



APPETISER

Scallop and tuna ceviche chaat with lime & coriander tiger's milk,
tamarind & chilli



STARTERS

Dal Pakwan - Sindhi style yellow lentils with crisp wheat (vg)(g)

Paneer lababdar tikka with dried fruits and coconut, coriander chutney (v)

Carpaccio of cured Scottish salmon, curry leaf snow, Oscietra caviar

King Crab Ghee Roast - Mangalore special stir-fried crab, ghee, hot spices, masala uttappam

Camphor and sandalwood flavoured free range chicken breast, passion fruit raita

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



REST COURSE

Watermelon Kanji - Fermented beetroot sorbet, watermelon tartare (vg)



MAINS

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

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

Char-grilled halibut with crab and kokum crust, Mangalore curry sauce, lemon rice

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

Smoked Romney Marsh lamb chop, nihari sauce, keema methi gosht, masala braised potato (g)

Seared rump steak of 28-day aged Hereford beef, Malabar spice crust, truffled potato puree

SIDES

Black lentils (v) | Garlic or plain naan (v)(g)

DESSERTS

Masala bubble tea cheesecake, fig chutney (g)

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

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

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

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

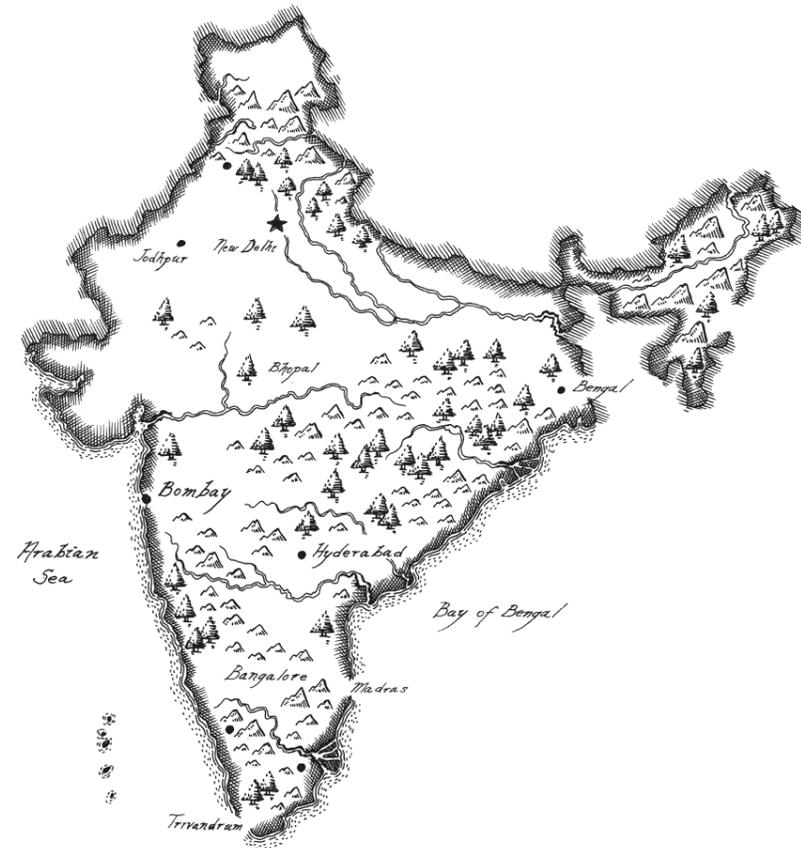
TO ENHANCE YOUR DINING EXPERIENCE, A SELECTION OF EXTRAORDINARY, SPICE-FRIENDLY WINES HAVE BEEN CHOSEN BY OUR SOMMELIER:

WHITE WINES	125ml	Bottle
2023 Picpoul de Pinet domaine Muret, Languedoc, France	£11.50	£58.00
2023 Riesling Troken Weingut, Familie Rauhen, Mosel, Germany	£12.50	£66.00
2022 Sauvignon Map Maker, Marlboro, New Zeland	£14.50	£74.00
2024 Chablis Domaine Ellevin, Burgundy, France	£18.50	£105.00
2024 Semillon Assyrtiko Ovilos, Ktima Biblia Chora, Greece	£28.00	£136.00
RED WINES	125ml	Bottle
2022 Cabernet Perez Cruz, Maipo Alto, Chile	£11.50	£58.00
2022 Silk and Spices, Sographe Vinhos, Vila nova de Gaya, Portugal	£12.80	£68.00
2013 Merlot Fabre montmayou, Patagonia, Argentina	£15.00	£79.00
2017 Nero d'Avola Parrino Marabino, Val di Noto, Sicily, Italy	£19.50	£98.00
2022 Pinot Noir Mercurey la Framboisiere domaine Faively, France	£25.00	£120.00

(vg) Vegan (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.



THE CINNAMON CLUB
SINCE 2001

VALENTINE'S DAY SPECIAL MENU

£125 per person

Including a Françoise Monay Rosé Champagne to begin

	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