

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

Rabindranath Tagore

The Cinnamon Club

London Restaurant Festival 2021

Five courses at £48 per person

(v) Vegetarian 🌾 Contains gluten 🌾 Allergen menus available on request.

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. 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.

CANAPÉ

Pithod - chickpea and yoghurt gnocchi, spinach crumble

APPETISERS

Carpaccio of home cured Shetland salmon with Kerala moily

Or

Pesarattu - sprouted moong pancake, sunchoke podimas (vegan)

STARTERS

Camphor and sandalwood flavoured free range chicken breast, coriander chutney

Or

Lamb mille-feuille - Hyderabad style black spiced lamb escalope, spiced, Awadhi lamb galouti

Or

Tandoori paneer soola with beetroot raita, walnut and raisin (v)

MAINS

Pan seared halibut with mussels rassam, lemon rice

Or

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince

Or

Char-grilled cauliflower, spinach and nutmeg sauce (v)

DESSERTS

Old Delhi style malai kulfi, pistachio crumble

Or

Passion fruit cheesecake, crushed honeycomb