



CLUB SPRING FEAST

£48.00 per person | £88.00 with premium wines

To maximise your dining experience, this menu must be ordered by each diner at your table.

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.

Cooking with the seasons has been an ongoing quest of ours ever since we opened our doors in 2001. Each year we look for new ingredients to create something fresh for our guests, and every now and again we look back at our favourites from the past years. I am delighted to bring you a selection of our current favourites together in this one seasonal menu,

Vivek Singh

(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.

Vegetarian and dietary alternatives available on request.

STARTERS

Kadhai spiced English asparagus with chickpea and yoghurt gnocchi (v)
2022 Sancerre P Thomas, Domaine de Sacy, Loire, France

Char-grilled Chalk Stream trout fillet, carom seed, samphire, pickled radish
2022 Sauvignon Blanc Map Maker, Marlborough New Zealand

Awadhi lamb galouti, saffron sheermal, smoked paprika raita (g)(n)
2020 Malbec Gran Reservado Fabre Montmayou, Mendoza, Argentina

Grilled Scottish scallops with varhadi techa spices, truffled potato and
Kolhapuri sauce (Supplement of £14.00)
2019 Riesling Qba Dry Dönnhoff, Nahe, Germany



REST COURSE

Rhubarb and ginger sorbet (vg)



MAINS

Shahi Paneer - tandoori paneer tikka, spinach malai kofta, smoked korma
sauce, pilau rice (v)(n)
2021 Pinot Gris Grauburgunder Julg, Pfalz, Germany

Alleppey style shrimp curry with green mango and coconut, steamed rice
2022 Grüner Veltliner, Waldschütz, Kamptal, Austria

Chicken Rezala - tandoori chicken breast, poppy, screwpine sauce, pilau rice (n)
2023 Chardonnay Fabre Montmayou, Mendoza, Argentina

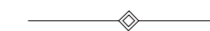
Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice
(Supplement of £12.00)
2020 Bourgogne Blanc Alphonse Vignerons des Terres Secrètes, France



SIDES

Black lentils (v) £7.50

Selection of tandoori breads (g) £10.00



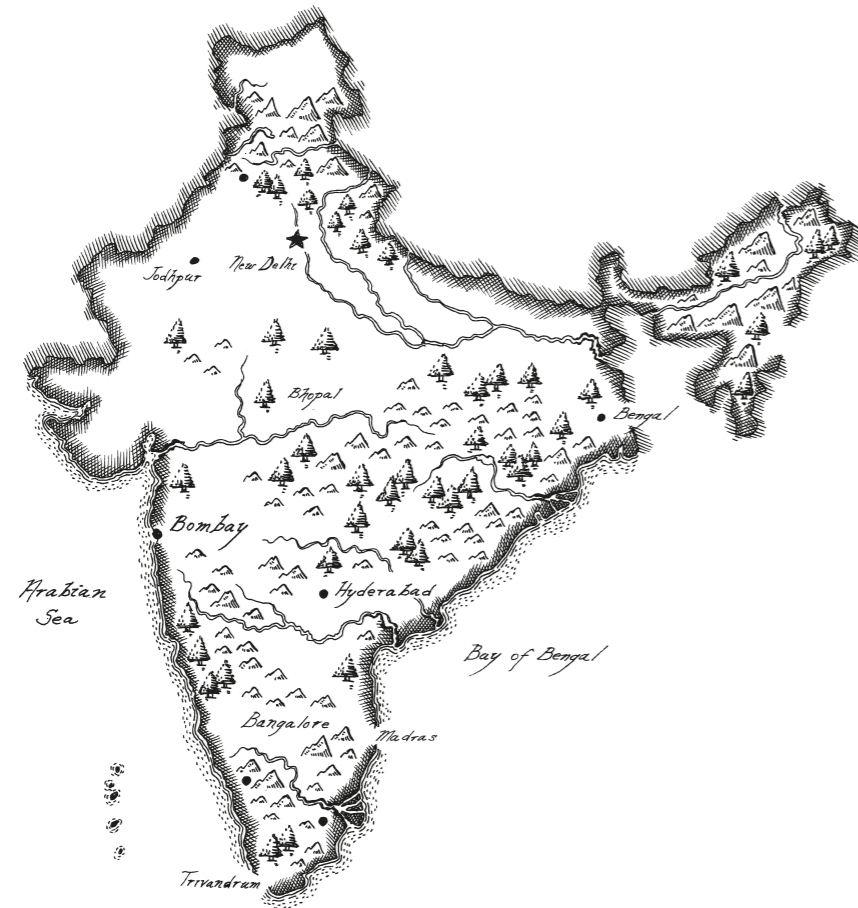
DESSERT

Black cardamom brûlée, sesame crisp (g)

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

Ice cream or sorbet selection of the day

Chateau de Peyssonnie, Muscat de Frontignan, France



| What | When | Where | Notes |
|------------------------|------|---------------------|----------------------------|
| 1. Pithod | 2008 | Rajasthan | Chickpea & yoghurt gnocchi |
| 2. Saag | 2002 | Punjab | Crumble |
| 3. Carpaccio | 2005 | Bengal | Cure |
| 4. Moily | 2001 | Kerala | Broth |
| 5. Caviar | 2020 | Instagram | Nutty pop |
| 6. Snow | 2016 | Bazaar | Impossible |
| 7. Mille-feuille | 2013 | Mumbai | Bade Miya Kababiya |
| 8. Escalope | 2003 | Hyderabad | Granite |
| 9. Galouti | 2004 | Lucknow | Need Luck Now |
| 10. Pigeon | 2001 | Anjou, France | NOT Trafalgar Sq |
| 11. Pumpkin | 2008 | Home | Slope |
| 12. Smoky raita | 2007 | Spain | Capital Hotel |
| 13. Masala peanut | 2015 | Delhi | Ashoka Bar |
| 14. Wild Prawn | 2016 | South Australia | Sustainable |
| 15. Alleppey curry | 2006 | Backwaters | Houseboat |
| 16. Venison | 2017 | Scotland/ Rajasthan | Roast-rest and Raj |
| 17. Black stone flower | 2009 | Chettinad | Autumn |
| 18. Masala mash | 2001 | Cinnamon Club | Best of both worlds |
| 19. Raan | 2021 | Mughal India | Lockdown Battersea |
| 20. Kulfi | 2012 | All over | JohoSoh |

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

Rabindranath Tagore