

TASTING MENU

70.00 PER PERSON
115.00 PER PERSON WITH PAIRED WINES

Vegetarian menu available on request
Available from 6pm onwards

APPETISER

Organic cured salmon, green pea wasabi 'jthalmuri'
NV Rosato Spumante, Ca' di Alte, Veneto, Italy

FIRST STARTER

Bombay street food-dabeli, steamed chick pea cake, papdi chat (v)
Marlborough Sauvignon Blanc, Delta, New Zealand 2015

STARTER

Coriander & garlic crusted wild African prawn
Pinot Grigio delle Venezie, Corte Giara, Italy

REST COURSE

Pear sorbet

FIRST MAIN

Achari lamb fillet, spinach roti, anchovy chutney
Rioja Reserva, Izadi, Spain 2012

SECOND MAIN

Tandoori spiced red deer with root vegetables, yoghurt sauce
Mendoza Malbec Reserve, Kaiken, Argentina 2015

DESSERT

Dark chocolate mousse, white chocolate crumble, milk chocolate ice cream
Sauternes, Château Delmond, Brodeaux, France 2014

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

WE DO NOT LEVY SERVICE CHARGE.

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.