

**Let your life lightly dance on the edges of  
time like dew on the tip of a leaf.**

Rabindranath Tagore

## The Cinnamon Club

### London Restaurant Festival 2020

Four courses at £65 per person  
including a pre-starter

Available Mon-Sat 12pm-2.45pm, 6pm till late

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

Prices include VAT at prevailing rate. **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.

#### APPETISERS

Carpaccio of cured salmon with Keralan moily snow

Tandoori paneer soola, beetroot raita

Pithod – chickpea and yoghurt gnocchi, coriander chutney

#### STARTER

Sprouted green moong pancake, Jerusalem artichoke podimas (vegan)

Char-grilled kingfish, pickled carambola, green pea wasabi

Tandoori long legged partridge breast with green spices, kachri chutney

#### MAIN COURSE

Crisp courgette flower with tamarind glazed vegetables, grilled zucchini and cholar dal (vegan)

Kokum crusted halibut fillet, Mangalore style sauce, brown basmati rice

Old Delhi style butter chicken tikka, pilau rice

Smoked rump of Romney Marsh lamb, Chettinadu sauce, pilau rice

#### SIDES FOR THE TABLE

Smoked burhani raita with garlic and cumin

Garlic naan 🚫

24 hour simmered black lentils

#### DESSERT

Passionfruit brûlée, pink peppercorn crisp 🚫

Vegetarian alternatives available