



Tasting menu

£85 per person, £170.00 with premium wines

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

Canapé

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble,
tamarind and coriander chutney

Appetiser

Carpaccio of home cured Shetland salmon, mustard caviar, curry leaf snow

2019 Grüner Veltliner Straßertal, Waldschütz, Kamptal, Austria V

First Starter

Clove smoked Anjou pigeon, pumpkin, peanuts (g)(n)

2016 Pinot Noir Map Maker, Staete landt, Marlboroughm, New Zealand V

Second Starter

Spiced lamb mille-feuille

2013 Syrah Barrel Selection, Fabre Montmayou Patagonia, Argentina V

Rest Course

Yuzu sorbet

First Main Course

Grilled Spencer Gulf king prawns, Alleppey curry sauce

2012 Muscadet Les Shistes de Goulaine, Loire, France V

Second Main Course

Tandoori spiced Balmoral Estate venison, black stone flower reduction

2015 Amarone della Valpolicella Classico Podere Cairano, Le Bertarole

Veneto, Italy V

or

Cinnamon Club's 20th Anniversary Special

Raan - slow braised lamb leg, nutmeg and pepper sauce

Dessert

Alphonso mango kulfi, mango mint salad

2016 Saussignac Vendange d'Autrefois, Gascony, France V