

## Desserts

**Dark chocolate dome filled with shrikand bavarois, passion fruit and rosemary soup** £14.00  
Taylors, Tawny 20 years, Portugal, Glass 100ml £14.00

**Mango kulfi with quinoa and raspberry crumble** £9.50  
Saussignac, Vendange d'Autrefois, Gascony, France, 2015, Glass 100ml £7.50

**Baba au rhum with orange and raisin, chia seed ice cream** £11.50  
Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £16.50

**Lemon and ginger brulee, masala sable** £9.00  
Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014  
Glass 100ml £7.50

**Salted caramel tart, wild berry sorbet, poppy seed meringue** £9.50  
Enamor Yuzu liqueur de France Glass 50ml £8.30

**Saffron poached pear, tapioca and lime payasam** £10.00  
Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £8.00

**Ice cream or sorbet selection of the day** £7.50

**Selection of Neal's Yard cheeses with quince chutney** £14.50  
Fonseca, Vintage port 2001, Portugal, Glass 100ml £12.60

### 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

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.

(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.

## 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 Alleppey 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

**Cardamom shrikhand with tamarind glazed berries**

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

### Coffee and Petits Fours

Served in the Old Library Bar

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## Starters

Chilled asparagus moilee, roasted tomato salsa and gunpowder (v) £10.00

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing £13.00

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

Anjou squab pigeon breast, peanut and pumpkin chutney 🌿 £18.00

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

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

**For those challenged on the spice front, The Cinnamon Club is pleased to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:**

Crab risotto with truffle cappuccino, pan fried king prawn £14.50  
As a main course £29.00

## Main Courses

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

Shrimp crusted coley fillet, green curry sauce, steamed basmati rice £22.50

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

Wild Spencer Gulf king prawns with Alleppey sauce, rice vermicelli £35.00

Tandoori chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils £22.50

Roast saddle of Romney Marsh lamb, sesame and tamarind sauce, pickled root vegetables £29.50

**Eric's Main:** Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £32.00

## 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, corn and yoghurt sauce, black lentils, pickled vegetables and hot garlic chutney £85.00

## The Cinnamon Set Lunch

£27.50 for two courses

£4 supplement for third course

Add half a bottle of our wine, hand-selected by our sommelier for £15.00

### Starters

Char grilled tenderstem broccoli, rose petals and spiced almond flakes (v)

Chalkstream trout fillet with mustard and honey, green pea relish

Tandoori chicken breast tikka with basil and cracked pepper, beetroot raita

Stir-fried Koorgi pork on gem lettuce, masala cashew nuts, curry leaf and lime crumble

### Main Courses

Tamil style butternut squash in garlic confit curry, Gobindobhog kichiri (v)

Shrimp crusted coley fillet, green curry sauce, steamed basmati rice

Tandoori chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils

Venison and prune kofta, slow cooked black lentils, pilau rice

### Desserts

Sorbet selection of the day

Spiced almond pudding, hazelnut ice cream

Cardamom cheesecake with glazed berries, quinoa crumble 🌿

Selection of Neal's Yard cheeses with quince chutney 🌿  
£8.00 supplement

## Side Dishes

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Cabbage and seasonal green foogath with coconut £5.75

Home style split yellow peas with cumin £5.00

Aloo Gobi - Punjabi style stir-fried potato and cauliflower £6.50

Tomato and curry leaf quinoa £5.50

Garlic naan 🌿 £4.00

Potato stuffed paratha 🌿 £4.00

Selection of breads 🌿 £8.00

Selection of chutneys £5.50

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