

**Let your life lightly dance on the edges of
time like dew on the tip of a leaf.**

Rabindranath Tagore

The Cinnamon Club

Three courses £38 per person
Including a pre-starter and a seasonal cocktail (non-alcoholic alternatives available)

Available Monday - Saturday

Dinner 5.30pm - 6.00pm & 9.30pm onwards

(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.** 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.

All menus are subject to change.

Starters

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad  (vegan)

Char-grilled organic kingfish with carom seed, carambola pickle

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 

Clove smoked Kentish lamb escalope, green coriander chutney, smoked paprika raita

Main courses

Zucchini flower filled with tamarind glazed vegetables, caldeen sauce (vegan)

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

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

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

Side dishes

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Keema Karela – lamb mince and bitter melon £10.00

Selection of breads  £8.00

Desserts

Sorbet or ice cream selection of the day

Sticky ginger toffee pudding, cinnamon ice cream 

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