



THE CINNAMON CLUB  
2001-2016

## Vegetarian Tasting Menu

£70 per person, £145.00 with premium wines

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

### Appetisers

Tangy potato in semolina shell, tamarind chutney 🌿

Wild mushroom pickle on lotus root crisp, curried yoghurt

Pressed watermelon chaat, dhokla crumble and caramel muri 🌿

Malvasia, Simon di Brazzan, Friuli, Italy, 2012

### First Starter

Crisp zucchini flower with royal cumin, tamarind glazed vegetables

### Second Starter

Kadhai spiced English asparagus

Pithod – chickpea and yoghurt gnocchi

Banana chilli filled with fenugreek, raisin and bitter gourd

Riesling Kabinett Trocken, Weingut Familie Rauhen,  
Mosel, Germany, 2014

### First Main Course

Roast cauliflower with truffled achari sauce, naan bread

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

### Second Main Course

Tasting of jackfruit curry 'meat style'

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 bar

Vegetarian and allergen menus available on request. 🌿 Contains gluten  
Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.  
All gratuities are distributed to the entire team.