

Tasting menu

£85per person/ with wine pairing £170

Appetiser

Tandoori king prawns, Alleppey curry sauce

2015 Riesling Springvale Grosset, Clara Valle, Australia

First Starter

Vesavara spiced lamb mille-feuille, smoked paprika raita (g)(n)

2013 Syrah Barrel Selection, Fabre Montmayou Patagonia, Argentina

Second Starter

Clove smoked Anjou squab pigeon, pumpkin chutney, masala peanut (g)(n)

2010 Domaine Mastrio Cuvée Genereux, Côtes du Roussillon, France

Rest Course

Mango and roasted cumin granita

First Main Course

Char-grilled halibut fillet, Mangalore style curry sauce

2017 Nevina Vinograd Sv Ante, Istra, Croatia

Second Main Course

Tandoori venison saddle, pickling sauce

2015 Amarone della Valpolicella Classico Le Bertarole, Veneto, Italy

Dessert

Classic mango kulfi, mango & mint salad

2016 Saussignac Vendange d'Autrefois, Gascony, France



THE CINNAMON CLUB

Starters

- Sprouted green moong pancake, Jerusalem artichoke podimas (vegan) £9.00
Handmade paneer soola, beetroot raita, walnut and raisin (v) £9.00
Cured salmon moily, mustard seed caviar, curry leaf snow £11.00
Tandoori kingfish, pickled carambola & green pea wasabi £11.50
Norwegian king crab, Thalassery pepper butter £20.00
Sandalwood and camphor chicken breast, burhani raita £11.00
Vesavara spiced lamb mille-feuille, smoked paprika raita (g)(n) £12.50
Clove smoked Anjou squab pigeon, pumpkin & peanut (g)(n) £17.50

Mains

- Jaisalmer- A selection of vegan offerings from the desert landscape (vegan) £19.00
Crisp courgette flower with tamarind glazed vegetables, grilled zucchini and cholar dal (vegan) £19.00
Kokum crusted halibut fillet, Mangalore style sauce £25.00
Grilled Spencer Gulf king prawns, Alleppey curry sauce, rice vermicelli £35.00
Tandoori chicken breast, stir-fried morels and Hyderabad korma sauce (n) £22.50
Kashmiri lamb shank roganjosh, pilau rice £22.00
Smoked rump of Romney Marsh lamb, Chettinadu sauce, pilau rice £28.00
Char-grilled venison, Rajasthani pickling sauce, chutney potatoes £35.00

Set Lunch

£25 for two courses, £30 for three

Starters

- Samosa Chaat – Punjabi vegetable samosa with tamarind and coriander chutney (g)(v)
Rajasthani spiced tandoori chicken soola, kachri chutney
Makkai soweta kofta, corn hummus, chutney vierge

Mains

- Tasting of aubergine with sesame, tamarind and peanut (n)
Kerala fish curry with lemon rice
Seared duck breast, vindaloo sauce and pilau rice

Desserts

- Mango mousse, mango and chilli soup
Sticky ginger toffee pudding, banana ice cream (g)
Sorbet or ice cream selection of the day

Sides

- Black lentils £6.50
Smoked burhani raita £3.50
Masala mashed potato £5.00
Stir fried greens with cumin, garlic and chilli £6.00
Selection of breads (g) £8.00
Potato paratha, garlic & coriander naan, tandoori whole wheat roti (g) £4.00

(v) Vegetarian (g) Contains gluten (n) Contains Nuts 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.