

Desserts

Original Beans dark chocolate fudge mousse, dal payasam and vanilla ice cream £8.50

Taylors, 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

Bramley apple crumble, garam masala ice cream £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

(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.

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

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, 2013

First Main Course

Wild Spencer Gulf king prawns with mango coriander sauce

Savigny Les Beaune, 'Les Planchots' Domaine Guyon, Côte de Beaune, Burgundy, France 2009

Second Main Course

Clove smoked grouse breast, tawa mince of legs, black stone flower reduction

Santenay, 1er les Gravieres, Paul Chapelle et ses Filles, Côte de Beaune, Burgundy, France, 1986

Dessert

Original Beans chocolate fudge 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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Starters

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

Tandoori octopus with chutney aloo, fennel salad and tomato lime dressing 🌿 £8.00

Grilled Scottish king scallop, Exmoor caviar and cauliflower bhujia £26.00

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿 £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 every dish ordered, we will donate £1 towards Action Against Hunger's Love Food, Give Food campaign

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 mushroom – cep and spinach curry, tandoori Portobello, mushroom pilau (v) £19.00

Seared sea bass fillet on spiced lentils, coconut ginger sauce and puffed buckwheat 🌿 £19.00

Char-grilled halibut with bay leaf and pepper sauce, tomato rice £25.00

Wild Spencer Gulf king prawns with mango coriander sauce, rice vermicelli £27.50

Tandoori Norfolk free range chicken breast in pistachio korma, garlic naan crumble 🌿 £18.50

Roast saddle of Romney Marsh lamb, saffron sauce, pickled root vegetables, rustic keema £26.00

Clove smoked grouse breast, tawa mince of legs, black stone flower reduction £35.00

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, saffron sauce, black lentils, pickled vegetables and hot garlic chutney £75.00

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The Cinnamon Set Lunch

£26.00 for two courses
£29.00 for three courses

Starters

Chickpea and yoghurt soup, crisp okra and spinach

Tandoori cod with carom seed, shallot raita

Char-grilled chicken breast with mace and cardamom, pineapple raita

Smoked Kentish lamb fillet, coriander chutney 🌿

Main Courses

Courgette filled with pickled vegetables, yellow lentils and spinach poriyal

Spice crusted grey mullet, Kerala curry sauce and steamed rice

Tandoori chicken breast in pistachio korma, tomato quinoa 🌿

Char-grilled Galloway beef bavette steak, masala mash, peppercorn sauce 🌿

Desserts

Sorbet selection of the day

Pumpkin tart, clove ice cream and green apple chutney 🌿

Spiced coconut mousse, chilli pineapple soup 🌿

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 £6.00

Bheja Fry – lamb mince and brain £8.50

Garlic naan 🌿 £3.50

Potato stuffed paratha 🌿 £3.50

Organic multigrain roti 🌿 £3.50

Selection of breads 🌿 £7.50

Selection of chutneys £5.00