

## Sunday Jazz Set Menu

£45 per person including a Lazy Sunday Champagne cocktail

### Starters

Grilled tenderstem broccoli, rose petals, spiced almond flakes (v)

Kedgeriee with smoked haddock and poached egg

Stir-fry of chicken legs with mint and molasses, pineapple raita

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

### Main Courses

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

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

Tandoori chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils

Curried lamb mince with fried egg, layered paratha

Roast saddle of Romney Marsh lamb, sesame tamarind sauce, pickled root vegetables

### Desserts

Saffron poached pear, tapioca and lime *payasam* (vegan)

Selection of Neal's Yard cheeses with quince chutney 🌿  
£8.00 supplement

Lemon and ginger brulee, pink peppercorn crisp 🌿

## Evening Ensemble

3 delectable courses including a  
Lazy Sunday Champagne Cocktail

Early Offer 5.30–6.30pm | £38.00 per person

Late Offer 6.30–8.45pm | £45.00 per person

### Starters

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

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

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

### Main Courses

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau  
and yoghurt sauce (v) £21.00

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

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

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

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

### Sharing Mains Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🌿  
£70.00 (for two)

Raan - Slow braised shoulder of milk-fed Herdwick lamb,  
nutmeg and black pepper sauce, 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

Selection of breads 🌿 £8.00    Selection of chutneys 🌿 £5.50

### Desserts

Sticky ginger toffee pudding with cinnamon ice cream 🌿 £8.75

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50

Selection of Neal's Yard cheeses with quince chutney 🌿 £14.50

Taylor Port, Tawny 10 Years, Portugal Glass 100ml £9.00

### Dessert Platter

Tasting plate of assorted desserts 🌿 – for two or more

£30.00 per two people

NV Champagne Brut Rosé Premier Cru Nicolas Guesquin

Bottle 750ml £77.00    Glass 125ml £15.00

We welcome your comments and suggestions.  
Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto: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.

## 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

Grüner Veltliner, Straßertal Waldschütz, Kamptal Austria, 2018

### Second Main Course

Balmoral Estate venison loin, black stone flower reduction

Or

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

Barolo, Dacapo, Serralunga, Piedmonte, Italy, 2010

### Dessert

Lemon and ginger brûlée, pink peppercorn crisp 🌿

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

Price

four 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.