



THE CINNAMON CLUB

Celebrating Father's Day at The Cinnamon Club

*£50 per person with a complimentary
house-infused Whiskey miniature bottle
gift for every father at your table.*

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

House-infused Whiskey

50ml miniature bottle of American Whiskey,
infused in-house with a blend of walnuts, cinnamon & coffee beans (n)

Starters

- Okra filled with peanut and jaggery, curried yoghurt, green mango chutney (v)
- Pressed watermelon chaat, dhokla crumble and caramel muri (v) 🌿
- Kerala spiced seafood bisque flamed with brandy 🌿
- Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿
- Tandoori breast of Anjou squab pigeon, pumpkin chutney and masala peanut 🌿
- Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿

Interim course

Bengali style vegetable cake, kasundi mustard 🌿

Main courses

- Tasting of mushroom – cep and spinach curry, tandoori Portobello, mushroom pilau (v)
- Grilled kohlrabi layered with curried soya mince, pickled romanesco and achari sauce (v)
- Char-grilled halibut with bay leaf and pepper sauce, tomato rice
- Wild Spencer Gulf king prawns with mango coriander sauce, rice vermicelli
- Norfolk free range chicken breast in pistachio korma sauce, garlic naan crumble 🌿
- Whole rack of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables and hot garlic chutney (for two)

Side dishes

- Black lentils | Cucumber raita with mint and cumin
- Pilau or steamed rice | Garlic or plain naan 🌿

Desserts

- Dark chocolate paan and caramel muri bar, carrot halwa and clove ice cream
- Burnt malai and peppercorn panna cotta, saffron pear 🌿
- Green cardamom brulée with rose petal biscotti
- Tasting plate of assorted desserts (for two or more) 🌿
- Ice cream or sorbet selection
- Selection of Neal's Yard cheeses with quince chutney 🌿

To enhance your dining experience, a selection of extraordinary, spice-friendly wines has been assembled by our sommelier:

White wines

Pinot Grigio, Tonon, Veneto, Italy, 2015	£42.00
Albarinho, Teas de Lantano, Rias Baixas, Spain, 2015	£49.00
Sauvignon Blanc, Map Maker Staete Landt, Marlborough New Zealand, 2015	£50.00
Chablis 1er Cru Vaucoupin, Domaine Ellevin, Burgundy, France, 2015	£66.00
Mas de Daumas Gassac, Haute Vallée du Gassac, Vin De Pays De L'Hérault France, 2014	£100.00

Red wines

Monastrell, Talento, Vino ecologico Ego Bodegas, Jumilla Spain, 2015	£39.00
Carménère Gran Reserva, Calcu, Colchagua Valley, Chile 2011	£55.00
Shiraz, Possums Vineyard, Reserve, McLaren Vale, Australia, 2016	£69.00
Malbec Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2014	£73.00
Cavalo Maluco, Herdade do Portocarro, Portugal, 2009	£100.00

Vegetarian option available.

(v) vegetarian 🌿 contains gluten

Prices include VAT @ 20%. Please be considerate when using mobile phones. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com