

Starters

Crisp zucchini flower with royal cumin, tamarind glazed vegetables (v) 🌿 £9.00

Spiced herring roe on toasted cumin brioche 🌿 £7.50

Bengali style Thermidor with half Scottish lobster £24.00

Reshmi kebab of Norfolk free range chicken £9.50

Seared Gressingham duck breast, spiced leg and mappas roll, sesame peanut crumble 🌿 £15.50

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿 £10.00

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 £12.50
As a main course £22.00

Main Courses

Tasting of jackfruit curry 'meat style' (v) £19.00

By choosing this dish £2 will be donated towards The Zoological Society of London's (ZSL) work in building a future for wildlife

Spice crusted cobia fillet with shallot and ginger sauce, tamarind rice £19.00

Char-grilled halibut with tomato and lemon sauce, lime rice £25.00

Wild Spencer Gulf king prawns with green mango coconut sauce and red quinoa £27.50

Norfolk free range chicken breast with spinach and apricot, garlic naan crumble 🌿 £18.50

Roast saddle of Romney Marsh lamb, corn sauce, pickled root vegetables, masala cashew nut £26.00

Tandoori breast of Anjou squab pigeon, tawa mince of legs, black stone flower reduction £34.00

Eric's Main: Seared rump of Scottish beef, fondant potatoes, red wine sauce £24.00

Sharing Mains

Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🌿 £60.00 (for two)

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils, pickled spring vegetables and hot garlic chutney £75.00

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

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. 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.

The Cinnamon Set Lunch

£26.00 for two courses
£29.00 for three courses

Starters

Railway style vegetable cake with kasundi mustard 🌿

Fenugreek scented tandoori cod, lemon and curry leaf crumble

Nepalese spiced cold chicken salad, crisp rice flakes

South Indian beef pepper fry with layered paratha 🌿

Main Courses

Pan seared aubergine steak, sesame cashew nut sauce and tamarind rice

Home smoked mackerel fillet, pearl barley and pomegranate salad, fennel raita 🌿

Tandoori chicken breast with spinach and apricot, tomato fenugreek sauce 🌿

Char-grilled lamb fillet, spinach and garlic sauce, masala mash

Desserts

Sorbet selection of the day

English cherry crumble, cherry ice cream 🌿

Honey rose parfait, spiced brioche and mango foam 🌿

Selection of Neal's Yard cheeses with quince chutney 🌿
£6.00 supplement

Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Cabbage and seasonal green foogath with coconut and curry leaf £5.00

Home style split yellow peas with cumin £3.50

Chilled bitter melon, pickled shallot and cucumber salad £5.00

Bheja Fry - lamb mince and brain £7.50

Garlic naan 🌿 £3.50

Potato stuffed paratha 🌿 £3.50

Organic multigrain roti 🌿 £3.50

Selection of breads 🌿 £7.50

Selection of chutneys £5.00

Desserts

Original Beans dark chocolate bomb, white chocolate ice cream and passion fruit £8.50
Taylor's, Tawny 20 years, Portugal Glass 100ml £12.00

Baked Jalandhar – Thandai, saffron and carrot halwa ice cream with spiced meringue 🌿 £8.00
Saussignac, Vendange d'Autrefois, Gascony, France, 2012, Glass 100ml £7.50

Spiced red pumpkin and corn cake, popcorn ice cream £7.50
Piccolit, Aquila del Torre, Friuli, Italy, 2004, Glass 100ml £11.40

Green cardamom brulée with rose petal biscotti 🌿 £8.00
Recioto di Soave, Pieropan, Veneto, Italy, 2009 Glass 100ml £11.00

Ice cream or sorbet selection of the day £6.50

Honey lime shrikhand, tamarind glazed English strawberry 🌿 £7.50
Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 Glass 100ml £14.90

Selection of Neal's Yard cheeses with quince chutney 🌿 £10.00
Taylor Tawny 10 years, Portugal, glass 100ml £7.00

Dessert Platter

Tasting plate of assorted desserts 🌿 – for two or more
£25.00 per two people

*NV Champagne Brut Rosé Premier Cru Nicolas Guesquin
Bottle 750ml £69.00 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.

Pastry Chef – Morsingh Jakhi

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Tasting Menu

£85 per person, £160.00 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
Muscat Grand Cru, Altenberg de Bergbieten, Frederic Mochel 2010

First Starter

Kerala spiced seafood bisque flamed with brandy

Second Starter

Railway style vegetable cake with beetroot and raisin
Pithod – chickpea and yoghurt gnocchi
Banana chilli filled with fenugreek, raisin and bitter gourd
Riesling Spatlese, Zetlinger Sonnenuhr, Selbach-Oster, Mosel, 2013

First Main Course

Wild Spencer Gulf king prawns with green mango coconut sauce
Ladoix, Domaine de La Galopiere, Côte de Beaune Burgundy, France 2011

Second Main Course

Tandoori breast of Anjou squab pigeon, tawa mince of legs, black stone flower reduction
Santenay, 1er les Gravieres, Paul Chapelle et ses Filles, Côte de Beaune, Burgundy, France, 1986

Dessert

Spiced bitter chocolate mousse, lime shrikhand filled rasgolla, thandai ice cream 🌿
Port, Fonseca Quinta do Panascal, 2001

Coffee and Petits Fours

Served in the Old Library Bar

Vegetarian option available

Head Chef: Rakesh Ravindran Nair

Manager: Regison Devassy

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