

## Starters

Selection of vegetarian kebab platter (v) £14.00

Fenugreek scented tandoori cod, curry leaf and lime crumble £11.50

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🍷 £11.00

Char-grilled breast of red legged partridge with dried melon, spiced red lentils £18.00

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🍷 £12.50

## Main Courses

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

Seared sea bass fillet on spiced red lentils, coconut ginger sauce and puffed buckwheat £22.50

Char-grilled halibut with yoghurt kadhi, tomato rice £29.00

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

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

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

## 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

## 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

Home style split yellow peas with cumin £5.00

Keema Karela - lamb mince and bitter melon £10.00

Selection of breads 🍷 £8.00

Selection of chutneys £5.50

## Desserts

Original Beans chocolate chilli praline fondant, hazelnut  
mousse, banana peanut ice cream £14.00  
Taylors, Tawny 20 years, Portugal Glass 100ml £14.00

Royal Punjabi kulfi, honey comb pistachio crumble £9.50  
Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50

Mithai chaat - collection of Indian festive sweets £11.50  
Rice kheer, ras malai, shrikand sorbet, boondi and pop corn  
Piccolit, Aquila del Torre, Friuli, Italy, 2004 Glass 100ml £11.40

Lemon and ginger brûlée, garam masala sable 🍷 £9.00  
Côteaux du Layon St Aubin, Domaine des Barres Loire, France 🌿  
Glass 100ml £7.10

Saffron poached pear, tapioca and lime payasam £10.00  
Muscat de Frontignan, Chateau de Peysonnie, France £7.00

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](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.

Our king prawns are wild-caught and MSC certified

## 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

*Nevina Vinograd Sv Ante Istria, Croatia, 2013*

### First Starter

Kerala spiced seafood bisque flamed with brandy

### Second Starter

Okra filled with peanut and jaggery, green mango chutney

Pithod – chickpea and yoghurt gnocchi

Banana chilli filled with fenugreek, raisin and bitter gourd

Riesling Spatlese, Zeltinger Sonnenuhr, Selbach-Oster, Mosel 2015

### First Main Course

Wild Spencer Gulf king prawns with mango coriander sauce

*Pouilly Fuisse en Servy, Denis Bouchacourt, Burgundy, France 2014*

### Second Main Course

Tandoori smoked breast of Scottish grouse, tamarind-cumin jus

*Pommard, Domaine de la Galopiere, Burgundy, France, 2006*

### Dessert

Saffron poached pear, tapioca and lime payasam

*Port, Fonseca Quinta do Panascal, 2001*

### Coffee and Petits Fours

Served in the Old Library Bar

Vegetarian option available

 Contains gluten Allergen menus available on request.

Prices include VAT @ 20%. **We do not levy service charge.** 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.