

**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 2021

Three courses at £65 per person
including a canape and a glass of Rosé Champagne on arrival

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.

CANAPÉ

Pithod – chickpea and yoghurt gnocchi, coriander chutney

STARTER

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

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

Clove smoked Anjou squab pigeon, pumpkin and peanut (n) 🌾

MAIN COURSE

Achari gobhi - Roast cauliflower with pickling spices, spinach and nutmeg sauce (vegan)

Kokum crusted halibut on the bone, mussels rasam, lemon rice

Old Delhi style butter chicken tikka, pilau rice

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince

SIDES FOR THE TABLE

Cucumber and cumin raita (v)

Garlic naan 🌾

24 hour simmered black lentils

DESSERT

Passion fruit and vanilla cheesecake, honeycomb crumble

Vegetarian alternatives available