

Starters

Pressed watermelon chaat, dhokla crumble and caramel muri (v) 🌿 £7.50

Crisp zucchini flower with royal cumin, tamarind glazed vegetables (v) £9.00

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

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, spiced leg and mappas roll, sesame peanut crumble 🌿 £15.50

Smoked Herdwick lamb fillet 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) £19.00

By choosing this dish £2 will be donated towards The Zoological Society of London's (ZSL) work in building a future for wildlife

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 green mango coconut 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 breast of Anjou squab pigeon, tawa mince of legs, black stone flower reduction £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 🌿 £60.00 (for two)

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils, pickled spring vegetables 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) 🌿

Zucchini flower, Railway style vegetable cake with beetroot and raisin, 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

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

Side Dishes

Rajasthani sangri beans with fenugreek and raisin £7.00

Black lentils £6.00

Cabbage and seasonal green foogath with coconut and curry leaf £5.00

Home style split yellow peas with cumin £3.50

Chilled bitter melon, pickled shallot and cucumber salad £5.00

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 bomb, white chocolate ice cream and passion fruit £8.50

Taylors, 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, Glass100ml £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

Honey lime shrikhand, tamarind glazed English strawberry £7.50

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

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Tasting Menu

£85 per person, £160.00 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

Muscat Grand Cru, Altenberg de Bergbieten, Frederic Mochel 2010

First Starter

Kerala spiced seafood bisque flamed with brandy

Second Starter

Railway style vegetable cake with beetroot and raisin

Pithod – chickpea and yoghurt gnocchi

Banana chilli filled with fenugreek, raisin and bitter gourd

Riesling Spatlese, Zeltinger Sonnenuhr, Selbach-Oster, Mosel 2013

First Main Course

Wild Spencer Gulf king prawns with green mango coconut sauce

Ladoix, Domaine de La Galopiere, Côte de Beaune, Burgundy, France 2011

Second Main Course

Tandoori breast of Anjou squab pigeon, tawa mince of legs, black stone flower reduction

Santenay, 1er les Gravieres, Paul Chapelle et ses Filles, Côte de Beaune Burgundy, France, 1986

Dessert

Spiced bitter chocolate mousse, lime shrikhand filled rasgolla, thandai ice cream 🌿

Port, Fonseca Quinta do Panascal, 2001

Coffee and Petits Fours

Served in the Old Library Bar

Vegetarian option available

Head Chef: Rakesh Ravindran Nair

Manager: Regison Devassy

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