

# SET LUNCH MENU

21.00 for 2 courses | 24.00 for 3 courses

## 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 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)

WE DO NOT LEVY SERVICE CHARGE.

## APPETISERS

|  |       |
|--|-------|
| Palak patta chaat - spinach & carom fritter, yoghurt, tamarind and coriander chutney (v) 🌿 | 8.50  |
| Tandoori cod with carom and nigella seeds  | 9.00  |
| Koliwada shrimps with garlic & chilli, coriander, passion fruit salsa                      | 12.00 |
| Tandoori chicken breast tikka, pickling spices   | 9.50  |

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## SHARING PLATTER

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| KEBAB PLATTER for each person                                   | 19.50 |
| 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   | 20.00 |
| Coriander & garlic crusted wild African prawn               | 20.00   | 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

|  |       |
|--|-------|
| Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v)                              | 17.50 |
| 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             | 19.50 |
| 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                                  | 29.50 |
| Chukka spiced 35 day dry aged Hereford beef rump steak, Tellicherry pepper sauce, masala chips 🌿 | 32.00 |

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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 |

## 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 |

## 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          |
| Spiced pistachio cake with peanut ice cream (n) 🌾  | 8.00          |
| Selection of English farmhouse cheeses from Neal's Yard,<br>served with quince chutney and Peshwari naan (n) 🌾   | 12.75         |
| <i>Match with a glass of 2011 Unfiltered Late Bottled Vintage Port,<br/>Quinta do Infantado, Douro, Portugal</i> | 100ml<br>6.90 |
| Platter of assorted desserts – for 2 to share 🌾 <i>Selection of 5 desserts from the chef</i>                     | 25.00         |

(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](mailto: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.

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