

Starters

Bombay style vegetables with truffled pao, Jerusalem artichoke crisp (v) 🌿 £9.00

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

Carpaccio of cured salmon, Norwegian king crab and mango salad, wild salmon roe £20.00

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

Clove smoked breast of Anjou squab pigeon, pumpkin chutney, masala peanut 🌿 £18.00

Soola spiced Herdwick lamb fillet and galouti kebab mille feuille 🌿 £12.50

Main Courses

Mushroom tasting - Tandoori king oyster, kadhai stir fry of shiitake, mushroom pilau, nutmeg-spinach sauce (v) £22.00

Kokum glazed black cod with shallot and ginger sauce, tomato rice, tomato rice £31.00

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

Tandoori free range chicken breast with dark garam masala, moong lentil tadka, anda chaat £22.50

Roast saddle of Romney Marsh lamb, sesame tamarind sauce, spinach keema, pickled root vegetables £29.50

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)

Whole rack of Romney Marsh lamb, corn and yoghurt 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

Malai Kulfi – Old Delhi favourite, served with quinoa and raspberry crumble £9.50

Saussignac, Vendange d'Autrefois, Gascony, France, 2015 Glass 100ml £ 8.20

Sticky ginger toffee pudding with cinnamon ice cream 🌿 £8.75

Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £ 17.00

Lemon and ginger brulée, pink peppercorn crisp 🌿 £9.00

*Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014 🌿
Glass 100ml £7.10*

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan) £10.00

Muscat de Frontignan, Chateau de Peysonnie, France £7.00

Selection of Neal's Yard cheeses with quince chutney ~~£14.50~~ £9.00

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 Francois Monay

Bottle 750ml £77.00 Glass 125ml £15.40

(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.

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 🌿

Lamb galouti kebab with paprika raita

Stir fry of shrimp with curry leaf and ginger

Muscadet de Sèvre et Maine sur Lie 'Schistes de Goulaine'
Domaine R de La Grange, Loire, France, 2012

First Starter

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing

Riesling Von Blauem Schiefer, Heymann-Löwenstein Mosel, Germany, 2014

Second Starter

Clove smoked breast of Anjou squab pigeon, pumpkin chutney, masala peanut

Syrah, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2013

Rest course

Pressed watermelon chaat on lemon granita

First Main Course

Kokum glazed black cod with shallot and ginger sauce

Nevina Vinograd Sv Ante, Istria, Croatia, 2017

Second Main Course

Balmoral Estate venison loin, black stone flower reduction

Amarone della Valpolicella Classico le Bertarole, Veneto, Italy, 2015

Dessert

Salted caramel tart, thandai ice cream, poppy seed meringue 🌿

Château Caillou, Second Cru Classé, Sauternes France, 2011

Coffee and Petits Fours

Served in the Old Library Bar

Vegetarian options available

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