

## BREAKFAST

Monday-Friday 9am-11.30am

### PARATHAS

The Cinnamon Soho breakfast speciality – delicious warm homemade flatbreads that have been firm favourites in the Indian subcontinent since the 12th Century, filled and cooked to add a crispy edge.

Served with house pickle and pomegranate raita. Magical with Marmite.

Aloo	Mooli	Gobi	Keema	Bollyflower Cheese	Meetha	Add a fried egg
Potato with a hint of chilli (v)	Tangy radish & nigella seed (v)	Cauliflower & fragrant carom seed (v)	Smoky spiced minced lamb	Cauliflower & Keene's cheddar (v)	Coconut and jaggery (v)	£1.00
£4.75	£4.75	£4.75	£5.75	£4.95	£4.50	

### FRUITS, KEDGEREE & EGGS

#### Kedgerree

A Cinnamon Soho Anglo Indian recipe, rice cooked and layered with flaked smoked haddock, egg, a touch of green chilli and served with a twist of fresh lemon.

£7.95

#### Kadhai Mushroom on Sourdough Toast (v)

Field mushroom stir-fried with mild kadhai spices.  
Add a fried egg

£6.50

£1.00

#### Fruit & Yoghurt (v)

Seasonal fresh fruits poached with soft spices and served with creamy yoghurt infused with vanilla.

£4.50

#### Bun Omelette (v)

Spicy masala omelette, folded and served on a home-baked brioche bun with gun powder spices.  
Add bacon or a Goan choris sausage

£5.95

£1.50

### BREAKFAST FAVOURITES

#### The Big Kitchen Mash Up

£11.50

2 fried eggs, char-grilled smoked streaky bacon from Sillfield Farm, Goan choris style sausage, kadhai field mushroom, sourdough toast, spicy potato and vegetable bonda bomb. Served with house pickle and tomato chutney.

#### The Big Veggie Kitchen Mash Up (v)

£9.50

Bollyflower cheese paratha – Warm crispy flatbread (not sourdough) filled with cauliflower & Keene's cheddar, 1 fried egg, kadhai field mushroom, spicy potato and vegetable bonda bomb. Served with pomegranate raita, tomato chutney and house pickle.

### SIDES

#### Sourdough toast basket

with butter, jam, marmalade or Marmite

£2.75

#### Kadhai mushroom

£2.50

#### Goan choris style sausage

£1.50

#### Char-grilled smoked streaky bacon from Sillfield Farm

£2.50

#### Home-baked croissant

£2.50

#### Pomegranate raita

£1.50

### SWEET TREATS

#### Malabar plum cake

2.90

#### Bitter chocolate tartlet, dates and ginger

2.20

Our ingredients are sourced from award-winning producers. Sillfield Farm in Cumbria provides all our pork products, made from rare breed pigs lovingly reared. Our eggs are laid by free-roaming hens.

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request.

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot.

## JOHOSOHO WEEKEND BRUNCH

11.30am-4.00pm Saturday & Sunday only

£24 for 3 courses | £28 for 4 courses | Kids eat half price (*under 12's*)

### UNLIMITED SPARKLES

Add unlimited Prosecco or Mimosas for £20 per person\*

\*T&C's: Offer includes unlimited refills of 125ml glass of NV Prosecco Spumante Extra Dry DOC or Mimosas. Valid for 2 hours. Available between 11.30-4.00pm on Saturday & Sunday when dining from our Weekend Brunch menu. Cannot be used in conjunction with any other promotional offer or voucher.

### STARTERS

Chilled lentil dumpling and papdi chaat  
Shrimp skewer with chilli, garlic and soya (df)  
Coriander chutney chicken tikka (gf)  
Lamb mince kofta, Chettinadu spices (gf)

### EGGS

DEEM CURRY: Calcutta boiled egg curry (gf)  
BUN OMELETTE: Railway station style spicy masala omelette, folded and served on a home-baked brioche bun  
KEDGEREE: Anglo Indian recipe of rice cooked and layered with flaked smoked haddock, egg and green chilli (gf)

### MAINS

Kadhai style cauliflower and peas, naan bread  
Pan seared cod, tomato lemon sauce (gf)(df)  
Roganjosh lamb and egg bake (gf)  
Chicken curry on the bone (gf)  
A pot of vegetable biryani, black lentils and raita to share for the table

### DESSERTS

Kulfi (n)  
Hot gulab jamun with banana ice cream  
Sorbet selection  
Ginger toffee pudding

## WEEKEND BRUNCH DRINKS

Start your day the right way with one of our lassis, a cup of chai, or a coffee!  
Or something a little stronger...highly recommended!

### COFFEE & TEA

Americano, Espresso	Latte, Cappuccino	Earl Grey and Assam Tea	Green and Fresh Mint Tea	Masala Tea
2.50	2.75	2.20	2.20	2.75

### COLD DRINKS

Natural & Nice Lassi	3.00
Fresh natural yoghurt - with your choice of a sprinkle of sugar or salt	
<b>Bloody Mary</b>	8.00
Hot & Spicy - kick start your day	
<b>Virgin Mary</b>	3.50
Still hot & spicy - but without the vodka	
Coca-Cola, Diet Coca-Cola, Lemonade	2.50
Tonic, Slimline Tonic	2.50
Soda, Ginger Ale, Bitter Lemon	2.50
Red Bull, Old Jamaican Ginger Beer	3.00

### CHAMPAGNE

	125ml glass	750ml bottle
NV Prosecco Spumante Extra Dry DOC, Ca' di Alte, Veneto, Italy	5.50	35.00
bright, clean with pleasant floral notes		
NV Rosato Spumate, Ca' di Alte, Veneto, Italy	6.90	40.00
a fresh, fruity and complex sparkling rosé		
NV Champagne Brut Grande Réserve, Sophie Baron, France		49.00
rich, with a crisp and vivacious fizz		
NV Grande Réserve, Devaux Champagne, France	12.90	65.00
a full, rounded and well balanced wine, with a lively finish		

### JUICES & WATER

Cold-pressed juice 250ml	4.95
Orange <i>or</i> apple, pear & raspberry	
<b>Breakfast juices</b>	2.50
Orange, pineapple, apple, tomato, cranberry, grapefruit, pomegranate	
Coconut Water 250ml	4.95
Bottled water 750ml	2.50
Quietly still or gently sparkling	

### SPARKLING COCKTAILS

Cinnamon Bellini	10.00
Cinnamon tea, Goldschläger and Prosecco	
<b>Basil Lemonade</b>	4.75
Fresh basil leaves, a hit of lime, fizzy lemonade and elderflower cordial	

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