

DESSERTS

Peanut chikki and chocolate marquis, coffee sorbet (g)(n) £12.00
Taylor's, Tawny 20 years, Portugal, Glass 80ml £14.00

Black cardamom brûlée, sesame crisp (g) £9.50
2023 Uvalsole Marabino, Val di Noto, Sicily, Italy Gls 80ml £12.50

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n) £9.50
2016 Chateau Filhot, Sauthern, France Glass 80ml £18.00

Date and almond burfi, Kalimpong dulce de leche, vanilla srikhand cannoli (g)(n) £9.50
Pedro Ximenez, San Emilio Lustao, Jerez, Spain Gls 80ml £12.00

Coconut phirni, pineapple murabba, lime basil sorbet (vg) £9.50
2022 Côteaux du Layon Domaine de Barres, Loire, France Glass 80ml £9.20

Ice cream or sorbet selection of the day £7.50
Prucia Liquer de France Glass 50ml £10.00

Selection of English farmhouse cheeses from Neal's Yard with quince chutney (g) £20.00
2001 Fonseca Quinta do Panascal, Portugal Glass 80ml £14.00

DESSERT PLATTER

Tasting plate of assorted desserts - for two or more

£30.00 per two people

Champagne Brut Rosé Arthur Marc
Bottle 750ml £106.00 | Glass 125ml £19.00

BEVERAGE

Filter Coffee £3.50
Whole Peppermint Leaf Tea £3.75
Organic Rosebuds Tea £4.00
Jasmine Silver Needles Tea £4.00

(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.



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. We hope you enjoy your visit!

Vivek Singh

SET LUNCH MENU

3 courses at **£35**

STARTERS

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

Crab and mackerel cake with ginger and curry leaf, chilli pickle mayo (g)

Lamb chukka - South Indian stir-fried lamb with Tellicherry pepper, curried yoghurt

Clove smoked Anjou squab pigeon, beetroot raita, pumpkin and peanut (g)(n)
(Supplement of £12)

MAINS

Malabar style jackfruit stew with coconut and vinegar, tamarind rice (vg)

Pan seared coley with Goan caldinho sauce, steamed rice dumpling

Spiced chicken leg confit with Chettinad sauce, lemon rice

Clove smoked saddle of Kentish lamb, galouti kebab, corn and yoghurt sauce
(Supplement of £9)

DESSERTS

Baked saffron cheesecake with coconut cardamom sorbet (g)

Caramelised banana parfait, stem ginger ice cream, hazelnut chikki (n)

Sorbet or ice cream selection of the day

The Cinnamon Club garam masala Christmas pudding, Tahitian vanilla custard (g)(n)
(Supplement of £5)

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**

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STARTERS

Okra filled with peanut and jaggery, curried yoghurt and chilli coconut chutney (v)(n) **£12.00**

Char-grilled Chalk Stream trout fillet, curry leaf lime crumble, burnt coconut chutney **£14.50**

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

Tandoori free range chicken breast with pickling spices, kachri chutney **£12.50**

Nawabi lamb pasanda kebab with poppy and almond, smoked paprika raita (g)(n) **£14.50**

MAINS

Kale, quinoa and sweet potato kofta, tomato lemon sauce (vg) **£21.00**

Filled jumbo morels, morel and pea stir-fry, tomato fenugreek sauce, saffron pilau (v) **£25.00**

Grilled jumbo Black Tiger prawns, seafood makhani sauce, rice vermicelli **£38.00**

Chicken Rezala - tandoori chicken breast, poppy and screw pine sauce, pilau rice (n) **£24.00**

Clove smoked saddle of Kentish lamb, aromatic galouti kebab, corn and yoghurt sauce **34.00**

Tandoori green spiced Scottish pheasant breast, Lucknow style biryani of legs **£35.00**

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

SIDES & BREADS

Black lentils (v) **£7.50**

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

Cucumber and cumin raita (v) **£4.50**

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

Potato paratha, garlic & coriander naan,
tandoori whole wheat roti (v)(g) **£4.00 each**

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

Pilau, steamed or lemon rice (vg) **£4.00**

Selection of homemade chutneys (v) **£5.00**

Invisible Naan **£5.00**

When we heard about Invisible Chips, we knew we had to add them to our menu, but we gave them a little twist and created our own Invisible Naan! They're such a novel idea and a clever alternative to adding a charity donation to the bill. All sales help hospitality individuals and their families get back on their feet.

Master Chef: PEERUDDIN KHAN
Restaurant Manager: PARAG BHANUSHALI
Head Sommelier: GIOVANNI DELUCA