

Desserts

Warm dark chocolate and cumin mousse, coffee ice cream £12.00

Pair with

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

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

Pair with

2019 Côteaux du Layon Domaine de Barres, Loire, France Glass 100ml £8.50

Royal malai kulfi, Indian 100s and 1000s £9.50

Pair with

2010 Château Filhot Sauternes, France Glass 100ml £16.00

Carrot halwa treacle tart, clove ice cream (g) £9.50

Pair with

NV Muscat de Frontignan Château de Peysonnie Glass 100ml £9.00

Saffron poached pear, coconut rice kheer, quinoa crumble £9.50

Pair with

2019 Côteaux du Layon Domaine de Barres, Loire, France Glass 100ml £8.50

Ice cream or sorbet selection of the day £7.50

Pair with

Prucia, Plum Liqueur de France Glass 50ml £8.50

Selection of English farmhouse cheeses from Neal's Yard with quince chutney £17.00

Pair with

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

Dessert Platter

Tasting plate of assorted desserts – for two or more
£30.00 per two people

*Champagne Brut Rosé Françoise 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. 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

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



Starters

- Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan) £12.00
- 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
- 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
- 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 – Hyderabadi black spiced lamb escalope, Awadhi lamb galouti (g)(n) £14.50

Mains

- Bollyflower Cheese – cauliflower and Berkswell cheese parcel, tomato fenugreek sauce, kadhai vegetables (v) £19.00
- Kale, quinoa and sweet potato kofta, tomato lemon sauce, saffron rice (vegan) £21.00
- 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
- Koorgi style double cooked pork belly, masala mash, raw mango and chilli sambal (g) £25.00
- Char-grilled Balmoral Estate venison, black stone flower reduction, masala mashed potatoes £38.00

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

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

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 £16.50
As a main course £31.00

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

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