

## Starters

Sunchoke podimas on fermented rice pancake, coconut chutney and gunpowder (v) £9.00

Char-grilled organic kingfish with carom seed, carambola pickle £11.50

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🍷 £11.00

Anjou squab pigeon breast, peanut and pumpkin chutney £18.00

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🍷 £12.50

## Main Courses

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £21.00

Macher Jhol - sea bass in Bengali style broth with aubergine and potato, steamed rice £22.50

Char-grilled monkfish with Kerala curry sauce, tomato rice £29.00

Wild Spencer Gulf king prawns with green mango and coconut sauce, rice vermicelli £35.00

Tandoori Norfolk free range chicken breast in Awadhi korma sauce, garlic naan crumble 🍷 £22.50

Roast saddle of Romney Marsh lamb, saffron-roganjosh sauce, pickled root vegetables £29.50

## Sharing Mains

Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🍷 £70.00 (for two)

Whole rack of Romney Marsh lamb, saffron-roganjosh sauce, black lentils, pickled vegetables and hot garlic chutney £85.00

## Side Dishes

Rajasthani sangri beans with fenugreek and raisin £ 8.00

Black lentils £6.50

Cabbage and seasonal green foogath with coconut and curry leaf £5.75

Home style split yellow peas with cumin £5.00

Keema Karela - lamb mince and bitter melon £10.00

Selection of breads 🍷 £8.00

Selection of chutneys £5.50

## Desserts

Dark chocolate dome filled with shrikand bavorois passion fruit and rosemary soup £14.00

Taylors, Tawny 20 years, Portugal Glass 100ml £14.00

Royal Punjabi kulfi, honeycomb pistachio crumble £9.50

Saussignac, Vendange d'Autrefois, Gascony, France, 2015 Glass 100ml £8.20

Baba au rhum with orange and raisin, chia seed ice cream 🍷 £11.50

Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £ 17.00

Lemon and ginger brulée, garam masala sable 🍷 £9.00

Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014 🌿  
Glass 100ml £7.10

Saffron poached pear, tapioca and lime payasam £10.00

Muscat de Frontignan, Chateau de Peysonnie, France £7.00

Selection of Neal's Yard cheeses with quince chutney 🍷 £14.50

Taylor Port, Tawny 10 Years, Portugal Glass 100ml £9.00

## Dessert Platter

Tasting plate of assorted desserts 🍷 - for two or more

£30.00 per two people

NV Champagne Brut Rosé Francois Monay  
Bottle 750ml £77.00 Glass 125ml £15.40

(v) Vegetarian 🍷 Contains gluten Allergen menus available on request.

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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.

We welcome your comments and suggestions.  
Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com)  
Please be considerate when using mobile phones.




The Cinnamon Club are  
long-standing SRA members and are  
involved in a range of sustainability efforts.

## Tasting Menu

£95 per person, £180.00 with premium wines

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

### Appetisers

**Tandoori Norfolk free range chicken chaat in pastry shell** 

**Devon crab and kokum berry salad on lotus root crisp**

**Carpaccio of home cured Shetland salmon and caramel jhal muri**

Condrieu, Christophe Pichon, Rhône, France, 2016

### First Starter

**Wild Spencer Gulf king prawns with green mango and coconut sauce**

Riesling Spätlese, Niederberg Helden, Thomas Haag  
Schloss Lieser, Germany, 2011

### Second Starter

**Smoked Herdwick lamb fillet and galouti kebab mille feuille**

Château Pavillon Beauregard, Lalande-de-Pomerol, Bordeaux, France, 2016

### First Main Course

**Char-grilled monkfish with Kerala curry sauce**

Grüner Veltliner, Strabertal, Waldschutz, Kamptal, Austria, 2017

### Second Main Course

**Tandoori**

**Balmoral Estate venison loin, Anjou pigeon breast, pumpkin chutney**

Garnacha Vinedos de Alcohuaz - Cuesta Chica, Elqui Valley, Chile, 2015

### Dessert


**Thandai Cheese cake with blood orange chutney**

Saussignac, Vendange d'Autrefois, Gascony, France, 2016

### Coffee and Petits Fours

Served in the Old Library Bar

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