



EARLY AND LATE DINNER MENU

Three Courses at £38 per person

Monday to Saturday

Dinner 5.30pm - 6.00pm & 9.30pm onwards

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.

Vivek Singh

(vg) Vegan (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

Char-grilled malai broccoli with almond and rose petal, roast tomato salsa (v)
Char-grilled Chalk Stream trout fillet, curry leaf lime crumble, burnt coconut chutney
Tandoori free range chicken breast with pickling spices, kachri chutney
Lamb chukka - South Indian stir-fried lamb with Tellicherry pepper, curried yoghurt
Clove smoked Anjou squab pigeon, pumpkin chutney and peanut (g)(n)
(£12 supplement)

MAINS

Malabar style jackfruit stew with coconut and vinegar, tamarind rice (vg)
Pan seared coley with Goan caldinho sauce, steamed rice dumpling
Chicken Rezala - tandoori chicken breast, poppy and screwpine sauce, pilau rice (n)
Koorgi style double cooked pork belly, masala mash, raw mango and chilli sambal (g)
Grilled Jumbo Black Tiger prawn, seafood makhani sauce, rice vermicelli
(£14 supplement)

SIDES

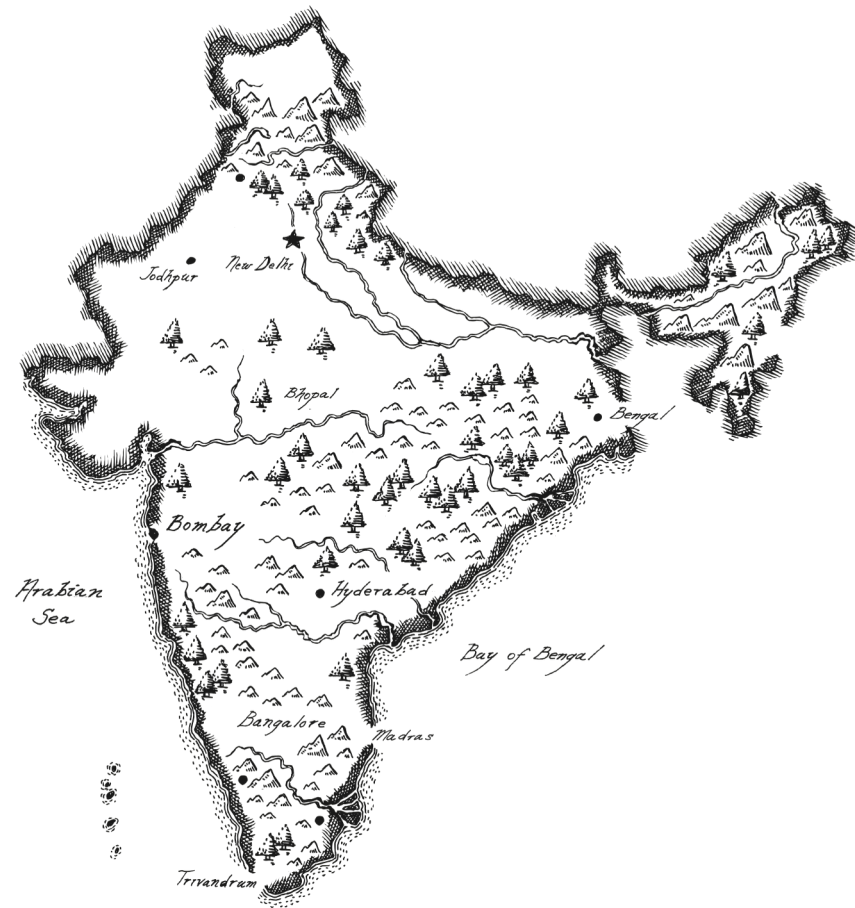
Stir-fried seasonal greens with garlic and chilli (vg) £7.00
Black lentils (v) £7.50
Cucumber and cumin raita (v) £4.50
Selection of tandoori breads (g) £10.00

DESSERTS

Sorbet or ice cream selection of the day
Baked saffron cheesecake with coconut cardamom sorbet (g)
Caramelised banana parfait, stem ginger ice cream, hazelnut chikki (n)
Tasting plate of assorted desserts - for two or more (£5.00 per person supplement)

SUGGESTED WINE PAIRING

White wine: glass £7.50 carafe £28.80 bottle £41.00
2022 Malvasia Cantina di Venosa, Basilicata, Italy (V)
Red wine: glass £8.90 carafe £35.60 bottle £49.00
2020 Encosta do Vale Calego, Cordeiro, Tejo, Portugal (V)



	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