

**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 and 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
Sticky fruit & nut pudding, salted caramel sauce, cinnamon ice cream (n) 🌿
Coconut phirni, pineapple murabba, lime basil sorbet (vegan)
Tasting plate of assorted desserts - for two or more (£5.00 per person supplement) 🌿