

# BRUNCH



## ONE DISH MEALS

Served from 11.30am-5pm every day

Tandoori chicken and cheese toastie .....	10.00	Aubergine with sesame, tamarind and peanut crumble (v) (n) (gf) .....	10.00
Bhuna lamb and naan roll, kachumbar & lime .....	14.00	Punjabi style paneer and pea butter masala (v) (gf) .....	14.50
Masala omelette with home made pao (v) .....	10.00	Smoked haddock kedgeree (gf) .....	12.00
Oxford Bhangra and mash, caramelised onions (gf) .....	13.00	Char-grilled sea bass in banana leaf parcel, lime pickle and sticky rice (gf) (df)	18.00
Watermelon and char-grilled fruit chaat & gem (v) (gf) .....	10.00		

# LUNCH

## SET LUNCH

2 courses 21.00 · 3 courses 24.00 | Served from 12 noon-5pm

### STARTERS

- Raj Kachori - crisp pastry shell filled with sprouted mung, fenugreek, pickled kachumber and spiced yoghurt (v)
- Aubergine with sesame, tamarind and peanut crumble (v) (n) (gf)
- Smoked haddock and Jerusalem artichoke cake with green chilli aioli
- Grilled chicken skewer, labna, rose petals, pomegranate & toasted buckwheat (gf)

### MAINS

- Punjabi style paneer and pea butter masala (v) (gf)
- Char-grilled sea bass in banana leaf parcel, lime pickle and sticky rice (gf) (df)
- Lucknow style chicken biryani with 24 month aged basmati rice (gf)
- Spiced Oxford sausage style veal kebab (gf)

### DESSERTS

- Sorbet or ice cream selection of the day (gf)
- Lassi panna cotta, orange & mint (gf)
- Mango and cardamom kulfi, mango salad (gf)
- Selection of English farmhouse cheeses from Neal's Yard served with quince chutney and Peshwari naan (n)  
Supplement 5.00

## A LA CARTE KITCHEN

Served from 12 noon-5pm

### STARTERS AND SMALL PLATES

Bombay Street Food - vada pao, tapioca cake and chilli paneer (v) .....	9.50
Organic cured salmon, green pea wasabi 'jhalmuri' (gf) (df) .....	10.50
Kerala spiced lobster soup flamed with Cognac .....	12.50

### MAINS

Char-grilled chestnut mushroom, pickled wild mushrooms, coriander sauce (v) (gf) (df) .....	16.50
Tandoori king prawns, Bengali turmeric curry, ghee rice and spinach poriyal (gf) .....	25.00
Char-grilled rump of lamb, keema, spinach and nutmeg sauce (gf) .....	26.00

### BREADS

Plain naan / garlic naan .....	3.75
Potato paratha .....	4.00
A selection of breads .....	7.00

### SIDES

Pilau rice or plain steamed rice (gf) (df) .....	3.50
Kachumber salad (gf) (df) .....	3.50
Stir fried greens with cumin and garlic (gf) (df) .....	4.50
DAL: Trio of yellow lentils, black lentils & chickpeas (gf) .....	7.50
24 hour simmered black lentils (gf) .....	5.25

### DESSERTS

Taster shot glass of homemade ice cream or sorbet .....	2.50
Sorbet or ice cream selection of the day .....	6.50
Carrot halwa treacle tart with thandai sorbet (n) .....	7.50
Sticky ginger toffee pudding with garam masala ice cream .....	8.00
Selection of English farmhouse cheeses from Neal's Yard served with quince chutney and Peshwari naan (n) .....	11.00

(v) Vegetarian (n) Contains nuts (gf) Gluten-free (df) Dairy-free

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.

WE DO NOT LEVY SERVICE CHARGE.