

DRINKS MENU

If you have a favourite drink that you cannot find on our list, simply ask for it. We will be delighted to make it (we may even steal a great idea – if we haven't tried it before!).

# Cocktails

Spices & ingredients from the Cinnamon Club kitchen give traditional drinks unique style to whet your appetite and ease you into the rest of your celebration. Our team are happy to hear requests for popular drinks, please feel comfortable asking.

<b>Before &amp; During</b> Spiced Apricot Bellini <i>Creme D'Abricot, club spice mix, prosecco spumante</i>		£12.00
Club Dry Martini Your choice of Plymouth Navy gin or Absolut Elyx vodka served wet or dry & garnished with lemon, olives or an onior	n	£13.00
Cinnamon Club Royale Edmond Briottet Lychee, Aperol, brut champagne		£14.50
"Tandoor" Mango Gimlet Beefeater gin, tandoor mango, thyme, lime		£12.00
<b>After</b> Halwa Martini Absolut Vanilla, caramelized butter, coffee liqueur, espresso		£12.00
<b>Sparkling wine</b> NV Champagne Brut, Francoise Monay, France	125ml £12.80	750ml £70.00
NV Champagne Brut Rosé, Francoise Monay NV France	£15.00	£80.00
NV Extra Dry Spumante Villa Doral DOC Veneto, Italy	£9.00	£50.00

#### Beer

King Cobra - Strong Lager 750 ml 5.2%	£19.00	
Strong beer, bottle re-fermented and punchy enough to stand up		
to big flavours. Perfect for sharing.		
Empress - Pale Ale 330ml, 4.5%	£6.50	
Designed to pair with the vibrant flavours of our food- elegantly ferme	nted	
Thornbridge Jaipur - IPA 330 ml, 5.9%	£7.00	
A multi-award winning Indian Pale Ale from Derbyshire		
Cobra - Lager 330ml, 4.8%	£5.50	
Double filtered smooth lager, synonymous with spices since inception		
Kingfisher - Lager 330ml, 4.8%	£5.50	
Crisp, bright lager that provides uplifting refreshment & gentle hops.		
Non-alcoholic Cobra	£5.00	
It's delicate, malty, sweet taste and it's 0% ABV means that you can enjoy		
it with any dish		

### Spirits

We have curated a unique list of spirits, including a selection of our very own whisky barrels that can only be enjoyed in the Cinnamon venues, they are one-ofa-kind luxury drams. To see a menu of these extra special bottles, please ask at your convenience. For the gin-curious we have curated a selection of our favourite Gin & Tonics.

Westminster Gin & Tonic	£12.00
Monkey 47 (25ml), rosemary & black olive tonic, grape & pineapple	
Chelsea Gin & Tonic	£13.00
Beefeater Borough's Reserve (25ml), Franklin & Sons tonic, green herbs	
Bengal Gin & Tonic	£12.00

Tanqueray Rangpur, pink grapefruit & bergamot tonic, cucumber & mint

## Alcohol Free

Along with a selection of the usuals, we've designed some extra special drinks using spices & ingredients from the Cinnamon Club kitchen - every bit as great as the rest of our menu.

Tandoor Mango Lassi	£8.00
Saffron, tandoor mango, club spice mix, yoghurt	
Seedlip Garden & Sicilian lemon	£9.00
Garden herbs, hops & peas with sicilian lemon tonic	
Kaffir Kola Spritz	£9.00
Everleaf, kaffir lime, Franklin pomegranate & Hibiscus soda	

## Tea & Coffee

Our loose-leaf teas are carefully selected exclusively from Indian & Nepalese estates with the highest standards of worker welfare and environmental concern by the Rare Tea Company. From these estates we stock one of each variety:

Black | Earl Grey | 1st Flush Sikkim | Cloud | Green | Chamomile | Peppermint | Rose & Hibiscus

Prices vary between £3.50 - £5.50 depending on how rare the tea is! Our Musetti coffee is produced by Italy's award-winning exclusive coffee roaster. Roasting and blending in strict line with the artisan principle. Flame-roasted, ethically sourced and Fairtrade supporters. Prices vary between £3.00 - £4.00 Filter | Cappuccino | Café Latte | Espresso

Please inform one of our team of your specific allergy or dietary requirement when ordering.

WE LEVY NO SERVICE CHARGE.

Some of our drinks and bar platters 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.

Please note that all the vintages were correct at the time of the printing, but subject to change.