



## 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

A handwritten signature in black ink that reads 'Vivek Singh'.

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

STARTERS

- 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
- 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) £27.00
- 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
- 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

- Bombay pao bhaji with spiced burrata, caper kachumber (v)(g)
- Roast Romaro pepper filled with fenugreek, raisin and bitter gourd, coriander chutney (vg)
- Kedgerree with smoked haddock and poached egg
- Kandahari Murg - tandoori free range chicken breast with pomegranate, preserved lemon raita
- Venison goolar kebab – ground venison and fig kebab with spiced fig chutney

MAINS

- Lotus root and moong lentil kofta, tomato lemon sauce and steamed rice (vg)
- Kadhai Paneer – Punjabi stir-fried paneer with onion and peppers, pilau rice (v)
- Seared haddock with mustard and yoghurt sauce, rice vermicelli
- 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)
- The Cinnamon Club garam masala Christmas pudding, nutmeg custard (g)(n)
- 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

- 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
- Taylors 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.