (n)	21.00
Goan style pork cheek vindaloo, masala mash	20.00
Char-grilled rump of lamb with Madras coconut sauce, pilau rice	26.50

(v) Vegetarian (n) Contains nuts 🌿 Contains gluten

Prices include VAT @ 20%. 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.

WE LEVY NO SERVICE CHARGE.

SPECIALS

Chukka spiced 35 day dry aged Hereford beef rump steak, Tellicherry pepper sauce, masala chips 🌾	32.00
Tandoori spiced red deer with pickled root vegetable, yoghurt sauce	32.00

BIRYANI

Lucknow style chicken with 24 month aged Basmati rice	17.00
Hyderabadi style lamb with 24 month aged Basmati rice	19.50

BREADS

Potato paratha / plain naan / garlic naan 🌾	4.00
Peshawari naan (n) 🌾	5.25
Chicken tikka with cheese naan 🌾	6.50

SIDES

Pilau rice or plain steamed rice	3.50
Kachumber salad	3.50
DAL: Trio of yellow lentils, black lentils & chickpeas	7.50
24 hour simmered black lentils	5.25
Curry leaf and tomato quinoa	5.00
Chilled green bean moily	4.75

DESSERTS

Taster shot glass of homemade ice cream or sorbet	2.50
Sorbet or ice cream selection of the day	6.50
Saffron malai kulfi, honeycomb crumble (n)	7.50
Lemon and cardamom tart, raspberry sorbet 🌾	7.50
Shrikhand cheesecake with tamarind glazed strawberries	8.00
Spiced pistachio cake with peanut ice cream (n) 🌾	8.00
Dark chocolate parfait with white chocolate ice cream 🌾	10.00
Selection of English farmhouse cheeses from Neal's Yard served with quince chutney and Peshwari naan (n) 🌾	12.50
Platter of assorted desserts – for 2 to share Selection of 5 desserts from the chef	25.00

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