

Lazy Sundays Set Menu

£45 per person including a Lazy Sunday Champagne cocktail

Starters

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney 🌿 (v)

Kedgerree with smoked haddock and poached egg

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

Dum cooked snake gourd filled with tamarind ratatouille, yellow lentils (vegan)

Pan seared plaice fillet, yoghurt kadhi and steamed basmati rice

Norfolk free range chicken breast in Awadhi korma sauce, garlic naan crumbles 🌿

Curried lamb mince with fried egg, layered paratha 🌿

Roast saddle of Romney Marsh lamb, saffron-roganjosh 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, masala sable 🌿

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

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v) 🌿 £10.00

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

Anjou squab pigeon breast, peanut and pumpkin chutney £18.00

Main Courses

Tasting of mushroom - cep and spinach curry, tandoori king oyster, mushroom pilau (v) £21.50

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

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

Norfolk free range chicken breast in Awadhi korma sauce, garlic naan crumble 🌿 £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

Spiced almond pudding, hazelnut ice-cream 🌿 £9.50

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 £71.00 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.



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

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 and 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 Alcohuaz - Cuesta Chica, Elqui Valley, Chile, 2015

Dessert

Thandai cheese cake with blood orange chutney 🌿

Saussignac, Vendange d'Autrefois, Gascony, France, 2016

Coffee and Petits Fours

Served in the bar

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** 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.