



AUTUMN FEAST AT THE CINNAMON CLUB

£60 per person || £105 with paired 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

Vivek Singh

(v) Vegetarian (g) Contains gluten (n) Contains Nuts

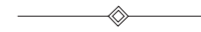
Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen 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.

APPETISER

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

2021 Encosta do Vale Calego, Tejo, Portugal



STARTERS

Char-grilled malai broccoli with almond and rose petal, roast tomato salsa (v)(n)

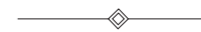
2023 Picpoul du Pinet Domaine Muret, Languedoc, France

Tandoori Chalk Stream trout fillet with carom seed, samphire and pickled radish

2022 Riesling Kabinet trocken familie Ruen, Mosel, Germany

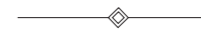
Char-grilled long legged partridge breast, mushroom pickle, wild rice salad (n)

2023 Chardonnay Fabre Montmayou, Mendoza, Argentina



REST COURSE

Kokum and chilli sorbet



MAINS

Filled jumbo morels in Lucknow style morel and pea curry, saffron pilau (v)(n)

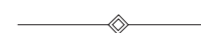
2017 Nero d'Avola Rosso di Contrada Marabino, Sicily, Italy

Spice crusted halibut on the bone, shallot and tamarind sauce, lemon rice

2023 Sauvignon Map Maker, Marlboro, New Zealand

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, keema saag

2018 Shiraz Lodge Hill, Clara Valley, Australia



DESSERT

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

2022 Coteaux de Layon Domaine de Barres, Loire, France.

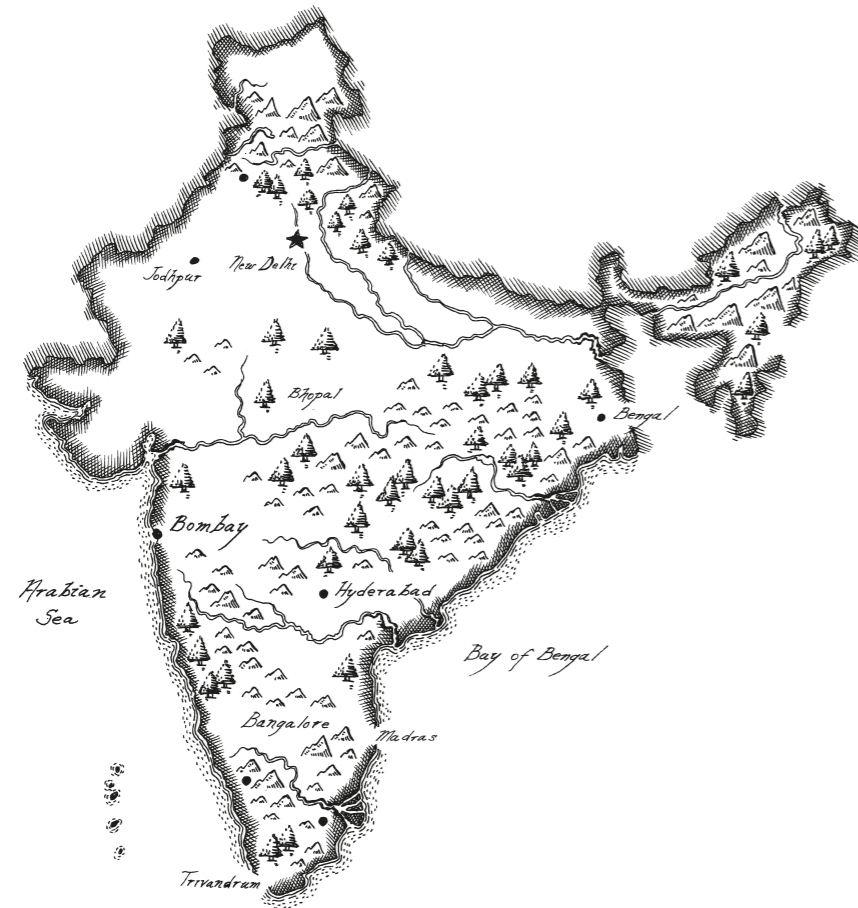
Peanut chikki and chocolate marquis, coffee sorbet (g)(n)

Taylor tawny 10 years, Duoro, Portugal

Upside-down pear tart with spiced plum ice cream (g)(n)

Prucia, Liqueur de France

Please ask your server for additional vegetarian alternatives



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