



THE CINNAMON CLUB

Valentine's Day

4 courses and a glass of Françoise Monay Rosé Champagne on arrival

Canapés

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

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

Crisp aubergine steak, pumpkin chutney, masala peanut (vg)(n)

Starters

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

South Indian drumstick and coconut soup, masala sourdough toast (vg)(g)

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

Awadhi lamb galouti, saffron sheermal, smoked paprika raita (g)(n)

Main courses

Masala corn ribs, Rajasthani corn and yoghurt 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, Kerala seafood bisque, steamed rice vermicelli

Tandoori New Caledonian Obsiblu king prawns, Malai curry sauce, ghee rice

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

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 (g)

Desserts

Milk & Rose - Milk and vanilla panna cotta, rose preserve jelly and rose petal biscotti (g)(n)

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

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

Coconut phirni, pineapple murabba, lime basil sorbet (vg)

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

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 Ferno 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	£100.00	£20.00

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

(vg) Vegan (v) vegetarian (g) contains gluten (n) Contains nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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