



CLUB SPRING FEAST

4 courses at £48 per person | Wine pairing £38.00

To maximise your dining experience, this menu must be ordered by each diner at your table.

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.

Cooking with the seasons has been an ongoing quest of ours ever since we opened our doors in 2001. Each year we look for new ingredients to create something fresh for our guests, and every now and again we look back at our favourites from the past years. I am delighted to bring you a selection of our current favourites together in this one seasonal menu,

(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.

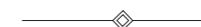
STARTERS

Smashed cucumber salad, green mango and tomato soup (vg)
Palo Cortado Cayetano Pino Lustau, Jerez, Spain 80 ml

Char-grilled Chalk Stream trout fillet, curry leaf crumble, coconut chutney
2023 Picpoul de Pinet domaine Muret, Languedoc, France 125 ml

Nawabi lamb pasanda kebab, poppy & almond, smoked paprika raita (n)
2020 Monastrell Talento, Ego Bodegas Jumilla, Spain 125 ml

Grilled king scallops with varhadi techa spices, chutney potato and
Kolhapuri sauce (g) (Supplement of £14.00)
2023 Riesling Trocken Weingut Familie Rauhen Mosel, Germany 125ml



REST COURSE

Kanji sorbet with chickpea caviar (vg)



MAINS

Tandoori paneer tikka, spinach malai kofta, morel and pea stir-fry,
tomato fenugreek sauce (v)(n)
2023 Sauvignon Blanc Map Maker, Marlborough, New Zealand 125ml

Yetti Gassi – Mangalore style shrimp curry with green mango, steamed rice
2023 Chardonnay Fabre Montmayou, Mendoza, Argentina 125 ml

Chicken Rezala – tandoori chicken breast, cashew-screwpine sauce, pilau rice (n)
2023 Grüner Veltliner, Waldschütz, Kamptal, Austria 125 ml

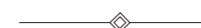
Kokum crusted halibut on the bone, coconut coriander sauce, lemon rice (n)
(Supplement of £12.00)
2022 Muscadetta Marabino, Val di Noto, Sicily, Italy 125 ml



SIDES

Black lentils (v) £7.50

Selection of tandoori breads (g) £10.00

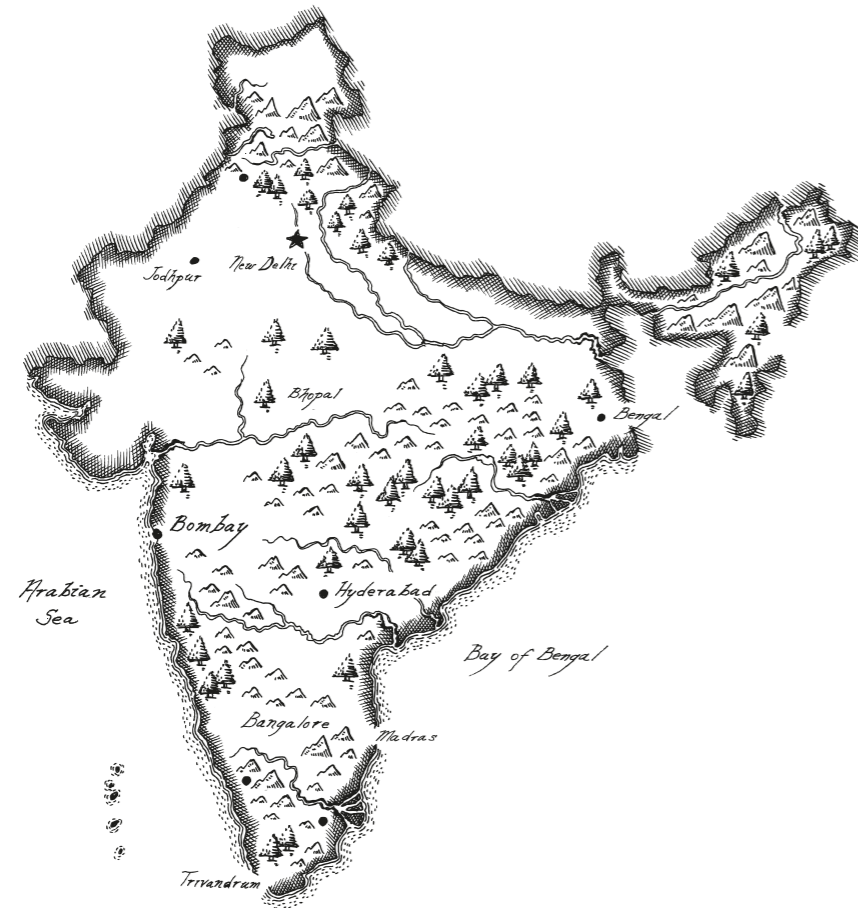


DESSERT

Rhubarb and ginger cheesecake, carom seed crumble (g)
2023 Moscato Uvalsole, Italy 80 ml

Coconut phirni, pineapple murabba, lime basil sorbet (vg)
2023 Côteaux du Layon Domaine de Barres, Loire, France 80 ml

Ice cream or sorbet selection of the day
Prucia, Plum Liqueur de France 50 ml



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