

STARTERS

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

Bombay pao bhaji with spiced burrata, caper kachumber (v)(g) £12.50

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v)(g)(n) £12.00

Char-grilled Chalk Stream trout fillet, curry leaf lime crumble, green pea chutney £14.50

Bengali style malai Thermidor with native half lobster £45.00

Kandahari Murg - tandoori free range chicken breast with pomegranate, preserved lemon raita £12.50

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

Nawabi lamb pasanda kebab with poppy and almond, kachri chutney (n) £15.50

MAINS

VEGAN

Lotus root and moong lentil kofta, tomato lemon sauce (vg) £21.00

Bhuna Khichuri – Bengali style winter vegetable pilau with Gobindobhog rice, parwal chokha relish and aubergine bhaja (vg)(n) £27.50 (Please allow 25 minutes)

VEGGIE

Filled jumbo morels, morel and pea stir-fry, tomato fenugreek sauce, saffron pilau (v) £27.00

Kadhai Paneer – Punjabi stir-fried paneer with onion and peppers, pilau rice (v) £24.00

SEA

Tamarind glazed halibut on the bone, Mangalore curry sauce, lemon rice £32.00

Grilled jumbo Black Tiger prawns, Awadhi spiced yoghurt sauce, rice vermicelli £38.00

LAND

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

Koorgi style double cooked pork belly, masala mash, raw mango and chilli sambal (g) £25.00

Burrah Sahab – Rajasthani spiced saddle of Kentish lamb, nihari sauce, biryani rice £34.00

WILD

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

(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.

OUR SPECIALS

Tandoori smoked Kentish lamb chops, keema methi gosht, black lentils and garlic naan (for two) £150.00

FLEXI SAAG

Spinach, mustard and garlic saag with pickled root vegetables (v) £16.00

Add

Paneer tikka £6.00

Tandoori chicken thighs £9.00

Rarha lamb with fenugreek £12.00

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

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

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

Black lentils (v) £7.50

Selection of homemade chutneys (v) £5.00

Cucumber and cumin raita (v) £4.50

BREADS & RICE

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

Potato paratha, garlic & coriander naan, tandoori whole wheat roti (v)(g) £5.00 each

Pilau, steamed or lemon rice (vg) £4.00

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! Or Invisible Naan is made with the very best local ingredients and cooked in a tandoor using a 1000 year old technique by our very skilled chefs. Order our Invisible Naan and all proceeds go towards adding more joy to the lives of people who are supported by Hospitality Action around the world.

Master Chef: PEERUDDIN KHAN  
Restaurant Manager: FADIL JANUZZI  
Head Sommelier: GIOVANNI DELUCA

DESSERTS

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

Black cardamom brûlée, sesame crisp (g) £9.50  
2023 Uvalsole Marabino, Val di Noto, Sicily, Italy Glass 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 Lustau, Jerez, Spain Glass 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



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

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