

## Starters

Stir-fry of baby corn with mint and molasses, caramel muri (v) £9.00

Bombay style vegetables with truffled pao, Jerusalem artichoke crisp (v) 🌿 £10.00

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad (v) 🌿 £12.00

Char-grilled organic kingfish with carom seed, carambola pickle £11.50

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing £13.00

Bengali style Thermidor with half Scottish lobster £33.00

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

Tandoori long legged partridge breast with green spices, kachri chutney, beetroot raita, pickled walnut and raisin £18.00

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

Mushroom tasting - Tandoori king oyster, kadhai stir fry of shiitake, mushroom pilau, nutmeg-spinach sauce (v) £22.00

Zucchini flower filled with tamarind glazed vegetables, caldeen sauce (v) £21.00

Shrimp crusted coley fillet, green curry sauce, steamed basmati rice £22.50

Char-grilled monkfish with Kerala curry sauce, tomato rice £29.00

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

Tandoori free range chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils £22.50

Roast saddle of Romney Marsh lamb, sesame tamarind sauce, keema palak, pickled root vegetables £29.50

48 hour marinated pheasant breast in pickling spices, kadhai stir-fried leg roll, nutmeg & spinach sauce £25.00

Balmoral Estate tandoori venison loin, black stone flower reduction and fenugreek potatoes £38.00

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

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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.

## Sharing Mains

### Served tableside

Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried green pea and morels, tomato and fenugreek sauce, green pea pilau (v) £55.00 (for two)

Old Delhi style butter chicken on the bone, black lentils, pilau rice, 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

Raan - Slow braised shoulder of milk-fed Herdwick lamb with nutmeg and black pepper sauce served with black lentils, pomegranate pilau, burhani raita, coriander chutney  
£ 175.00 (serves 3-4)  
(Limited availability)

## 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

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

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

## Desserts

**Original Beans dark chocolate and Tellicherry pepper mousse, white chocolate and carom crumble, shatkora lime marmalade** 🌿 £14.00  
*Taylors, Tawny 20 years, Portugal Glass 100ml £14.00*

**Malai Kufi – Old Delhi favourite, served with quinoa and raspberry crumble** £9.50  
*Saussignac, Vendange d'Autrefois, Gascony, France, 2015 Glass 100ml £8.20*

**Garam masala Christmas pudding, cinnamon ice cream** 🌿 £8.75  
*Malvasia Passito, Vigna del Volta. Italy 2009 Glass 100ml £17.00*

**Lemon and ginger brulee, pink peppercorn crisp** 🌿 £9.00  
*Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014* 🌿  
*Glass 100ml £7.50*

**Salted caramel tart, wild berry sorbet, poppy seed meringue** 🌿 £9.50  
*Pedro Ximenez San Emilio Lustau, Jerez, Spain*  
*Glass 100ml £11.80*

**Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan)** £10.00  
*Muscat de Frontignan, Chateau de Peysonnie, France £8.00*

**Ice cream or sorbet selection of the day** £7.50  
*Franciacorta Brut Castelveder, Italy, Glass 125ml 11.40*

**Selection of Neal's Yard cheeses with quince chutney** 🌿 £14.50  
*Fonseca Vintage poert 2001, Portugal Glass 100ml £12.60*



The Cinnamon Club are long-standing SRA members and are involved in a range of sustainability efforts.

We welcome your comments and suggestions.

Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com)

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## 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**

**Stir fry of shrimps with curry leaf and ginger**

Muscadet de Sèvre et Maine sur Lie 'Schistes de Goulaine'  
Domaine R de La Grange, Loire, France, 2010

### First Starter

**Carpaccio of home cured Shetland salmon and caramel jhal muri**

Riesling Rheinschiefer, Peter Jakob Kühn, Rheingau Germany, 2015

### Second Starter

**Tandoori long legged partridge breast with green spices, kachri chutney**

Pouilly-Fuissé En Servy, Denis Bouchacourt, Mâconnais, France, 2015

### Rest course

**Pressed watermelon chaat, pineapple granita, ginger and coconut foam**

### First Main Course

**Char-grilled monkfish with Kerala curry sauce**

Nevina Vinograd Sv Ante, Istria, Croatia, 2016

### Second Main Course

**Balmoral Estate venison loin, black stone flower reduction**

Or

**Raan - Braised shoulder of milk fed Cumbrian lamb, nutmeg and fennel sauce**

Amarone della Valpolicella Classico le Bertarole, Veneto, Italy, 2015

### Dessert

**Lemon and ginger brûlée, pink peppercorn crisp** 🌿

Château Caillou, Second Cru Classé, Barsac, Sauternes France, 2011

### Coffee and Petits Fours

Served in the Old Library Bar

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