

## Starters

Pressed watermelon chaat, dhokla crumble and caramel muri (v) 🌿 £7.50

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

Red kidney bean kebab with puffed lotus seed, lotus root crisp (v) £8.00

Fenugreek scented tandoori cod, curry leaf and lime crumble £10.00

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

Roast cauliflower with truffled achari sauce, naan bread (v) 🌿 £16.00

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £18.50

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 loin of Oisin red deer, black stone flower reduction and fenugreek potatoes £34.00

**Eric's main:** Seared rump of Scottish beef, fondant potatoes, red wine sauce £24.00

## Sharing Mains

**Served tableside**

Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried green pea and morels, tomato and fenugreek sauce, green pea pilau (v) £48.00 (for two)

Old Delhi style butter chicken on the bone, black lentils, pilau rice, garlic naan 🌿 £65.00 (for two)

*By choosing this dish we will donate £5 to International Day for Street Children, celebrated on 12 April every year. Helping vulnerable street children worldwide fulfil their true potential*

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils, pickled spring vegetables and hot garlic chutney £75.00

Raan - Slow braised shoulder of milk-fed Herdwick lamb with saffron sauce, black lentils, pomegranate pilau, burhani raita, coriander chutney £150.00 (serves 3-4)

**(Limited availability)**

## Celebratory Feast

£65.00 pp for tables of 4 and above

### Starter

**Rakesh Nair's Kerala spiced seafood bisque flamed with brandy**

OR

**Selection of vegetarian kebabs to share (v) 🌿**

*Zucchini flower, red kidney bean kebab, chickpea gnocchi, jackfruit tikka*

### Main Course

**Whole rack of Romney Marsh lamb carved tableside**

*Corn and yoghurt sauce, black lentils, pilau rice and hot garlic chutney*

OR

**Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried green pea and morels (v)**

*Tomato and fenugreek sauce, green pea pilau*

### Dessert

**Spiced banana tarte tatin with thandai ice cream 🌿**

## 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.

## 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, Friuly, Italy, 2009, Glass100ml £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

**Banana tarte tatin with thandai ice cream (for two)** 🌿 £20.00

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 year, 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

Pastry Chef – Morsingh Jakhi

**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.**

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## 15<sup>th</sup> Anniversary Tasting Menu

£75 per person

£150.00 with paired wines

To maximise your dining experience, this menu must be ordered by each diner at your table.

### Appetiser

**Tandoori chicken chaat in pastry shell** 🌿

Dalwhinnie 15 years old

### First Starter

**Fenugreek scented tandoori cod, curry leaf and lime crumble, kachri chutney**

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

### Second Starter

**Seared Gressingham duck breast, spiced leg and mappas roll, coconut vinegar sauce, sesame peanut crumble** 🌿

Viña Tondonia White Reserva, Rioja, Spain, 2001

### First Main Course

**Grilled venison escalope with Rajasthani soola spices, pumpkin chutney and caper kachumbari**

Cahors, Clos Saint-Jean, South-West France, 2001

### Second Main Course

**Slow braised Herdwick milk fed lamb shoulder with nutmeg and peppercorn, pomegranate pilau, garlic and smoked chilli raita**

Descendientes de J. Palacios Villa de Corullón Bierzo Spain 2001

### Dessert

**Warm chocolate and cumin mousse with cinnamon ice cream**

Fonseca, Quinta Panascal, Vintage Port, Douro, Portugal, 2001

### Coffee and Petits Fours

Vegetarian option available

Head Chef: Rakesh Ravindran Nair

Manager: Regison Devassy

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