

## Desserts

Trio of chocolate desserts – warm dark chocolate fondant, milk chocolate mousse, white chocolate and chilli ice cream (g) £12.00

*Pair with*

*Taylor's Tawny 20 years, Portugal*

*Gls 100ml / £14.00*

Passion fruit 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*

Royal malai kulfi, caramelized quinoa and raspberry crisp £9.50

*Pair with*

*2016 Saussignac Vendange d'Autrefois, Gascony, France*

*Gls 100ml / £10.00*

Mango meringue tart, spiced puffed rice, smoked berry sorbet (g) £9.50

*Pair with*

*NV Muscat de Frontignan Château de Peysonnie*

*Gls 100ml / £8.00*

Spiced date pancake, banana and miso caramel sorbet (g) £9.50

*Pair with*

*Tokaj 5 Putts Aszu, Hetszolo, Hungary*

*Gls 100ml / £20.00*

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

Dahi bhalla sorbet

### First Main Course

Char-grilled Obsiblu 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*

### Dessert

Royal malai kulfi, caramelised quinoa and raspberry crisp

*2016 Saussignac Vendange d'Autrefois, Gascony, France V*

## Set Lunch Menu

2 course meal £30

3 courses meal £35

### Starters

Masala corn kebabs, corn and ginger soup (v)

Parsee style stir-fried squid with chilli and apricot

Venison seekh kebab, spiced prune chutney, beetroot raita

### Mains

Bollyflower Cheese – cauliflower and Berkswell cheese parcel, tomato fenugreek sauce,  
kadhai vegetables (v)

Chettinadu style duck leg curry with dark spices, pilau rice

Pan seared hake fillet, yellow lentils with coconut, bitter melon chutney

### Desserts

Royal malai kulfi, caramelised quinoa and raspberry crisp

Mango meringue tart, spiced puffed rice, smoked berry sorbet (g)

Sorbet or ice cream selection of the day

(v) Vegetarian (g) Contains gluten (n) Contains Nuts. Allergen menus available on request.

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## Starters

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

Tandoori Chalk Stream trout fillet with carom seed, samphire and pickled radish £14.50

Clove smoked Anjou squab pigeon, pumpkin and peanut (g)(n) £21.00

Camphor and Sandalwood flavoured free range chicken breast, coriander chutney £12.50

Lamb mille-feuille – Hyderabad black spiced lamb escalope, Awadhi lamb galouti (g)(n) £14.50

***For those challenged on the spice font, The Cinnamon Club is pleased to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:***

Crab risotto with truffle cappucino, pan fried king prawn £16.50

**As a main course £31.00**

## Mains

Tandoori Portobello and king oyster mushrooms, stir-fry of morels with peas, spinach garlic sauce,  
mushroom pilau (v) £22.00

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli £38.00

Green spiced free range chicken breast, yoghurt fenugreek sauce, pilau rice £22.50

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince £32.00

Char-grilled Balmoral Estate venison, black stone flower reduction, masala mashed potatoes £38.00

**Eric's main:**

Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £36.00

## Sides

Black lentils (v) £7.50

Cucumber and cumin raita (v) £4.50

Stir fried seasonal greens with garlic and chilli (vegan) £7.00

Rajasthani sangri beans with fenugreek and raisin (v) £8.00

Selection of tandoori breads (v)(g) £9.00

Potato paratha, garlic & coriander naan, tandoori whole wheat roti (v)(g) £4.00

Selection of homemade chutneys (v) £5.00

Pilau, steamed or lemon rice (vegan) £4.00