



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 DELUCCA

STARTERS

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v)(g)(n) £9.00

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

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



MAINS

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

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

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

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

JAZZ BRUNCH

£45 PER PERSON | SERVED 12PM TO 2.30PM

STARTERS

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

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

Kedgerie with smoked haddock and poached egg

Tandoori free range chicken breast with pickling spices, kachri chutney

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

MAINS

Kale, quinoa and sweet potato kofta, tomato lemon sauce and steamed rice (vg)

Shahi Paneer - tandoori paneer tikka, spinach malai kofta, medley of smoked korma and spinach garlic sauces (v)(n)

Pan seared coley with Goan caldinho sauce, steamed rice dumpling

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

Rajasthani style curried venison mince with fried egg, layered paratha (g)

Keema Methi Gosht - lamb and mince curry with fresh fenugreek, pilau rice

DESSERTS

Black cardamom brûlée, sesame crisp (g)

Baked saffron cheesecake with coconut cardamom sorbet (g)

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

Selection of English farmhouse cheeses from Neal's Yard with quince chutney (g)
(£10.00 supplement)

SHARING MAIN - SERVED TABLE SIDE

Tandoori smoked Kentish lamb chops, keema methi gosht, black lentils and garlic naan (g) - £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 (vg) £7.00

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

Selection of homemade chutneys (v) £5.00

DESSERTS

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

Taylor's Tawny 20 years, Portugal Glass 80ml £14.00

Date and almond burfi, Kalimpong dulce de leche, vanilla srikhand cannoli (n)(g) £9.50

Pedro Ximenez San Emilio Lustau, Jerez, Spain 80ml £12.00

Selection of English farmhouse cheeses with quince chutney (g) £20.00

Fonseca, Vintage port 2001, Portugal, Glass 80ml £14.00

DESSERT PLATTER

Tasting plate of assorted desserts (g)(n) - for two or more
£30.00 per two people

Champagne Arthur Marc Rosé
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.