



WELCOME  
TO THE CINNAMON CLUB

Set in the historic Grade II listed former Westminster Library, The Cinnamon Club is an institution in the world of Indian Fine Dining. The Original modern Indian restaurant, since 2001 we have had a long history of serving innovative and creative Indian cuisine in a magnificently majestic setting. Through passion, creativity and ambition we combine Indian spicing with the very best local seasonal produce to create an offering that is constantly evolving to bring together the best of all worlds. Our commitment to seasonality, to sustainability and to developing our teams has driven all our endeavours over the last 20 plus years to bring you new and exciting experiences.

Master Chef: PERUDDIN KHAN  
Restaurant Manager: PARAG BHANUSHALI  
Head Sommelier: GIOVANNI DELUCCA

## STARTERS

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v) £9.00

Grilled Scottish scallops with varhadi techa spices, truffled potato and Kolhapuri sauce £29.00

Clove smoked Anjou squab pigeon, beetroot raita, pumpkin and peanut (g)(n) £24.00



## MAINS

Bollyflower Cheese – cauliflower & Berkswell cheese parcel, tomato fenugreek sauce, kadhai vegetables (v) £19.00

Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice £32.00

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli £38.00

Char-grilled Balmoral Estate venison, rock moss and dried lime, masala mash £40.00

## JAZZ BRUNCH

£45 PER PERSON | SERVED 12PM TO 2.30PM

### STARTERS

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

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vg)

Kedgeriee with smoked haddock and poached egg

Tandoori free range chicken breast with fennel and coriander, kachri chutney

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

### MAINS

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

Shahi Paneer - tandoori paneer tikka, spinach malai kofta, smoked korma sauce, pilau rice (v)(n)

Red spiced roast haddock, dried shrimp chutney, Bengali lentil and coconut dal

Chicken Rezala – tandoori chicken breast, poppy and screwpine sauce, pilau rice (n)

Rajasthani style curried venison mince with fried egg, layered paratha (g)

Keema Methi Gosht – lamb and mince curry with fresh fenugreek, pilau rice

### DESSERTS

Sticky garam masala pudding, Tahitian vanilla custard (g)(n)

Black cardamom brûlée, sesame crisp (g)

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

Selection of English farmhouse cheeses from Neal's Yard with quince chutney (g)  
(£7.50 supplement)

## SHARING MAIN - SERVED TABLE SIDE

Tandoori smoked Kentish lamb chops, keema methi gosht, black lentils and garlic naan (g) - £120.00 for two

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 cappuccino, pan fried king prawn £17.50 As a main course £32.00

Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £38.00

## SIDES

Rajasthani sangri beans with fenugreek and raisin (v) £10.00

Black lentils (v) £7.50

Stir fried seasonal greens with garlic and chilli (vg) £7.00

Selection of tandoori breads (v)(g) £10.00

Selection of homemade chutneys (v) £5.00

## DESSERTS

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

Taylor's Tawny 20 years, Portugal Glass 100ml £14.00

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

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

Selection of English farmhouse cheeses with quince chutney (g) £17.00

Fonseca, Vintage port 2001, Portugal, Glass 100ml £12.60

## DESSERT PLATTER

Tasting plate of assorted desserts (g)(n) – for two or more  
£30.00 per two people

Champagne Brut Rosé Francois Monay  
Bottle 750ml £98.00 | Glass 125ml £18.00

(v) Vegetarian (vg) Vegan (g) Contains gluten (n) Contains Nuts.  
Allergen menus available on request.

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.