JOHOSOHO WEEKEND BRUNCH

**11.30am-4.00pm Saturday & Sunday only**

24 for 2 courses | 28 for 3 courses | Kids eat half price *(under 12’s)*

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  
5.00 supplement

Kulfi (n)

Hot gulab jamun with banana ice cream

Sorbet selection

Ginger toffee pudding

WE DO NOT LEVY SERVICE CHARGE

WEEKEND BRUNCH

**Sundays 11.30am–4.00pm**

SOHO PLATES

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| Crab and curry leaf balls 6.75  Selection of Balls for TWO 12.00  Samosa chaat: Caramelised onion and mint samosa, 6.50  tangy tamarind chutney & chickpea vermicelli (v)  Quinoa and watermelon salad, 7.75  masala cashews (v)(n)(df)(gf)  Tandoori chicken malai tikka, 12.50  mace and cardamom (gf)  Pepper fry: Curry leaf and 10.00 pepper fried shrimp | Grilled lamb fillets, Rajasthani corn & 18.00  yoghurt sauce, kadhai veggies (gf)  Vindaloo of ox cheek, masala mash, 16.00  pickled radish (gf)  Paneer 65: stir-fried with curry 12.75  leaf & green chilli (v)(gf)  Kerala style boatman haddock curry 15.75  with tomato and tamarind  Tanjore style grilled king prawns, 22.00  spinach porial and lemon rice (gf)  Biryani: Hyderabad style lamb or 16.50  Lucknow chicken, Burhani raita (gf) |

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| SIDES    House black dal (v)(gf) 5.00  Pilau rice (v)(gf)(df) 3.00  Masala chips (v)(gf) 4.00  Stir-fried greens 4.75 with garlic and chilli (v)(gf)(df)  Garlic or plain naan, roti 3.50  Paratha or Peshwari naan 4.75  Pomegranate raita 1.75 | PUDDINGS    Homemade sorbet or ice cream 1 scoop 2.00  3 scoops 5.00  Chocolate golis: Chocolate chilli 3.00 and white chocolate cardamom  Pistachio kulfi on a stick (n) 6.50  Malabar plum cake with cinnamon ice cream 6.75  Bitter chocolate tartlet with an orange 7.25  and mint salad |

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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**

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| Americano,  Espresso  2.90 | Latte, Cappuccino  3.25 | Earl Grey  and Assam Tea  3.50 | Green and Fresh  Mint Tea  3.50 | Masala Tea  3.50 |

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| **COLD DRINKS**  Natural & Nice Lassi 3.50 Fresh natural yoghurt - with your choice  of a sprinkle of sugar or salt  Bloody Mary 9.00 Hot & Spicy - kick start your day  Virgin Mary 4.00 Still hot & spicy - but without the vodka  Coca-Cola, Diet Coca-Cola, Lemonade 3.00  Tonic, Slimline Tonic 3.00  Soda, Ginger Ale, Bitter Lemon 3.00  Red Bull, Old Jamaican Ginger Beer 3.50  **JUICES & WATER**  Cold-pressed juice 250ml 5.50  Orange *or* apple, pear & raspberry  Breakfast juices 3.00  Orange, pineapple, apple, tomato, cranberry,  grapefruit, pomegranate  Coconut Water 250ml 5.50  Bottled water 750ml 3.00  Quietly still or gently sparkling | **CHAMPAGNE**  125ml 750ml glass bottle  NV Prosecco Spumante Extra Dry DOC, 7.00 39.00 Ca’ di Alte, Veneto, Italy bright, clean with pleasant floral notes  NV Rosato Spumate, Ca’ di Alte, 8.00 46.00 Veneto, Italy  a fresh, fruity and complex sparkling rosé  NV Champagne Brut Grande Réserve, 62.00 Sophie Baron, France rich, with a crisp and vivacious fizz  NV Grande Réserve, Devaux 12.00 90.00 Champagne, France a full, rounded and well balanced wine,  with a lively finish    **SPARKLING COCKTAILS** |
| Cinnamon Bellini 11.50 Cinnamon tea, Goldschläger and Prosecco  Basil Lemonade 5.50 Fresh basil leaves, a hit of lime, fizzy lemonade and elderflower cordial |

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HIGH CHAI

AFTERNOON TEA

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**3pm–5pm | 17.50 per person  
add a Cinnamon Bellini for 5.00**

**A pot of tea for two from a selection of the finest Jing Teas**Green | Assam | Earl Grey | Silver Needle

**Indian Masala Chai**  
freshly brewed in-house using ginger and cardamom

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Bombay potato bonda and green chutney (v)

Hyderabadi caramelised onions and mint samosa (v)

Tandoori chicken and chutney sandwich

Bhangra lamb slider

Vegetarian alternatives: Paneer naan pizza and Bengali beetroot burger (v)

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Malabar Plum Cake

Bitter chocolate tartlets, dates and ginger

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CINNAMON SOHO JUNIOR MENU

**For 10 years and under | 9.00 including a soft drink or fresh juice**

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**Potato bonda:** Curry leaf and chilli mash in chickpea batter (v)

Tandoori chicken malai tikka or Spinach dumpling, tomato fenugreek sauce (v)(gf)

Scoop of homemade ice cream – ask for today's flavours

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