

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

Rabindranath Tagore

The Cinnamon Club

Early & Late Dinner Menu

2 course meal £30

3 course meal £35

Available Monday - Saturday

Dinner 5.30pm - 6.30pm & 9.00pm onwards

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

Prices include VAT @ prevailing rate. **We do not levy service charge for tables of up to 8 people.** Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. 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.
All menus are subject to change.

Starters

Pao bhaji - Bombay special vegetable bhaji, cumin pao 🌿 (v)

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

Beetroot and fish cake, tomato mustard, pickled lemon mayonnaise 🌿

Hyderabad style black spiced lamb escalope, green coriander chutney, smoked paprika raita

Main courses

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

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

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

Slow braised Koorgi pork belly with soy and honey, masala mashed potatoes 🌿

Side dishes

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

Black lentils (v) £6.50

Cucumber and cumin raita (v) £3.50

Selection of breads 🌿 £8.00

Desserts

Sorbet or ice cream selection of the day

Lemon and gulab jamun brulee

Old Delhi style malai kulfi, pistachio crumble

Tasting plate of assorted desserts – for two or more 🌿 (£5.00 per person supplement)