



THE CINNAMON CLUB

TASTE OF JULY MENU

£55.00 per person including a Westminster Gin & Tonic  
Non-alcoholic option available on request

£97.00 with premium wines

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

A selection of dishes that best express the Cinnamon Club's philosophy of combining the best seasonal British produce with Indian spicing and flair - our ethos that has kept us at the forefront of the London dining scene for over 23 years celebrating the most joyous of seasons on the British Isles.

*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

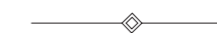
Kadhai spiced English asparagus with chickpea and yoghurt gnocchi (v)  
2022 Sancerre Pascal Thomas, Domaine du Saucy, Val de Loire, France

South Indian stir-fried shrimps with mustard and curry leaf, curried yoghurt  
2022 Riesling Kabinet Rauhen, Mosel, Germany

Tandoori free range chicken breast with fennel and coriander, kachri chutney  
2022 Picpoul du Pinet, Languedoc, France

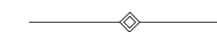
Awadhi lamb galouti, saffron sheermal, smoked paprika raita (g)(n)  
2017 Nero D'Avola, Rosso di Contrada Marabino, Sicily, Italy

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

Spiced millet and yoghurt sorbet with tender mango pickle



### MAINS

Jumbo morels with spiced tofu, tandoori king oyster, truffled millet khichdi  
shiitake crisps (vg)  
2020 Bourgogne Chardonnay Alphonse, Vignerons de Terres Secret, France

Char-grilled Chalk Stream trout fillet, shallot and tamarind sauce, lemon rice  
2022 Sauvignon Blanc Marlborough, New Zealand

Chicken Rezala - tandoori chicken breast, poppy, screw pine sauce, pilau rice (n)  
2022 Gruner Veltliner, Waldschatz, Kamptal, Austria

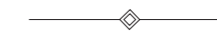
Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce,  
keema saag (Supplement of £12.00)  
2020 Malbec Fabre Montmayou, Mendoza, Argentina



### SIDES

Black lentils (v) £7.50

Selection of tandoori breads (g) £10.00



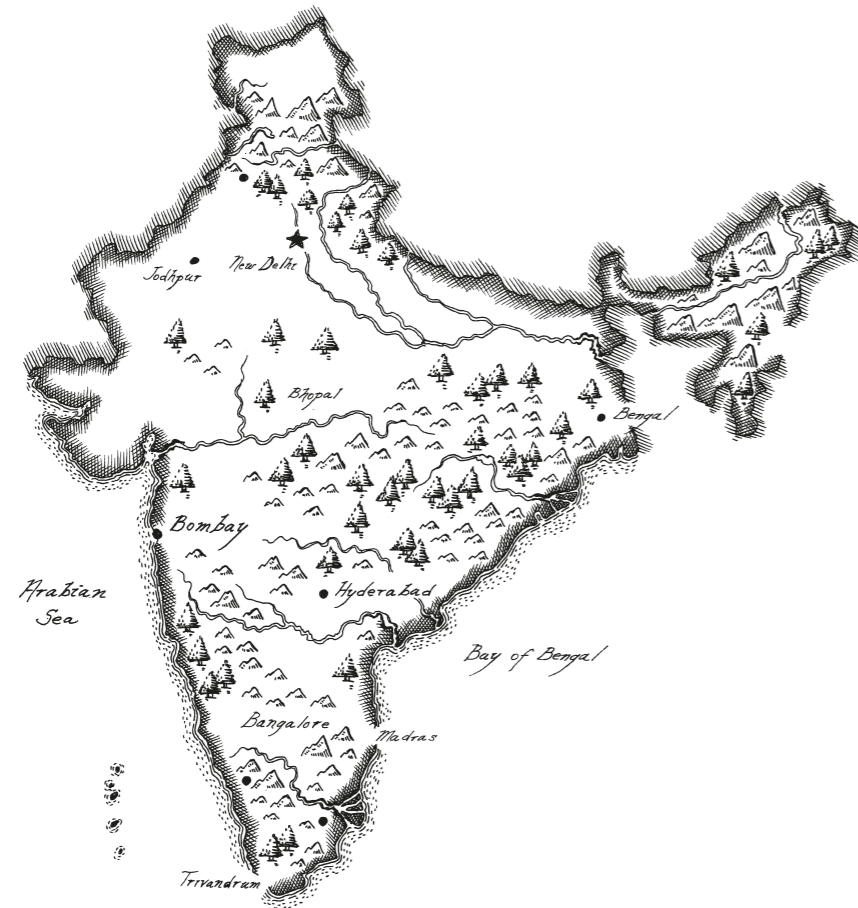
### DESSERT

Peanut chikki and chocolate marquis, coffee sorbet (g)(n)  
Port Taylor Tawny 10-Year-Old, Portugal

Alphonso mango and cardamom kulfi, mango mint salad  
Muscat de Frontignan Chateau De Peysonnie, France

Ice cream or sorbet selection of the day  
Prucia, Liqueur de France

Tasting plate of assorted desserts - for two or more (£5.00 per person supplement) (g)



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