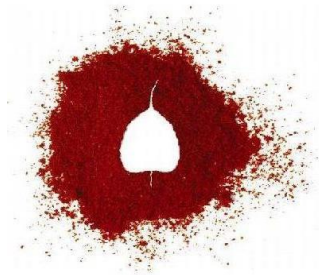


**Let your life lightly dance on the edges
of time like dew on the tip of a leaf.**

Rabindranath Tagore



The Cinnamon Club

Vegan Menu

£45 per person

Available only in January
Monday to Saturday

(g) contains gluten (n) contains nuts

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

Pre-Starter

Steamed chickpea cake, chilli coconut & coriander chutney (g)

Starter

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

or

Stir-fry of baby corn with mint and molasses, caramelised popcorn

Main Course

Snake gourd filled with root vegetable ratatouille, Bengali lentils with coconut, spinach poriyal

or

Crisp aubergine steak, Hyderabad style baby aubergine salan and aubergine pickle (n)

Sides for the table

Punjabi style curried chickpeas

Onion and potato paratha (g)

Dessert

Date pancake with coconut lime sorbet (g)