

Desserts

Trio of chocolate desserts – dark chocolate pudding, milk chocolate and chilli parfait, aerated white chocolate (g)(n) £10.00

Pair with

Taylor's Tawny 20 years, Portugal

Gls 100ml / £14.00

Lemon and rasmalai cream brûlée, pink peppercorn crisp (g) £9.50

Pair with

2018 Côteaux du Layon Domaine de Barres, Loire, France

Gls 100ml / £8.20

Alphonso mango kulfi, mango mint salad £9.50

Pair with

2016 Saussignac Vendange d'Autrefois, Gascony, France

Gls 100ml / £10.00

Passion fruit and vanilla cheesecake, honeycomb crumble £8.50

Pair with

NV Muscat de Frontignan Château de Peysonnie

Gls 100ml / £8.00

Caramelised banana mille-feuille with praline ice cream (g) £9.00

Pair with

2013 Château Caillou, Second Cru Classé, Sauternes, France

Gls 100ml / £18.50

Ice cream or sorbet selection of the day £7.50

Pair with

Prucia, Plum Liqueur de France

Gls 50ml / £8.50

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

Tasting menu

£85 per person, £170.00 with premium wines

To maximise your dining experience, this menu must be ordered by each diner at your table.

Canapé

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble,
tamarind and coriander chutney

Appetiser

Carpaccio of home cured Shetland salmon, mustard caviar, curry leaf snow

2019 Grüner Veltliner Straßertal, Waldschütz, Kamptal, Austria V

First Starter

Clove smoked Anjou pigeon, pumpkin, peanuts (g)(n)

2016 Pinot Noir Map Maker, Staete landt, Marlborough, New Zealand V

Second Starter

Spiced lamb mille-feuille

2013 Syrah Barrel Selection, Fabre Montmayou Patagonia, Argentina V

Rest Course

Yuzu sorbet

First Main Course

Grilled Spencer Gulf king prawns, Alleppey curry sauce

2012 Muscadet Les Shistes de Goulaine, Loire, France V

Second Main Course

Tandoori spiced Balmoral Estate venison, black stone flower reduction

2015 Amarone della Valpolicella Classico Podere Cairano, Le Bertarole

Veneto, Italy V

or

Cinnamon Club's 20th Anniversary Special

Raan - slow braised lamb leg, nutmeg and pepper sauce

Dessert

Alphonso mango kulfi, mango mint salad

2016 Saussignac Vendange d'Autrefois, Gascony, France V

Set Lunch Menu

2 course meal £25

3 courses meal £30

Starters

Pao bhaji - Bombay special vegetable bhaji, cumin pao (g)

Beetroot and fish cake, tomato mustard, pickled lemon mayonnaise (g)

Char-grilled chicken thighs with black spices, green coriander chutney

Mains

Hyderabad style root vegetable biryani, baby aubergine salan, burhani raita (v)(n)

Kerala fish curry - pollock in kokum berry sauce, lemon rice

Slow braised Koorgi pork belly with soy and honey, masala mashed potatoes (g)

Desserts

Coconut and rice kheer, char-grilled pineapple, quinoa and raspberry crumble (vegan)

Lemon and rasmalai cream brûlée, pink peppercorn crisp (g)

Sorbet or ice cream selection of the day



Starters

Homemade paneer with soola spices, beetroot raita, walnut and raisin (v)(n) £9.00

Home-cured carpaccio of Shetland salmon, mustard caviar, curry leaf snow £10.50

Char-grilled kingfish with Cornish seaweed salt and carom seed, samphire, pickled radish £11.50

Clove smoked Anjou squad pigeon, pumpkin and peanut (g)(n) £15.00

Lamb mille-feuille - Hyderabad style black spiced lamb escalope, Awadhi lamb galouti (g)(n) £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 cappucino, pan fried king prawn £14.50

As a main course £29.00

Mains

Achari Gobhi - roast cauliflower with pickling spices, spinach and nutmeg sauce (vegan) £18.00

Grilled Spencer Gulf king prawns, Alleppey curry sauce, rice vermicelli £35.00

Vesavara spiced free range chicken breast, chicken leg stew, stir-fried greens £22.50

Cloved smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince £28.00

Char-grilled Balmoral Estate venison, black stone flower reduction, masala mashed potatoes £35.00

Eric's main:

Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £32.00

Sides

Black lentils (v) £6.50

Cucumber and cumin raita (v) £3.50

Masala mashed potatoes £4.50

Stir fried seasonal greens with garlic and chilli (vegan) £6.00

Selection of tandoori breads (v)(g) £8.00

Potato paratha, garlic & coriander naan, tandoori whole wheat roti (v)(g) £4.00

Selection of homemade chutneys (v) £4.50

Pilau, steamed or lemon rice (vegan) £3.00

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