

## 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

*2020 Muscatedda Marabino, Val Di Noto, Sicily, Italy*

### First Starter

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

*2010 Shiraz Possums, Vineyard Reserve, McLaren Vale, Australia*

### Second Starter

Raan - slow braised lamb leg, nutmeg and peppercorn sauce, sheermal bread (g)

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

### Rest Course

Dahi bhalla sorbet

### First Main Course

Char-grilled Obsiblué king prawns, Alleppey curry sauce

*2019 Pinot Gris Cuvee 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

*2010 Chateau Filhot, Sauternes, France, France*

## Set Lunch Menu

2 courses £30

3 courses £35

### Starters

Stir-fry of baby corn with mint and molasses, tandoori corn hummus (vegan)

Kolkata style crab and cod cake with beetroot, kasundi mustard (g)

Chicken seekh tawa masala, coriander chutney, sheermal bread (g)

### Mains

Kale, quinoa and sweet potato kofta, tomato lemon sauce, saffron rice (vegan)

Baked plaice fillet with red pepper relish, yoghurt rice, sour mango and coconut chutney

Laal maas – Fiery Rajasthani lamb curry with pilau rice

### Desserts

Royal malai kulfi, caramelised quinoa crumble

Passion fruit and gulab jamun brûlée, pink peppercorn crisp (g)

Sorbet or ice cream selection of the day

## Suggested Alcohol Free Drinks

Bellini #2 £8.00

Apricot puree, spiced rose, LA Brewery Tropical Ginger

1<sup>st</sup> Flush Muscatel Sikkim £5.50

Grown high in the secret gardens of Sikkim this tea, the first pick after the snow melt, is bright and delicate

RAF Black Tea £3.50

Indian assamica grown in Malawi, blended with Indian Darjeeling tea. It has soft florals balanced by smooth, malty notes

Fresh Mint Tea £4.00

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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 cappuccino, 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

Raan Roomali – Slow braised lamb leg rolled in handkerchief bread, nutmeg and peppercorn sauce £29.00 (g)

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