

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

Rabindranath Tagore

## The Cinnamon Club

### Early & Late Dinner Menu

Three courses at £38 per person

Available Monday - Saturday

Dinner 5.30pm - 6.00pm & 9.30pm onwards

### Suggested wine pairings

White wine: glass £7.10 carafe £28.40 bottle £39.00

2021 Malvasia Cantina di Venosa, Basilicata, Italy 🌿 V

Red wine: glass £8.90 carafe £35.60 bottle £49.00

2020 Encosta do Vale Calego, Cordeiro, Tejo, Portugal 🌿 V

(v) Vegetarian 🌿 Contains gluten Allergen menus available on request.  
Prices include VAT at prevailing rate. **We do not levy service charge for tables of up to 8 people.** Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. 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.  
All menus are subject to change

### Starters

Char-grilled broccoli with almond and rose petal, coriander chutney (v)  
Salmon bhel - Home cured salmon, puffed rice and chutney potatoes (n)  
Tandoori chicken thighs with dill and mustard, smoked paprika raita  
Lamb mille-feuille - Hyderabadi black spiced lamb escalope, Awadhi lamb galouti (g)(n)

### Main courses

Hyderabadi root vegetable biryani with burhani raita (v)  
Malabar style shrimp curry with coconut and curry leaf, steamed rice  
Raan - slow braised lamb leg, nutmeg and peppercorn sauce, Awadhi lamb galouti  
Venison and prune kofta, black lentils, pilau rice

### Side dishes

Stir-fried seasonal greens with garlic and chilli (vegan) £7.00  
Black lentils (v) £7.50  
Cucumber and cumin raita (v) £4.50  
Selection of tandoori breads 🌿 £9.00

### Desserts

Sorbet or ice cream selection of the day  
Cinnamon Club Christmas pudding, nutmeg custard (n) 🌿  
Saffron poached pear, coconut rice kheer, quinoa crumble (vegan)  
Tasting plate of assorted desserts - for two or more (£5.00 per person supplement) 🌿