

Desserts

Original Beans dark chocolate and rasgolla tart with calamansi and chilli sorbet 🌿 £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

Tapioca kheer, green mango, tropical fruits and ginger sorbet £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

(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

Muscadet Sevre et Maine sur lie AOC Cuvée 'Grand R' Domaine R de la Grange, Loire Valley, France, 2001

First Starter

Kerala spiced seafood bisque flamed with brandy

Second Starter

Kadhai spiced English asparagus

Pithod – chickpea and yoghurt gnocchi

Banana chilli filled with fenugreek, raisin and bitter gourd

Riesling Kabinett Trocken, Weingut Familie Rauhen, Mosel, Germany, 2014

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

🌿 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.

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 escalope 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) £17.00

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

The Cinnamon Set Lunch

£26.00 for two courses

£29.00 for three courses

Starters

Ground vegetable kebab with mint and yoghurt (v)

Fenugreek scented tandoori cod, curry leaf and lime crumble

Char-grilled chicken with garam masala, shallot raita

Lamb seekh kebab with red onion and pepper, coriander chutney

Main Courses

Roast snake gourd filled with spiced paneer and raisin, missi roti 🌿 (v)

Spice crusted whiting fillet with yoghurt sauce, steamed rice

Tandoori chicken breast with spinach and apricot, garlic naan crumble 🌿

Cumbrian rosé veal 'ishtew' with sweet and sour rice

Desserts

Sorbet selection of the day

Thandai ice cream and passion fruit in dark chocolate dome

Alphonso mango and pistachio kulfi with vermicelli kheer 🌿

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

(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.