

Desserts

Peanut chikki and chocolate marquis, coffee sorbet (g)(n) £12.00

Taylors, Tawny 20 years, Portugal, Glass 100ml £14.00

Black cardamom brûlée, sesame crisp (g) £9.50

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

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n) £9.50

2016 Chateau Filhot, Sauthern, France Glass 100ml £19.50

Date and almond burfi, Kalimpong dulce de leche, vanilla srikhand cannoli (g)(n) £9.50

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

Coconut phirni, pineapple murabba, lime basil sorbet (vegan) £9.50

2021 Côteaux du Layon Domaine de Barres, Loire, France Glass 100ml £8.50

Ice cream or sorbet selection of the day £7.50

Prucia Liquer de France Glass 50ml £8.50

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

Taylors 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 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. 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

Noon to 2pm

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

2021 Grüner Veltliner, Waldschütz, Kamptal, Austria

First Starter

Clove smoked Anjou pigeon, pumpkin, peanuts (g)(n)

2020 Saumur Champigny Cuvée de Bruyn Vieilles Vignes, Domaine du Fondis, Anjou, Saumur,

Val de Loire, France

Second Starter

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

2019 Château Pavillon Beauregard, Lalande de Pommerol, Bordeaux, France

Rest Course

Dahi bhalla sorbet

First Main Course

Char-grilled Obsiblu king prawns, Alleppey curry sauce

2020 Quarzit Riesling trocken, Peter-Jakob Kühn, Rheingau, Germany

Second Main Course

Tandoori spiced Balmoral Estate venison, black stone flower reduction

2017 Rosso di Contrada Marabino, Val di Noto, Sicily

Dessert

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

2016 Chateau Filhot, Sauternes, France

Set Lunch Menu

2 course meal £30

3 courses meal £35

Starters

Aloo tikki chaat – spiced potato cake with curried chickpeas and chutneys (v)

Poppy seed crusted sardine fillets, gooseberry chutney, apple and fennel salad

Chicken chukka – South Indian stir-fried chicken thighs on rice pancake, curried yoghurt

Mains

Kale, quinoa and sweet potato kofta, tomato lemon sauce, saffron rice (vegan)

Seared sea bream fillet with curry leaf puffed rice, moily sauce, red lentil salad

Green spiced free range chicken breast, yoghurt fenugreek sauce, pilau rice

Ox cheek vindalho, masala mash, pickled onion

Desserts

Almond and stem ginger cake, thandai lemon sorbet (g)(n)

Alphonso mango parfait, vermicelli kheer (g)

Sorbet or ice cream selection of the day

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

(Supplement of £7.50)



Starters

Okra filled with peanut and jaggery, curried yoghurt and chilli coconut chutney (v)(n) £10.00

Tandoori Chalk Stream trout fillet with carom seed, samphire and pickled radish £14.50

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 – Hyderabad black spiced lamb escalope, Awadhi lamb galouti (g)(n) £14.50

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 cappucino, pan fried king prawn £16.50

As a main course £31.00

Mains

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

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

Eric's main:

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

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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