THE CLUB SET MENU

Monday to Saturday

3 courses at £38

Available 5.00pm - 6.00pm & 9.00pm onwards

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.

(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.

STARTERS

Tandoori paneer and barley salad, purple endive and moutabal (v)(g)

Macher Chop – Bengali style fish cake with beetroot and raisin, kasundi ketchup (g)

Kandahari Murg - tandoori free range chicken breast with pomegranate, preserved

Clove smoked Anjou squab pigeon, beetroot raita, pumpkin, peanut (g)(n) (Supplement of £12.00)

MAINS

Roast Romaro pepper filled with fenugreek, bitter gourd, sesame tamarind sauce (vg)(n)

Tandoori green spiced chicken chop, Goan curry sauce, masala mash

Rajasthani lamb and corn curry with green chilli and yoghurt, pilau rice

Tamarind glazed halibut on the bone, Mangalore curry sauce, lemon rice (Supplement of £10.00)

SIDES

Stir-fried seasonal greens with garlic and chilli (vg) £7.00

Black lentils (v) £7.50

Bhalla raita with sweet yoghurt & tamarind chutney (v) £7.50

Selection of tandoori breads (g) £10.00

DESSERTS

Spiced orange and filo cake with ginger chocolate ice cream (g)

Black cardamom brûlée, sesame crisp (g)

Ice cream or sorbet selection of the day

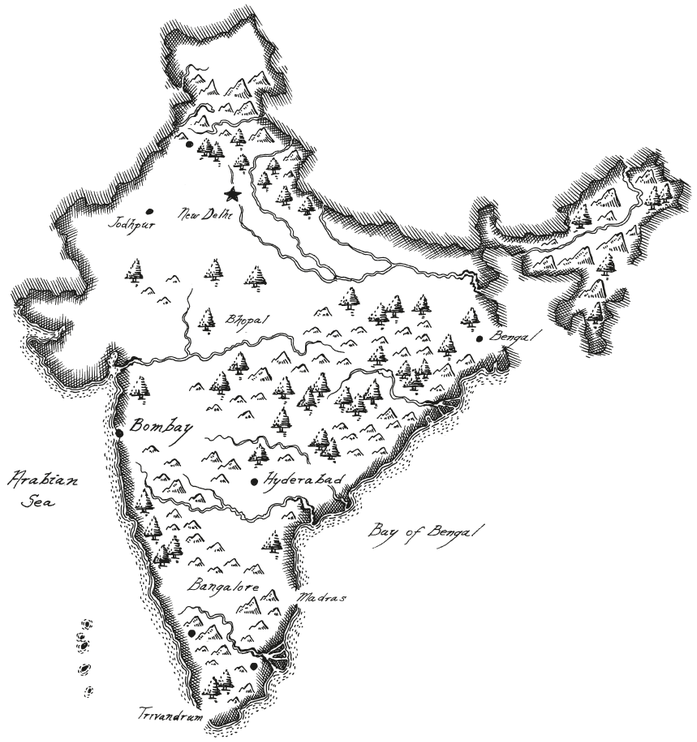
SUGGESTED WINE

White wine: glass £9.20 carafe £35.00 bottle £44.00

2024 Malvasia Cantina di Venosa, Basilicata, Italy (V)

Red wine: glass £9.50 carafe £37.00 bottle £48.00

2023 Grenache Domaine Bois Vieux, Vin de Pays du Comte de Grignan



	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

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THE CINNAMON CLUB

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

Rabindranath Tagore