



THE CINNAMON CLUB

Tasting Menu

£95 per person

£180.00 with premium wines

Appetiser

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 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 cheesecake with blood orange chutney 🌿

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

Coffee and Petits Fours

Served in the Old Library Bar

Price 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.

Vegetarian and allergen menus available on request. 🌿 Contains gluten