

DESSERTS

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

Taylors, Tawny 20 years, Portugal, Glass 80ml £14.00

Black cardamom brûlée, sesame crisp (g) £9.50

2023 Uvalsole Marabino, Val di Noto, Sicily, Italy Gl 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 Lustao, Jerez, Spain Gl 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 Liqueur 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

BEVERAGE

Filter Coffee £3.50

Whole Peppermint Leaf Tea £3.75

Organic Rosebuds Tea £4.00

Jasmine Silver Needles Tea £4.00

(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-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.



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!

25TH ANNIVERSARY SET MENU

2 courses at £25

STARTERS

Railway style vegetable cake with beetroot and raisin, kasundi ketchup (v)(g)
Grilled sardine fillets with chilli and garlic, spiced rava crumble (g)
Sandalwood flavoured tandoori chicken breast, coriander chutney

MAINS

Crisp aubergine steak, aubergine stir-fry, pickling sauce, curry leaf semolina (v)(n)(g)
Seared haddock fillet, Bengali dopiaza sauce, ghee rice
South Indian beef chukka on tadka rice vermicelli, curried yoghurt
Butter poussin chicken on the bone, tomato fenugreek sauce, pilau rice (£9 supplement)

DESSERTS

Dark chocolate & Peshawari nuts tart with long pepper ice cream (g)(n)
Alphonso mango and cardamom brûlée, carom seed crisp (g)
Carrot and ginger toffee pudding, cinnamon ice cream (g)

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

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STARTERS

Bombay pao bhaji with spiced burrata, caper kachumber (v)(g) £12.50
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
Kandahari Murg - tandoori free range chicken breast with pomegranate, preserved lemon raita £12.50
Nawabi lamb pasanda kebab with poppy and almond, kachri chutney (n) £15.50

MAINS

Lotus root and moong lentil kofta, tomato lemon sauce (vg) £21.00
Filled jumbo morels, morel and pea stir-fry, tomato fenugreek sauce, saffron pilau (v) £27.00
Grilled jumbo Black Tiger prawns, Awadhi spiced yoghurt sauce, rice vermicelli £38.00
Chicken Rezala - tandoori chicken breast, poppy and screwpine sauce, pilau rice (n) £24.00
Burrah Sahab - Rajasthani spiced saddle of Kentish lamb, nihari sauce, biryani rice £34.00
Char-grilled Balmoral Estate venison, rock moss and dried lime, masala mash £40.00

SIDES & BREADS

Black lentils (v) £7.50
Stir fried seasonal greens with garlic and chilli (vg) £7.00
Cucumber and cumin raita (v) £4.50
Rajasthani sangri beans with fenugreek and raisin (v) £10.00
Potato paratha, garlic & coriander naan, tandoori whole wheat roti (v)(g) £4.00 each
Selection of tandoori breads (v)(g) £10.00
Pilau, steamed or lemon rice (vg) £4.00
Selection of homemade chutneys (v) £5.00

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! They're such a novel idea and a clever alternative to adding a charity donation to the bill. All sales help hospitality individuals and their families get back on their feet.

Master Chef: P E E R U D D I N K H A N
Restaurant Manager: F A D I L J A N U Z Z I
Head Sommelier: G I O V A N N I D E L U C A