

DESSERTS

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

Black cardamom brûlée, sesame crisp (g) £9.50
2023 Uvalsole Marabino, Val di Noto, Sicily, Italy Gls 80ml £12.50

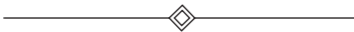
Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n) £9.50
2016 Chateau Filhot, Sauthern, France Glass 80ml £18.00

Date and almond burfi, Kalimpong dulce de leche, vanilla srikhand cannoli (g)(n) £9.50
Pedro Ximenez, San Emilio Lustao, Jerez, Spain Gls 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



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-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.



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

SET LUNCH MENU

2 courses at £29 || 3 courses at £35

STARTERS

Corn and paneer seekh kebab with fenugreek, smoked paprika raita (v)
Malabar style mussels with mini rice dumplings, curry leaf lime crumble
Venison goolar kebab – ground venison and fig kebab with spiced fig chutney
Char-grilled Chalk Stream trout fillet, curry leaf lime crumble, green pea chutney
(Supplement of £4)

MAINS

Roast courgette, tamarind glazed vegetables, Rajasthani 5 lentil mix (vg)
Seared haddock with mustard and yoghurt sauce, rice vermicelli
Murgir jhol – Bengali homely chicken leg curry with potato, pilau rice
Rajasthani spiced saddle of Kentish lamb, nihari sauce, biryani rice (Supplement of £9)

DESSERTS

White chocolate and sesame parfait
The Cinnamon Club garam masala Christmas pudding, nutmeg custard (g)(n)
Sorbet or ice cream selection of the day
Selection of English farmhouse cheeses from Neal's Yard with quince chutney (g)
(Supplement of £10)

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 screw pine 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	Potato paratha, garlic & coriander naan, tandoori whole wheat roti (v)(g) £4.00 each
Stir fried seasonal greens with garlic and chilli (vg) £7.00	Selection of tandoori breads (v)(g) £10.00
Cucumber and cumin raita (v) £4.50	Pilau, steamed or lemon rice (vg) £4.00
Rajasthani sangri beans with fenugreek and raisin (v) £10.00	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: PEERUDDIN KHAN
Restaurant Manager: PARAG BHANUSHALI
Head Sommelier: GIOVANNI DELUCA