



THE CINNAMON CLUB

Valentine's Day

4 courses and a glass of Laurent Perrier Rosé Champagne on arrival

Canapés

Green plantain and beetroot cake with spiced pomegranate reduction (v)

Pithod – Chickpea and yoghurt gnocchi, coriander chutney (v)

Stir-fried jackfruit with chilli, garlic and soy (v)

Starters

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v)(n)

South Indian drumstick and coconut soup, masala sourdough toast (v) 🌿

Carpaccio of cured Scottish salmon, curry leaf snow, salmon caviar

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

Camphor and sandalwood flavoured free range chicken breast, passion fruit raita

Clove smoked tender lamb galouti kebab, rich sheermal bread and paprika raita 🌿

Main courses

Crisp banana blossom, sesame tamarind sauce, vegetable biryani (v)(n)

Spinach malai kofta, stir-fried morels, tomato fenugreek sauce, saffron rice (v)(n)

Char-grilled halibut with crab and kokum crust, Keralan seafood bisque, steamed rice vermicelli

Tandoori New Caledonian Obsiblu king prawns, coconut cardamom sauce, ghee rice

Raan Jaan - Slow braised lamb leg roll, nutmeg and peppercorn sauce, smoked saddle of lamb, masala braised potato 🌿

Seared rump steak of 28-day aged Hereford beef, lababdar sauce, truffled potato puree

Side dishes for the table

Black lentils | Garlic or plain naan 🌿

Desserts

Milk & Rose – Milk and vanilla panna cotta, rose preserve jelly and rose petal biscotti 🌿

Warm dark chocolate and cumin mousse, Madras coffee ice cream

Tutti fruity whipped ganache, kesar pista kulfi, paan oil 🌿

Selection of English farmhouse cheeses from Neal's Yard with quince chutney (n) 🌿

Coffee and petits fours

To enhance your dining experience, a selection of extraordinary, spice-friendly wines has been assembled by our sommelier:

White Wines

	125ml	Bottle
Malvasia Cantina di Venosa, Basilicata, Italy 2021	£7.10	£39.00
Encosta Do Vale Calego, Cordeiro, Teja Fernao Pires 2020	£8.90	£49.00
Riesling Kabinett Troken Weingut Familie Rauhen 2021	£11.70	£64.00
Sauvignon Blanc Map Maker, Marlborough, New Zealand 2022	£12.40	£71.00
Chablis Domaine Ellevin, Chablis, France 2021	£14.60	£80.00
Vistamare, Ca'Marcanda, Gaja, Tuscany, Italy 2021	£20.00	£100.00

Red Wines

	125 ml	Bottle
Valpolicella Classico Le Filgne, Le Bertarole, Veneto, Italy 2020	£8.70	£48.00
Cabernet Sauvignon Perez Cruz, Maipo Alto, Chile 2020	£10.00	£55.00
Nero D'Avola Rosso di Contrada Marabino, Val di Noto 2017	£13.50	£74.00
Malbec Gran Reservado Fabre Montmayou, Mendoza, Argentina 2016	£16.00	£88.00
Chateau du Retout Cru Bourgeois Haut Medoc, Bordeaux 2016	£18.20	£100.00
Mercury 'La Framboidiere', Domaine Faiveley, Burgundy, France 2017	£22.00	£110.00

Vegetarian alternatives available on request

(v) vegetarian 🌿 contains gluten

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. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com