

Slow Sunday brunch at The Cinnamon Club

£39 per person, £35 additional for bottomless brunch

Starters

Grilled tenderstem broccoli, rose petals, spiced almond flakes (v)
Bengali style vegetable chop, tomato mustard, lime pickle mayonnaise (v) £10.00

Kedgeriee with smoked haddock and poached egg

Tandoori chicken breast tikka with basil and crushed 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

Curried lamb mince with fried egg, layered paratha

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

Morel Malai Kofta – paneer and royal cumin dumpling, tomato and fenugreek sauce,
green pea pilau

Desserts

Saffron poached pear, tapioca and lime payasam (vegan)

Lemon and ginger brulee, masala sable 🌿

Cardamom shrikhand with tamarind glazed berries 🌿

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

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. 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.

Starters

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad (v) £12.00

Green spiced native half lobster, kokum dip, dried shrimp chutney £33.00

Anjou squab pigeon breast, peanut and pumpkin chutney £18.00

Main Courses

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

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

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

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

Balmoral Estate tandoori venison loin, black stone flower reduction and fenugreek potatoes £38.00

Sharing Mains Served tableside

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

Raan - Slow braised shoulder of milk-fed Herdwick lamb,
nutmeg and black pepper sauce, black lentils, pomegranate pilau,
burhani raita, coriander chutney £175.00 (serves 3-4)

(Limited availability)

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

Selection of breads 🌿 £8.00

Selection of chutneys 🌿 £5.50

Desserts

Spiced almond pudding, hazelnut ice-cream 🌿 £9.50

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50

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 Premier Cru Nicolas Guesquin

Bottle 750ml £77.00 Glass 125ml £15.00

We welcome your comments and suggestions.
Please speak to our Duty Manager or e-mail us at 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.

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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

Stir fry of shrimp with curry leaf and ginger

Muscadet de Sèvre et Maine sur Lie 'Schistes de Goulaine'

Domaine R de La Grange, Loire, France, 2010

First Starter

Carpaccio of home cured Shetland salmon and caramel jhal muri

Riesling Rheinschiefer, Peter Jakob Kühn, Rheingau Germany, 2015

Second Starter

Anjou squab pigeon breast, pumpkin and peanut

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

Rest course

Chilled tomato and pineapple rasam, pressed watermelon chaat

First Main Course

Char-grilled monkfish with Kerala curry sauce

Muscat Sec Cave des Vignerons de Frontignan VDP d'Oc, France, 2017

Second Main Course

Tandoori Balmoral Estate venison loin, black stone flower reduction

Or

Raan - Braised shoulder of milk fed Cumbrian lamb, nutmeg and pepper sauce

Barolo, Dacapo, Serralunga, Piedmonte, Italy, 2010

Dessert

Shrikhand cheesecake with tamarind glazed berries

Château Caillou, Second Cru Classé, Barsac, Sauternes France, 2011

Coffee and Petits

Fours