

Starters

Bombay style vegetables with cumin pao, mushroom chips (v) 🌿 £9.00

Railway style vegetable cake with beetroot and raisin, kasundi mustard (v) 🌿 £7.50

Red kidney bean kebab with puffed lotus seed, lotus root crisp (v) £8.00

Fenugreek scented tandoori cod, curry leaf and lime crumble £10.00

Spiced herring roe on toasted cumin brioche 🌿 £7.50

Bengali style Thermidor with half Scottish lobster £24.00

Reshmi kebab of Norfolk free range chicken £9.50

Seared Gressingham duck breast, confit leg and mappas roll, sesame cashew crumble 🌿 £15.50

Smoked Herdwick lamb escalope and galouti kebab mille feuille 🌿 £10.00

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 £12.50

As a main course £22.00

Main Courses

Tasting of jackfruit curry 'meat style' (v) £17.00

Roast cauliflower with truffled achari sauce, naan bread (v) 🌿 £16.00

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £18.50

Spice crusted cobia fillet with shallot and ginger sauce, tamarind rice £19.00

Char-grilled halibut with tomato and lemon sauce, lime rice £25.00

Wild Spencer Gulf king prawns with coconut ginger sauce and red quinoa £27.50

Norfolk free range chicken breast with spinach and apricot, garlic naan crumble 🌿 £18.50

Roast saddle of Romney Marsh lamb, corn sauce, pickled root vegetables, masala cashew nut £26.00

Tandoori loin of Oisin red deer, black stone flower reduction and fenugreek potatoes £34.00

Eric's main: Seared rump of Scottish beef, fondant potatoes, red wine sauce £24.00

Sharing Mains

Served tableside

Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried green pea and morels, tomato and fenugreek sauce, green pea pilau (v) £48.00 (for two)

Old Delhi style butter chicken on the bone, black lentils, pilau rice, garlic naan 🌿 £65.00 (for two)

By choosing this dish we will donate £5 to Tata Medical Center, raising money to help support underprivileged cancer patients at Tata Medical Center, Kolkata.

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils, pilau rice and hot garlic chutney £75.00

Raan - Slow braised shoulder of milk-fed Herdwick lamb with saffron sauce, black lentils, pomegranate pilau, burhani raita, coriander chutney £150.00 (serves 3-4)

(Limited availability)

Celebratory Feast

£65.00 pp for tables of 4 and above

Starter

Rakesh Nair's Kerala spiced seafood bisque flamed with brandy

OR

Selection of vegetarian kebabs to share (v) 🌿

Railway style vegetables, red kidney bean kebab, chickpea gnocchi, jackfruit tikka

Main Course

Whole rack of Romney Marsh lamb carved tableside

Corn and yoghurt sauce, black lentils, pilau rice and hot garlic chutney

OR

Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried green pea and morels (v)

Tomato and fenugreek sauce, green pea pilau

Dessert

Spiced banana tarte tatin with thandai ice cream 🌿

Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Cabbage and kale porial £5.00

Home style split yellow peas with cumin £3.50

Bheja Fry – lamb mince and brain 🌿 £7.50

Garlic naan 🌿 £3.50 Potato stuffed paratha 🌿 £3.50 Organic multigrain roti 🌿 £3.50

Selection of breads 🌿 £7.50

Selection of chutneys £5.00

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

Prices include VAT @ 20%. 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. 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.

Desserts

**Original Beans dark chocolate and rasgolla tart
with calamansi and chilli sorbet** 🌿 £8.50

Taylor's, Tawny 20 years, Portugal Glass 100ml £12.00

**Baked Jalandhar – Thandai, saffron and carrot halwa
ice cream with spiced meringue** 🌿 £8.00

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

Spiced red pumpkin and corn cake, popcorn ice cream £7.50

Piccolit, Aquila del Torre, Friuly, Italy, 2009, Glass 100ml £11.40

Green cardamom brulée with rose petal biscotti 🌿 £8.00

Recioto di Soave, Pieropan, Veneto, Italy, 2009 Glass 100ml £11.00

Ice cream or sorbet selection of the day £6.50

Banana tarte tatin with thandai ice cream (for two) 🌿 £20.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 Glass 100ml £14.90

Selection of Neal's Yard cheeses with quince chutney 🌿 £10.00

Taylor, Tawny 10 year, Portugal Glass 100ml £7.00

Dessert Platter

Tasting plate of assorted desserts 🌿 – for two or more

£25.00 per two people

NV Champagne Brut Rosé Premier Cru Nicolas Guesquin

Bottle 750ml £69.00 Glass 125ml £14.50

Pastry Chef – Morsingh Jakhi

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.

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15th Anniversary Tasting Menu

£75 per person

£150.00 with paired wines

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

Appetiser

Tandoori chicken chaat in pastry shell 🌿

Dalwhinnie 15 years old

First Starter

**Fenugreek scented tandoori cod, curry leaf and lime
crumble, kachri chutney**

Muscadet Sevre et Maine sur lie AOC, Cuvée 'Grand R' Domaine R de la Grange
Loire Valley, France, 2001

Second Starter

**Seared Gressingham duck breast, confit leg and mappas
roll, coconut vinegar sauce, sesame cashew crumble** 🌿

Viña Tondonia White Reserva, Rioja, Spain, 2001

First Main Course

**Grilled venison escalope with Rajasthani soola spices,
pumpkin chutney and caper kachumbari**

Cahors, Clos Saint-Jean, South-West France, 2001

Second Main Course

**Slow braised Herdwick milk fed lamb shoulder with
nutmeg and peppercorn, pomegranate pilau, garlic and
smoked chilli raita**

Amarone della Valpolicella DOC, Le Bertarole, Piedmonte, Italy, 2001

Dessert

**Warm chocolate and cumin mousse with cinnamon ice
cream**

Fonseca, Quinta Panascal, Vintage Port, Douro, Portugal, 2001

Coffee and Petits Fours

Vegetarian option available

Head Chef: Rakesh Ravindran Nair

Manager: Regison Devassy

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