



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

*Vivek Singh*

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

## STARTERS

Roast Romaro pepper filled with fenugreek, raisin and bitter gourd, coriander chutney (vg) £9.00

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

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

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

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

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



## MAINS

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

Spice crusted halibut on the bone, coconut coriander sauce, lemon rice (n) £32.00

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

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

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

Char-grilled Balmoral Estate venison, rock moss and dried lime, masala mash £38.00

## OUR SPECIALS

SERVED TABLESIDE

Tandoori smoked Kentish lamb chops, keema methi gosht,

black lentils and garlic naan (g) (for two) **£150.00**

*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 (vegan) £7.00

Cucumber and cumin raita (v) £4.50

The Bombay Burner - very spicy lamb mince with ghost chilli, peas and fenugreek leaf £10.00

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

*Selection of homemade chutneys (v) £5.00*

## DESSERTS

Coconut phirni, pineapple murabba, lime basil sorbet (vegan) £9.50

*2022 Côteaux du Layon Domaine de Barres, Loire, France Glass 80ml £9.20*

Black cardamom brûlée, sesame crisp (g) £9.50

*2023 Uvalsole Marabino, Val di Noto, Sicily, Italy 80ml £12.50*

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

*Taylors Tawny 20 years, Portugal Glass 80ml £14.00*

Ice cream or sorbet selection of the day £7.50

*Prucia, Plum Liqueur de France Glass 50ml £10.00*

### Dessert Platter

Tasting plate of assorted desserts (g)(n) - for two or more

£30.00 per two people

Champagne Brut Rosé Arthur Marc

Bottle 750ml £106.00 | Glass 125ml £19.00

(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.