

SET LUNCH MENU

19.00 for 2 courses | 24.00 for 3 courses

STARTERS

Lahore style vegetable kebab (v)
Green mango and tomato soup with 'ambi panna' sorbet (v)
Indo-Chinese chicken and chilli stir fry 🌾
Tandoori seabream with mace and cardamom

MAINS

Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v)
Spice crusted pollock, Thai green curry sauce, dried shrimp chutney
Rustic tandoori chicken leg with clove and pepper, black lentils and pilau
rice

DESSERTS

Sorbet of the day
Lemon and cardamom tart, raspberry sorbet 🌾
Shrikhand cheesecake with tamarind glazed strawberries 🌾
Selection of English farmhouse cheeses from Neal's Yard
served with quince chutney and Peshwari naan (n) 🌾
(£7.50 supplement)

WE DO NOT LEVY SERVICE CHARGE.

APPETISERS

Palak patta chaat - spinach & carom fritter, yoghurt, tamarind and coriander chutney (v) 🌿	8.50
Lahore style vegetable kebab (v)	8.50
Tandoori cod with carom and nigella seed	9.00
Tandoori chicken breast tikka, pickling spices	9.50

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
Garlic and coriander crusted wild prawn	18.50	36.50
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

MAINS

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
Green spiced monkfish with tomato tamarind sauce, lemon rice	27.50
Tandoori chicken breast with pomegranate, mint chilli korma (n)	21.00
Char-grilled rump of lamb with Madras coconut sauce, pilau rice	26.50
Chukka spiced 35 day dry aged Hereford beef rump steak, Tellicherry pepper sauce, masala chips 🌿	32.00

WE DO NOT LEVY SERVICE CHARGE.

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
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
<i>Match with a glass of 2011 Unfiltered Late Bottled Vintage Port, Quinta do Infantado, Douro, Portugal</i>	100ml 6.90
Platter of assorted desserts – for 2 to share 🌾 <i>Selection of 5 desserts from the chef</i>	25.00

WE DO NOT LEVY SERVICE CHARGE.

(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.