

Desserts

Original Beans dark chocolate and Tellicherry pepper mousse, white chocolate and carom crumble, shatkora lime marmalade 🌿 £14.00
Taylor's, Tawny 20 years, Portugal, Glass 100ml £14.00

Malai Kulfi – Old Delhi favourite, served with quinoa and raspberry crumble £9.50
Saussignac, Vendange d'Autrefois, Gascony, France, 2015, Glass 100ml £7.50

Sticky ginger toffee pudding, cinnamon ice cream 🌿 £8.75
Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £16.50

Lemon and ginger brulee, pink peppercorn crisp 🌿 £9.00
*Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014 🌿
Glass 100ml £7.50*

Salted caramel tart, wild berry sorbet, poppy seed meringue 🌿 £9.50
Pedro Ximenez San Emilio Lustau, Jerez, Spain Glass 100ml £11.80

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan) £10.00
Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £8.00

Ice cream or sorbet selection of the day £7.50
Franciacorta Brut Castelveder, Italy, Glass 125ml 11.40

Selection of Neal's Yard cheeses with quince chutney 🌿 £14.50
Fonseca, Vintage port 2001, Portugal, Glass 100ml £12.60

Dessert Platter

Tasting plate of assorted desserts – for two or more 🌿
£30.00 per two people

*NV Champagne Brut Rosé Francois Monay
Bottle 750ml £77.00 Glass 125ml £15.40*

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.



The Cinnamon Club are
long-standing SRA members and are
involved in a range of sustainability efforts.

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

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.

Tasting Menu

£95 per person, £180.00 with premium wines

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

Appetisers

Tandoori Norfolk free range chicken chaat in pastry shell 🌿

Lamb galouti kebab with paprika raita

Stir fry of shrimps with curry leaf and ginger

Muscadet de Sèvre et Maine sur Lie 'Schistes de Goulaine'

Domaine R de La Grange, Loire, France, 2012

First Starter

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing

Riesling Von Blauem Shiefer, Heymann-Löwenstein Mosel, Germany, 2014

Second Starter

Clove smoked breast of Anjou squab pigeon, pumpkin chutney, masala peanut 🌿

Syrah, Barrel Selection, Fabre Montmayou, Patagonia, Argentina, 2013

Rest course

Pressed watermelon chaat on lemon granita

First Main Course

Kokum glazed black cod with shallot and ginger sauce

Nevina Vinograd Sv Ante, Croatia, 2017

Second Main Course

Balmoral Estate venison loin, black stone flower reduction

Amarone della Valpolicella Classico Le Bertarole, Veneto, Italy, 2015

Dessert

Salted caramel tart, thandai ice cream, poppy seed meringue 🌿

Château Caillou, Second Cru Classé, Sauternes France, 2011

Coffee and Petits Fours

Served in the Old Library Bar

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Starters

Bombay style vegetables with truffled pao, Jerusalem artichoke crisp (v) £9.00

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing £13.00

Char-grilled organic kingfish with carom seed, carambola pickle £11.50

Clove smoked breast of Anjou squab pigeon, pumpkin chutney, masala peanut 🌿 £18.00

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿 £11.00

Soola spiced Herdwick lamb fillet and galouti kebab mille feuille 🌿 £12.50

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 £14.50

As a main course £29.00

Main Courses

Mushroom tasting - Tandoori king oyster, kadhai stir fry of shiitake, mushroom pilau, nutmeg spinach sauce (v) £22.00

Kokum glazed black cod with shallot and ginger sauce, tomato rice £31.00

Wild Spencer Gulf king prawns with Allepey curry sauce, rice vermicelli £35.00

Tandoori free range chicken breast with dark garam masala, moong lentil tadka, *anda* chaat £22.50

Roast saddle of Romney Marsh lamb, sesame and tamarind sauce, spinach keema, pickled root vegetables £29.50

Balmoral Estate tandoori venison loin, black stone flower reduction and fenugreek potatoes £38.00

Eric's Main: Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £32.00

Sharing Mains

Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🌿 £70.00 (for two)

Whole rack of Romney Marsh lamb, saffron-roganjosh sauce, black lentils, pickled vegetables and hot garlic chutney £85.00

The Cinnamon Set Lunch

£27.50 for two courses

£4 supplement for third course

Add half a bottle of our wine, hand-selected by our sommelier for £15.00

Starters

Tandoori cauliflower, sumac crumble, passion fruit raita (v)

Bengali spiced fish chop with beetroot and raisin, green chilli mayonnaise 🌿

Char-grilled free range chicken thighs with Rajasthani soola spices, cucumber raita

Koorgi style double cooked pork belly with soy and honey, masala cashew nut 🌿

Main Courses

Grilled kabocha pumpkin, Madras style sambhar, toasted pumpkin seeds (vegan)

Baked plaice fillet, green mango and coriander sauce, steamed basmati rice

Tandoori free range chicken breast with dark garam masala, moong lentil tadka, *anda* chaat

Venison and prune kofta, slow cooked black lentils, pilau rice

Desserts

Sorbet or ice cream selection of the day

Malai Kufi – Old Delhi favourite, served with quinoa and raspberry crumble

Sticky ginger toffee pudding, cinnamon ice cream 🌿

Selection of Neal's Yard cheeses with quince chutney 🌿

£8.00 supplement

Side Dishes

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Cabbage and seasonal green foogath with coconut £5.75

Home style split yellow peas with cumin £5.00

Aloo Gobi – Punjabi style stir-fried potato and cauliflower £6.50

Tomato and curry leaf quinoa £5.50

Garlic naan 🌿 £4.00

Potato stuffed paratha 🌿 £4.00

Selection of breads 🌿 £8.00

Selection of chutneys £5.50

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