

Desserts

Dark chocolate dome filled with shrikand bavorois, passion fruit and rosemary soup £14.00
Taylors, Tawny 20 years, Portugal, Glass 100ml £14.00

Royal Punjabi kulfi, honeycomb pistachio crumble £9.50
Saussignac, Vendange d'Autrefois, Gascony, France, 2015, Glass 100ml £7.50

Baba au rhum with orange and raisin, chia seed ice cream £11.50
Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £16.50

Lemon and ginger brulee, masala sable £9.00
Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014
Glass 100ml £7.50

Whiskey and raisin pudding, banana ice cream £9.50
Malvasia Passito Vigna del Volta, Romagna, Italy, 2009, Glass 100ml £16.50

Salted caramel tart, wild berry sorbet, poppy seed meringue £9.50
Enamor Yuzu liqueur de France Glass 50ml £8.30

Saffron poached pear, tapioca and lime payasam £10.00
Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £8.00

Ice cream or sorbet selection of the day £7.50

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

Dessert Platter

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

NV Champagne Brut Rosé Francois Monay
Bottle 750ml £77.00 Glass 125ml £15.40

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.

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

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.

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
Condrieu, Christophe Pichon, Rhône, France, 2016

First Starter

Wild Spencer Gulf king prawns with green mango coconut sauce
Riesling Spätlese, Niederberg Helden, Thomas Haag
Schloss Lieser, Germany, 2011

Second Starter

Smoked Herdwick lamb fillet and galouti kebab mille feuille
Château Pavillon Beauregard, Lalande-de-Pomerol, Bordeaux, France, 2016

First Main Course

Char-grilled monkfish with Kerala curry sauce
Grüner Veltliner, Strabertal, Waldschutz, Kamptal, Austria, 2017

Second Main Course

Tandoori
Balmoral Estate venison loin, Anjou pigeon breast, pumpkin chutney
Garnacha Vinedos de Alcohuz - Cuesta Chica, Elqui Valley, Chile, 2015

Dessert

Thandai cheesecake, blood orange chutney
Saussignac, Vendange d'Autrefois, Gascony, France, 2016

Coffee and Petits Fours

Served in the Old Library Bar

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

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.

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 lemon dressing £13.00

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

Green spiced native half lobster, kokum dip, dried shrimp chutney £33.00

Anjou squab pigeon breast, peanut and pumpkin chutney £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

Macher Jhol - sea bass in Bengali style broth with aubergine and potato, steamed rice £22.50

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

Wild Spencer Gulf king prawns with green mango and coconut sauce, rice vermicelli £35.00

Tandoori Norfolk free range chicken breast in Awadhi korma sauce, garlic naan crumble 🍷 £22.50

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

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, saffron-roganjosh sauce, black lentils, pickled vegetables and hot garlic chutney £85.00

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

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.

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

Starters

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad 🍷 (v)

Grilled trout fillet with mustard and honey, green pea relish

Tandoori chicken breast tikka with mace and cardamom, beetroot raita

Stir-fried Koorgi pork on gem lettuce, masala cashew nuts, curry leaf and lime crumble

Main Courses

Tamil style butternut squash in garlic confit curry, Gobindobhog winter kichiri (v)

Pan seared plaice fillet, yoghurt kadhi and steamed rice

Free range chicken leg pepper fry with fermented rice pancake

Venison and prune kofta, slow cooked black lentils, pilau rice

Desserts

Sorbet selection of the day

Spiced almond pudding, hazelnut ice cream

Thandai cheese cake, blood orange chutney 🍷

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 £5.75

Home style split yellow peas with cumin £5.00

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

Tomato and curry leaf quinoa £5.50

Garlic naan 🍷 £4.00

Potato stuffed paratha 🍷 £4.00

Selection of breads 🍷 £8.00

Selection of chutneys £5.50