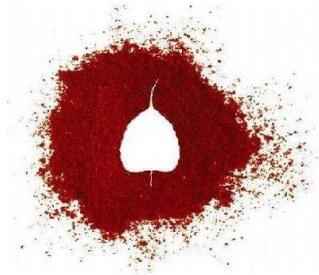


**Let your life lightly dance on the edges
of time like dew on the tip of a leaf.**

Rabindranath Tagore



The Cinnamon Club

Vegan Menu

£45 per person

(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.

Pre-Starter

Pani Puri – tangy potato in semolina shell, mint and tamarind water (g)

Starter

Spiced aubergine steak, pumpkin chutney, masala peanut (n)(g)

or

Tandoori cauliflower with carom seed, coriander chutney

Main Course

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

or

Jumbo morels with spiced tofu, tandoori king oyster, truffled millet khichdi shiitake crisps

Sides for the table

Stir fried seasonal greens with garlic and chilli

Spiced potato and onion paratha (g)

Dessert

Coconut and tapioca phirni with mango passion fruit jelly