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| SET DINNER MENU  Available between 6pm–6:30pm & 9pm onwards  25.00 for 2 courses | 28.00 for 3 courses  including a glass of Prosecco  STARTERS  Green pea kachori chaat with yoghurt & tamarind (v)  Indo Chinese stir–fried chilli paneer (v)  Kasundi mustard marinated river trout with roasted tomato chutney  Spiced beef spring roll with coconut and vinegar, curried yoghurt, caramelized onion sambal  MAINS  Hyderabadi style stir–fried baby aubergine, sesame tamarind sauce, pickled pea aubergine (v)  Pan seared hake with yellow lentils, bitter melon chutney, kachumber fenugreek salad  Kadhai style stir fry chicken leg, dried fenugreek leaf  Goan style pork cheek vindaloo, masala mash  DESSERTS  Sorbet or ice cream of the day  Carrot halwa treacle tart, cinnamon ice cream  Spiced pistachio cake with peanut ice cream (n)  Selection of English farmhouse cheeses from Neal’s Yard  served with quince chutney and Peshwari naan (n) ***(£6.50 supplement)*** |

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| 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 Sauvignion Blanc, Spy valley, New Zealand 2016***  STARTER  Coriander & garlic crusted wild African prawn  ***Pinot Grigio delle Venezie, Conti De Reforte, Italy 2016***  REST COURSE  Yuzu and basil sorbet  FIRST MAIN  Rajasthani soola spiced lamb escalope  ***Reserva Merlot, Santa Rita, Chile 2016***  SECOND MAIN  Tandoori spiced red deer with root vegetables, yoghurt sauce (d)  ***Mendoza Malbec Reservado, Mendoza, Argentina 2014***  DESSERT  Trio of chocolate-  Bitter chocolate mousse, milk chocolate brownie, white chocolate ice cream. (d) (n)  ***Muscat de Frontignan, Languedoc, France 2015*** |

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| APPETISERS | |  |
| Palak patta chaat - spinach & carom fritter, yoghurt,  tamarind and coriander chutney (v) | | 8.50 |
| Indo Chinese stir–fried chilli paneer (v) | | 9.00 |
| Organic cured salmon, green pea wasabi ‘jhalmuri’ | | 10.50 |
| Tandoori cod with carom and nigella seeds | | 9.00 |
| Koliwada shrimp with garlic & chilli, passion fruit salsa | | 12.00 |
| Tandoori chicken breast tikka, pickling spices | | 9.50 |
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| SHARING PLATTER | | |
| KEBAB PLATTER for two 39.00 Grilled king prawn, chicken tikka, lamb fillet and tandoori cod | | |

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| GRILLS | Starter | | Main |
| Aubergine with sesame, tamarind & peanut crumble (v) (n) | 9.50 | | 19.00 |
| Banana leaf wrapped char-grilled sea bream, curried yoghurt | 11.00 | | 21.00 |
| 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 |
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| 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 | |
| Pan seared hake with yellow lentils, bitter melon chutney,  kachumber fenugreek salad  Green spiced monkfish with tomato tamarind sauce, lemon rice Tanjore style curry of king prawns, ghee rice, spinach poriyal (n) | | 19.50  27.50  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 26.00

Grilled coriander & garlic crusted wild African prawn 36.50

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 37.00

SPECIALS

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| (v) Vegetarian (n) Contains nuts Contains gluten Head Chef Santosh Shah  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.**

BIRYANI

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| Lucknow style chicken with 24 month aged Basmati rice  Hyderabadi style lamb with 24 month aged Basmati rice | 17.00  19.50 |
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| BREADS |  |
| Potato paratha / plain naan / garlic naan | 4.00 |
| Peshwari naan (n) | 5.25 |
| Chicken tikka with cheese naan | 6.50 |
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| SIDES |  |
| Pilau rice or plain steamed rice | 3.50 |
| Kachumber salad | 3.50 |
| Stir fried greens with cumin and garlic | 4.50 |
| DAL: Trio of yellow lentils, black lentils & chickpeas | 7.50 |
| 24 hour simmered black lentils | 5.25 |
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| DESSERTS |  |
| Taster shot glass of homemade ice cream or sorbet | 2.50 |
| Sorbet or ice cream selection of the day | 6.50 |
| Burnt malai kulfi, honeycomb crumble | 7.00 |
| Carrot halwa treacle tart, cinnamon ice cream | 7.50 |
| Jodhpuri ghevar, thandai shrikhand, caramelized milk dumpling | 8.50 |
| Spiced pistachio cake with peanut ice cream (n) | 8.00 |
| Trio of chocolate - bitter chocolate mousse, milk chocolate brownie, 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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