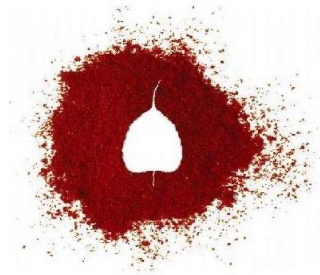


**Let your life lightly dance on the edges of
time like dew on the tip of a leaf.**

Rabindranath Tagore



The Cinnamon Club

Vegan Menu

£35 per person

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. 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.

Pre-Starter

Chutney potatoes in semolina shell, tangy tamarind sauce

Starters

Sprouted green moong pancake, Jerusalem artichoke podimas

Main Courses

Aubergine tasting - aubergine steak, stir fry of baby aubergine, aubergine pickle

or

Crisp courgette flower with tamarind glazed vegetables, bitter gourd chutney

Sides

Chickpea curry

Tandoori roti

Dessert

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet