



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**

*Nevina Vinograd Sv Domaine Saint Hills, Istria, Croatia, 2013*

## First Starter

**Kerala spiced seafood bisque flamed with brandy**

Isake Classic, Junmai Ginjo, Hyogo, Japan

## Second Starter

**Okra filled with peanut and jaggery, green mango chutney**

**Pithod – chickpea and yoghurt gnocchi**

**Banana chilli filled with fenugreek, raisin and bitter gourd**

*Riesling Kabinett Trocken , Weingut Familie Rauhen, Germany, 2016*

## First Main Course

**Wild Spencer Gulf king prawns with green mango coriander sauce**

*Oasi, Aquila del Torre, Friuli, Italy, 2011*

## Second Main Course

**Tandoori loin of Balmoral Estate venison, black stone flower reduction**

*Aloxe-Corton, Domaine de la Galopiere, Burgundy, France, 2008*

## Dessert

**Saffron poached pear, tapioca and lime payasam**

*Prucia Plum Liqueur de France*

## Coffee and Petits Fours

Served in the Old Library Bar

Prices include VAT @ 20%. **We do not levy service charge.** 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.

Vegetarian and allergen menus available on request. 🌿 Contains gluten