

Starters

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

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad (vegan) 🌿 £10.00

Jaisalmer – Selection of vegetarian offerings from the dessert landscape (v) £14.00
Yoghurt kachri soup, hot garlic chutney, sangri pakora and crisp kummat

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

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing £13.00

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

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 £14.50

As a main course £29.00

Main Courses

Grilled kabocha pumpkin, Madras style sambhar, toasted pumpkin seeds (vegan) £21.00

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

Zucchini flower filled with tamarind glazed vegetables, caldeen sauce (vegan) £21.00

Baked plaice fillet, green mango and coriander sauce, steamed basmati rice £22.50

Kokum glazed black cod with shallot and ginger sauce, 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

Eric's main: Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £ 32.00

Sharing Mains

Served tableside

Kathal Ki Thali – Jackfruit platter of koftas and jackfruit bhuna, tomato lemon sauce, lemon rice and coriander chutney (vegan) £55.00 (for two)

Old Delhi style butter chicken on the bone, black lentils, pilau rice, 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

Aloo Gobi – Punjabi style stir-fried potato and cauliflower £6.50

Keema Karela– lamb mince and bitter melon £10.00

Garlic naan 🌿 £4.00 Potato stuffed paratha 🌿 £4.00

Selection of breads 🌿 £8.00

Selection of chutneys £5.50

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.

(v) Vegetarian 🌿 Contains gluten Allergen menus available on request.

Desserts

Original Beans dark chocolate and Tellicherry pepper mousse, white chocolate and carom crumble, shatkora lime marmalade 🌿 £14.00
Taylor's, Tawny 20 years, Portugal Glass 100ml £14.00

Malai Kufi – 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, cinnamon ice cream 🌿 £8.75
Malvasia Passito, Vigna del Volta. Italy 2009 Glass 100ml £ 17.00

Lemon and ginger brulee, pink peppercorn crisp 🌿 £9.00
*Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014 🌿
Glass 100ml £7.50*

Salted caramel tart, wild berry sorbet, poppy seed meringue 🌿 £9.50
*Pedro Ximenez San Emilio Lustau, Jerez, Spain
Glass 100ml £11.80*

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan) £10.00
Muscat de Frontignan, Chateau de Peysonnie, France £8.00

Ice cream or sorbet selection of the day £7.50
Franciacorta Brut Castelveder, Italy, Glass 125ml 11.40

Selection of Neal's Yard cheeses with quince chutney 🌿 £14.50
Fonseca Vintage port 2001, Portugal Glass 100ml £12.60

Dessert Platter

Tasting plate of assorted desserts 🌿 – for two or more 🌿
£30.00 per two people
*NV Champagne Brut Rosé Française Monay
Bottle 750ml £77.00 Glass 125ml £15.00*



The Cinnamon Club are long-standing SRA members and are involved in a range of sustainability efforts.

We welcome your comments and suggestions.

Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com

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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 shrimps 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 Shiefer, 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

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