



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

Rabindranath Tagore



Vegetarian tasting menu

20th Anniversary of The Cinnamon Club

£80 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

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v)

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

First Starter

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (n)

2020 Grüner Veltliner Straßertal, Waldschütz, Kamptal

Second Starter

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

2013 Syrah Barrel Selection Fabre Montmayou, Patagonia, Argentina

Rest Course

Yuzu sorbet

First Main Course

Spinach malai kofta, stir-fried morels, tomato fenugreek sauce, saffron rice (v)(n)

2014 Muscadet Les Shistes de Golaine, Loire, France

Second Main Course

Achari Gobhi - roast cauliflower with pickling spices, spinach and nutmeg sauce

2016 Amarone della Valpolicella Classico Podere Cairano, Le Bertarole

Veneto, Italy V

Dessert

Old Delhi style malai kulfi, pistachio crumble

2016 Saussignac Vendange d'Autrefois, Gascony, France V

(g) contains gluten (n) contains nuts

