

Desserts

Chocolate chilli praline fondant, hazelnut mousse, banana peanut ice cream 🌿 £12.50
Taylors, Tawny 20 years, Portugal, Glass 100ml £14.00

Royal Punjabi kulfi, honeycomb pistachio crumble £9.50
Saussignac, Vendange d'Autrefois, Gascony, France, 2013, Glass 100ml £7.50

Mithai chaat – collection of Indian festive sweets £11.50
Rice kheer, ras malai, shrikand sorbet, boondi and pop corn
Piccolit, Aquila del Torre, Friuli, Italy, 2004, Glass 100ml £11.40

Lemon and ginger brulee, garam masala sable 🌿 £9.00
Côteaux du Layon St Aubin, Domaine des Barres Loire, France 🌿
Glass 100ml £7.10

Fig and date sticky toffee pudding, cinnamon ice-cream 🌿 £9.50
Malvasia Passito Vigna del Volta, Romagna, Italy, 2009, Glass 100ml £13.60

Gulab jamun and yuzu tart, iced double cream 🌿 £9.50
Tokaji Szamorodni Szepsy, Hungary, 2012, Glass 100ml £20.00

Saffron poached pear, tapioca and lime payasam £10.00
Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £7.00

Ice cream or sorbet selection of the day £7.50

Selection of Neal's Yard cheeses with quince chutney 🌿 £14.50
Taylor Tawny 10 years, Portugal, Glass 100ml £9.00

Dessert Platter

Tasting plate of assorted desserts 🌿 – for two or more
£30.00 per two people

NV Champagne Brut Rosé Premier Cru Nicolas Guesquin
Bottle 750ml £71.00 Glass 125ml £14.50

We welcome your comments and suggestions.
Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com
Please be considerate when using mobile phones.



The Cinnamon Club are
long-standing SRA members and are
involved in a range of sustainability efforts.
Our king prawns are wild-caught and MSC certified

(v) Vegetarian 🌿 Contains gluten Allergen menus available on request.

Prices include VAT @ 20%. **We do not levy service charge.** 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 import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

Tasting Menu

£95 per person, £180.00 with premium wines

To maximise your dining experience, this menu must be ordered by each diner at your table

Appetisers

Tandoori Norfolk free range chicken chaat in pastry shell 🌿
Devon crab and kokum berry salad on lotus root crisp
Carpaccio of home cured Shetland salmon and caramel jhal muri
Nevina Vinograd Sv, Domaine Saint Hills, Istria, Croatia, 2013

First Starter

Kerala spiced seafood bisque flamed with brandy

Second Starter

Okra filled with peanut and jaggery, green mango chutney
Pithod – chickpea and yoghurt gnocchi
Banana chilli filled with fenugreek, raisin and bitter gourd
Riesling Spatlese, Zetlinger Sonnenuhr, Selbach-Oster, Mosel, 2015

First Main Course

Wild Spencer Gulf king prawns with mango coriander sauce
Pouilly-Fuisse, En Servy, Denis Bouchacourt, Burgundy, France, 2014

Second Main Course

Tandoor smoked breast of Scottish grouse, tamarind-cumin jus
Pommard, Domaine de la Galopiere, Burgundy, France, 2006

Dessert

Saffron poached pear, tapioca and lime payasam
Port, Fonseca Quinta do Panascal, 2001

Coffee and Petits Fours

Served in the Old Library Bar

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Starters

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v) £10.00

Tandoori octopus with chutney aloo, fennel salad and tomato lemongrass dressing £11.00

Fenugreek scented tandoori cod, curry leaf and lime crumble £11.50

Bengali style Thermidor with half Scottish lobster £30.00

Char-grilled breast of red legged partridge with dried melon, spiced red lentils £18.00

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿 £11.00

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿 £12.50

For those challenged on the spice front, The Cinnamon Club is pleased to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:

Crab risotto with truffle cappuccino, pan fried king prawn £14.50
As a main course £29.00

Main Courses

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £21.00

Seared sea bass fillet on spiced red lentils, coconut ginger sauce and puffed buckwheat £22.50

Char-grilled halibut with yoghurt kadhi, tomato rice £29.00

Wild Spencer Gulf king prawns with mango coriander sauce, rice vermicelli £35.00

Tandoori Norfolk free range chicken breast in Hyderabad korma sauce, garlic naan crumble 🌿 £22.50

Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables £29.50

Tandoor smoked breast of Scottish grouse, bitter fenugreek and corn stir-fry, tamarind-cumin jus £39.50

For every dish ordered, we will donate £2 towards Action Against Hunger's Love Food, Give Food campaign

Eric's Main: Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £32.00

Sharing Mains

Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🌿 £70.00 (for two)

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils, pickled vegetables and hot garlic chutney £85.00

The Cinnamon Set Lunch

£27.50 for two courses

£4 supplement for third course

Add half a bottle of our wine, hand-selected by our sommelier for £15.00:

Red: Merlot, Domaine Massillan, Pays D`Oc, France, 2015

White: Trebbiano Rubicone IGP, Dalfiume Nobilvini, Italy, 2015

Starters

Bengali style vegetable chop with beetroot and raisin, tomato mustard sauce 🌿 (v)

Fenugreek scented tandoori cod, curry leaf and lime crumble

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿

Madras style stir fry of Herdwick lamb leg with shallot and coconut, layered paratha

Main Courses

Tandoori root vegetables, tomato lemon sauce, Jerusalem artichoke podimas (v)

Pan seared coley fillet, chick pea and baby aubergine curry, spinach porial

Murghi Jhol-Home style chicken curry from Calcutta, ghee rice

Venison, prune and Juniperberry kofta, black lentils and pilau rice

Desserts

Sorbet selection of the day

Saffron poached pear, tapioca and lime payasam

Royal Punjabi kulfi, honey comb pistachio crumble 🌿

Selection of Neal's Yard cheeses with quince chutney 🌿
£8.00 supplement

Side Dishes

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Cabbage and seasonal green foogath with coconut and curry leaf £5.75

Home style split yellow peas with cumin £5.00

Aloo Gobi - Punjabi style stir-fried potato and cauliflower £6.50

Chilled bitter melon, pickled shallot and cucumber salad £6.00

Keema Karela - lamb mince and bitter melon £10.00

Garlic naan 🌿 £4.00

Potato stuffed paratha 🌿 £4.00

Selection of breads 🌿 £8.00

Selection of chutneys £5.50

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