



VEGAN MENU
AT THE CINNAMON CLUB

£45 per person

*To maximise your dining experience, this menu must be ordered
by each diner at your table.*

*A selection of dishes that best express the Cinnamon Club's
philosophy of combining the best seasonal British produce
with Indian spicing and flair - our ethos that has kept us at
the forefront of the London dining scene for over 23 years*

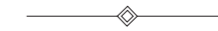
(v) Vegetarian (g) Contains gluten (n) Contains Nuts

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.

PRE-STARTER

Pani Puri - tangy potato in semolina shell, mint and tamarind water (g)

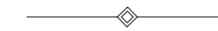


STARTER

Spiced aubergine steak, pumpkin chutney, masala peanut (n)(g)

or

Roast Romaro Pepper filled with fengreek, raisin, bitter gourd, coriander chutney



MAIN COURSE

Lotus root and moong lentil kofta, tomato lemon sauce, steamed rice

or

Tandoori cauliflower with Caldinho sauce, tomato rice

Sides for the table

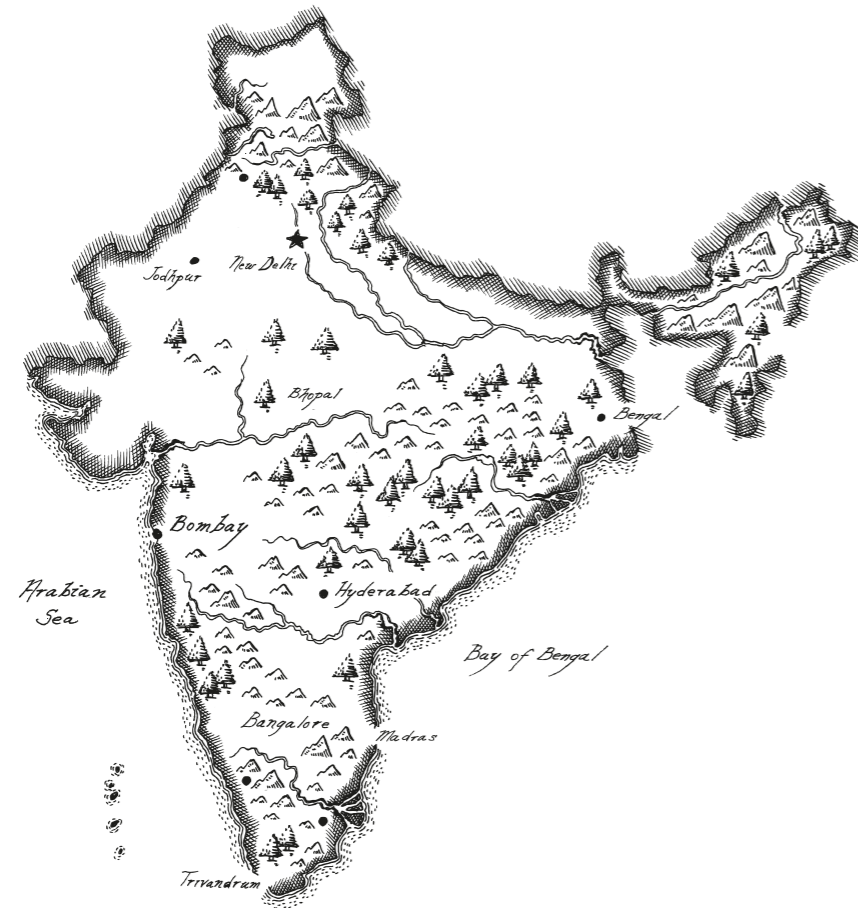
Stir fried seasonal greens with garlic and chilli

Spiced potato and onion paratha (g)



DESSERT

Coconut and tapioca phirni with mango passion fruit jelly



| 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 |

Let your life lightly dance on the edges of time
like dew on the tip of a leaf.

Rabindranath Tagore