

Starters

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan) £12.00

Char-grilled Chalk Stream trout fillet with carom seed, samphire and pickled radish £14.50

Grilled Scottish scallops with varhadi techa spices, truffled potato and Kolhapuri sauce £27.00

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

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

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

Main Courses

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

Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice £29.50

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

Sharing Mains

Served tableside

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

Shahi Paneer Platter

Tandoori paneer tikka, spinach malai kofta, smoked korma sauce, spinach and garlic sauce, saffron rice, black lentils and sheermal bread (for two) £55.00 (g)

Side Dishes

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

Black lentils (v) £7.50

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

Cucumber and cumin raita (v) £4.50

Keema Methi Mattar – Fiery lamb mince with peas and fenugreek leaf £10.00

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

Selection of homemade chutneys (v) £5.00

Desserts

Royal malai kulfi, caramelized quinoa and raspberry crisp £9.50

2010 Chateau Filhot, Sauthern, France Glass 100ml £16.00

Passion fruit and gulab jamun brûlée, pink peppercorn crisp (g) £9.50

2016 Sausignac Vendage d'Autrefois, Gascony, France Glass 100ml £10.00

Cinnamon Club Christmas pudding, nutmeg custard (g)(n) £9.50

Taylor's Tawny 20 years, Portugal Glass 100ml £14.00

Ice cream or sorbet selection of the day £7.50

Prucia, Plum Liqueur de France Glass 50ml £9.00

Dessert Platter

Tasting plate of assorted desserts (g)(n) – for two or more

£30.00 per two people

Champagne Brut Rosé Francois Monay

Bottle 750ml £98.00 Glass 125ml £18.00

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

Prices include VAT at prevailing rate. 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.

We welcome your comments and suggestions.
Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com
Please be considerate when using mobile phones.



The Cinnamon Club are
long-standing SRA members and are
involved in a range of sustainability efforts.

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

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

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
2019 Quarzit Riesling trocken, Peter-Jakob Kühn, Rheingau,
Germany

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

Vegetarian alternatives available

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