



THE CINNAMON CLUB

STARTERS

Crab & Cod cake 2 pcs £8.00 (g)(e)(d)(m)(s)
Beetroot, raisin, mustard

Lahori Chapli Lamb Kebab 2 pcs £ 9.00
Chargrilled Smoked mince, fragrant garam masala, red onions

Tandoori Chicken breast Soola (2 pcs) £10.00 (d)
Smokey raita, coriander chutney

Madras style shrimp pepper fry £8.50 (mo)
Madras style hot stir fry of shrimps with curry leaf and black pepper

Mussels Moily soup £ 7.50 (cr)
Turmeric, coconut & ginger, Add naan +2.50

Bombay Pao Bhaji £8.50 (d)(g)(e)
Bombay spiced vegetables with toasted cumin brioche

Tandoori paneer tikka £9.00 (d)
Rajasthani soola spiced tandoori paneer with pickled onion and cucumber raita

MAINS

Hyderabadi spiced baby aubergine curry £12.00 (Vegan) (se)(n-cashew)
Baby aubergines simmered in sesame, tamarind and cashew nut sauce

Punjabi cauliflower and potato curry, tandoori roti £12.00 (Vegan)
Punjabi home-style curry of cauliflower and potatoes with ginger and coriander (add extra roti £2.00)

Kerala Fish Curry £16.00 (fish)
Keralan style fish curry with coconut, kokum and curry leaf (add lemon rice £3.00)

Tandoori 'RaRa' rump of lamb £18.00 (d)
Smoked rump of lamb cooked in tandoor and served with fenugreek scented lamb mince (add pilau rice £2.00)

The Cinnamon Club's famous old Delhi style butter chicken £15.00 (d)
Old Delhi style curry of tandoori chicken tikka with tomato and dried fenugreek leaf (add garlic naan £3.00)



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Lamb shank roganjosh £18.00 (d)
Kashmiri style roganjosh of lamb shank with aromatic spices (add roti £2.00)

Lucknow chicken biryani £14.50 (d)
Lucknowi Nawab style biryani of chicken thighs with aged basmati rice and raita

Hyderabad spiced lamb biryani £15.50 (d)(se)(n-cashew)
Raita and sesame tamarind sauce

SIDES

House Black lentils £4.00 (d)
Curried Chickpeas £3.50
Pilau rice £3.00
Steamed Rice £2.00
Vegan Turmeric & Lemon Rice £3.00
Hot garlic chutney £ 1.50
Kachumbar salad £2.00

BREADS

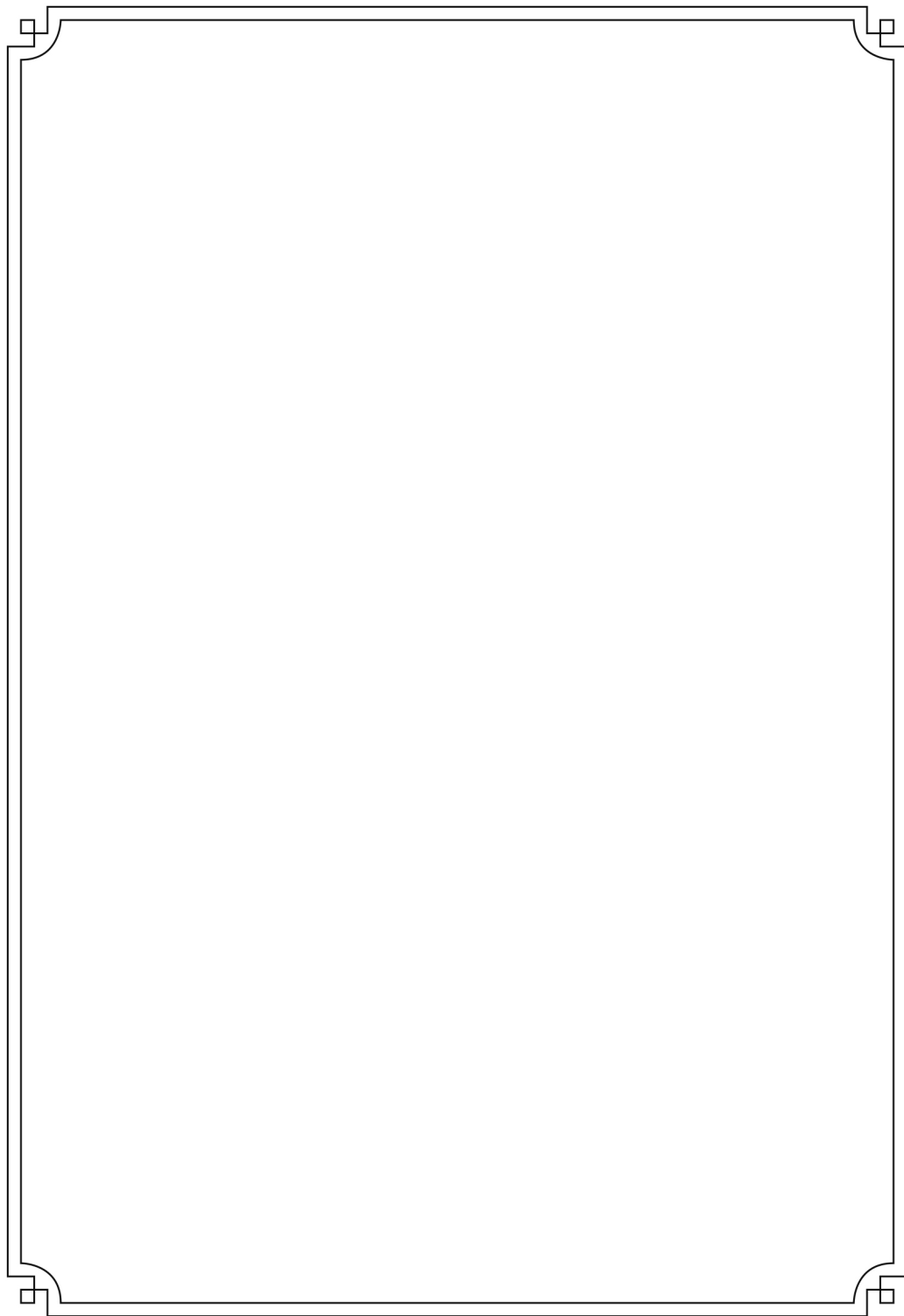
Plain Tandoori Roti £2.00 (g)
Plain naan £2.50 (g)(d)(e)
Potato stuffed paratha £3.00 (g)(d)
Garlic & Coriander Naan £3.00 (g)(d)(e)
Peshawari Naan £4.00 (g)(d)(e)(s)(n-cashew,almond,pistachio)

DESSERT

Shrikhand cheesecake with tamarind glazed seasonal Berries £5.00 (d)(g)
Sticky ginger toffee pudding £3.50 (d)(g)(e)(s)
Vegan saffron poached pear £ 5.00 (vegan)(s)

(g)gluten (e)egg (d)diary (m)mustard (s)sulphites (mo)mollusc (cr)crustacean (d)dairy (se)sesame (n)nuts

Prices include VAT @ 20%. Allergen information available on request. 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



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TAKEAWAY MENU