



THE CINNAMON CLUB

Tasting Menu

Appetiser

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 Schiefer, 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, Istria, 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, 2nd Cru Classé, Sauternes, France, 2011

Coffee and Petits Fours

Served in the Old Library Bar

Vegetarian and allergen menus available on request.

🌿 Contains gluten

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.