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 25 years.

Vivek Singh

(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

Dal Pakwan - Sindhi style yellow lentils with crisp wheat (g)
or
Roast Romaro Pepper filled with fengreek, raisin, bitter gourd, coriander chutney

MAIN COURSE

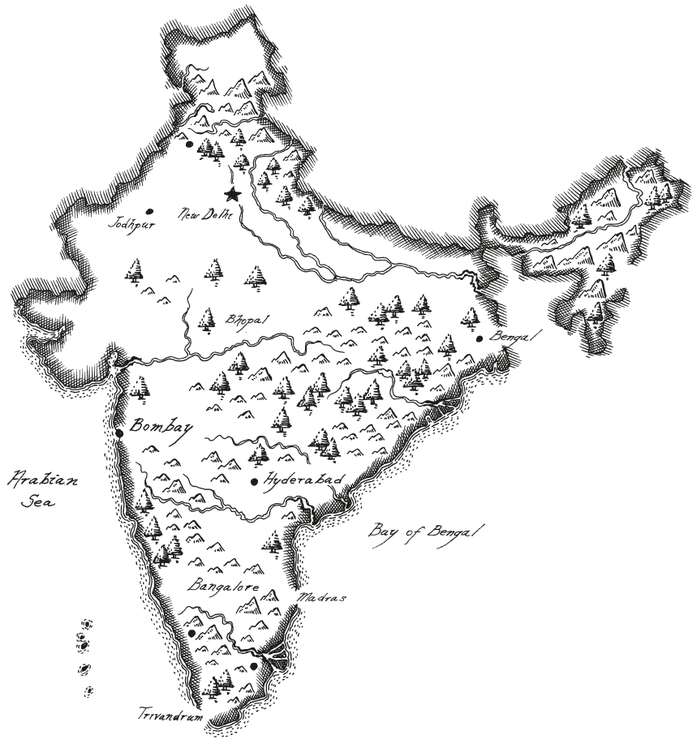
Lotus root and moong lentil kofta, tomato lemon sauce, steamed rice
or
Spinach and garlic saag with pickled root vegetables, lemon rice

Sides for the table

Stir fried seasonal greens with garlic and chilli
Spiced potato and onion paratha (g)

DESSERT

Coconut phirni, pineapple murabba, lime basil sorbet



	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

THE CINNAMON CLUB
SINCE 2001

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

Rabindranath Tagore