

Desserts

Trio of chocolate desserts – warm dark chocolate fondant, milk chocolate mousse,

white chocolate and chilli ice cream (g) £10.00

Pair with

Taylors Tawny 20 years, Portugal

Gls 100ml / £14.00

Lemon and gulab jamun brûlée, pink peppercorn crisp (g) £9.50

Pair with

2018 Côteaux du Layon Domaine de Barres, Loire, France

Gls 100ml / £8.20

Old Delhi style malai kulfi, pistachio crumble (n) £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

£90 per person, £180.00 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

2020 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

Char-grilled Obsiblu king prawns, Alleppey curry sauce

2014 Muscadet Les Shistes de Goulaine, Loire, France V

Second Main Course

Tandoori spiced Balmoral Estate venison, black stone flower reduction

2016 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

Old Delhi style malai kulfi, pistachio crumble (n)

2016 Saussignac Vendange d'Autrefois, Gascony, France V

Set Lunch Menu

2 course meal £25

3 courses meal £30

Starters

Masala corn kebabs, corn and ginger soup (v)

Malay style sea bream in banana leaf, coconut sambal

Double cooked Koorgi pork on gem lettuce, cashew nut crumble (g)(n)

Mains

Snake gourd filled with tamarind glazed vegetables, yellow lentils with coconut (vegan)

Jungle style curry of free-range chicken legs, pilau rice

Venison and prune kofta, black lentils and masala mashed potatoes

Desserts

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

Cardamom shrikhand, marinated English figs, pistachio crumble (g)(n)

Sorbet or ice cream selection of the day

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Starters

Okra filled with peanut and jaggery, curried yoghurt and chilli coconut chutney (v)(n) £10.00

Char-grilled Zeeland kingfish with carom seed, samphire and pickled radish £11.50

Clove smoked Anjou squab pigeon, pumpkin and peanut (g)(n) £17.50

Camphor and Sandalwood flavoured free range chicken breast, coriander chutney £11.00

Lamb mille-feuille – Hyderabad 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 cappuccino, pan fried king prawn £15.50

As a main course £29.00

Mains

Achari gobhi - Tandoori cauliflower with pickling spices, yoghurt sauce, pilau rice (v) £18.00

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli £35.00

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

Clove 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