

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

2018 Château de la Roulerie, Magnolia, Anjou, Loire, France

First Starter

Clove smoked Anjou pigeon, pumpkin, peanuts (g)(n)

2010 Shiraz Possums, Vineyard Reserve, McLaren Vale, Australia

Second Starter

Spiced lamb mille-feuille

2015 Château du Retout Cru bourgeois, Haut Médoc, Bordeaux, France

Rest Course

Yuzu sorbet

First Main Course

Char-grilled Obsiblué king prawns, Alleppey curry sauce

2017 Pinot Gris Cuvée Albert, Albert Mann, Alsace, France

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



Starters

- Okra filled with peanut and jaggery, curried yoghurt and chilli coconut chutney (v)(n) £10.00
- Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v) £9.00
- Tandoori octopus with chutney potatoes and tomato lemon dressing £13.00
- Char-grilled Zeeland kingfish with carom seed, samphire and pickled radish £11.50
- Lobster Thermidor - our take on the classic; half lobster with Bangla style
with mustard and coconut sauce £29.00
- 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

Mains

- Spinach malai kofta, stir-fried morels, tomato fenugreek sauce, saffron rice (v)(n) £21.00
- Achari gobhi - Tandoori cauliflower with pickling spices, yoghurt sauce, pilau rice (v) £18.00
- Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice £27.50
- 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

Specials

Cinnamon Club's 20th Anniversary Special

Old Delhi style butter chicken on the bone, pilau rice, black lentils,
garlic naan and fenugreek butter (for two) £70.00

Chef's special curry of the day (*please ask your server*)

***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

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

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