

Desserts

Trio of chocolate desserts – dark chocolate pudding, milk chocolate and chilli parfait,
aerated white chocolate (g)(n) £10.00

Pair with

Taylor's Tawny 20 years, Portugal

Gls 100ml / £14.00

Lemon and gulab jamun brulee £9.50

Pair with

2018 Côteaux du Layon Domaine de Barres, Loire, France

Gls 100ml / £8.20

Old Delhi style malai kulfi, pistachio crumble £9.50

Pair with

2016 Saussignac Vendange d'Autrefois, Gascony, France

Gls 100ml / £10.00

Passion fruit and vanilla cheesecake, honeycomb crumble £8.50

Pair with

NV Muscat de Frontignan Château de Peysonnie

Gls 100ml / £8.00

Caramelised banana mille-feuille with praline ice cream (g) £9.00

Pair with

2013 Château Caillou, Second Cru Classé, Sauternes, France

Gls 100ml / £18.50

Ice cream or sorbet selection of the day £7.50

Pair with

Prucia, Plum Liqueur de France

Gls 50ml / £8.50

(v) Vegetarian (g) Contains gluten (n) Contains Nuts. 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.



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, Marlborough, 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



Starters

Homemade paneer with soola spices, beetroot raita, walnut and raisin (v)(n) £9.00

Sprouted green mung pancake, sunchoke podimas, lentil gunpowder (vegan) £9.00

Home-cured carpaccio of Shetland salmon, mustard caviar, curry leaf snow £10.50

Char-grilled kingfish with Cornish seaweed salt and carom seed, samphire £11.50

Lobster Thermidor - our take on the classic; half lobster with
Bangla style mustard and and coconut sauce £29.00

Tandoori breast of Anjou squab pigeon, pumpkin and peanut (g)(n) £15.00

Camphor and Sandalwood flavoured free range chicken breast, coriander chutney £11.00

Lamb mille-feuille - Hyderabad style black spiced lamb escalope,
tender Awadhi lamb galouti (g)(n) £12.50

Mains

Jaisalmer - a selection of vegetarian offerings from the desert landscape (v) £19.00
(pithod, sangri kofta, yoghurt kadhi, pickled kummat and ker)

Achari Gobhi - roast cauliflower with pickling spices, spinach and nutmeg sauce (vegan) £18.00

Kokum crusted halibut on the bone, mussels rasam, lemon rice £25.00

Grilled Spencer Gulf king prawns, Alleppey curry sauce, rice vermicelli £35.00

Vesavara spiced free range chicken breast, chicken leg stew, stir-fried greens £22.50

Cloved smoked saddle of Romney Marsh lamb, corn and yoghurt sauce £28.00

Tandoor-grilled Balmoral Estate venison, black stone flower reduction,
masala mashed potatoes £35.00

Specials

Cinnamon Club's 20th Anniversary Special

Old Delhi style butter chicken on the bone, pilau rice, black lentils,
garlic naan and fenugreek butter *(for two)* £70.00

Chef's special curry of the day *(please ask your server)*

***For those challenged on the spice front, The Cinnamon Club is pleased
to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:***

Crab risotto with truffle cappuccino, pan fried king prawn £14.50

As a main course £29.00

Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes,
red wine sauce £32.00

Sides

Black lentils (v) £6.50

Cucumber and cumin raita (v) £3.50

Masala mashed potatoes £4.50

Stir fried seasonal greens with garlic and chilli (vegan) £6.00

Selection of tandoori breads (v)(g) £8.00

Potato paratha, garlic & coriander naan, tandoori whole wheat roti (v)(g) £4.00

Selection of homemade chutneys (v) £4.50

Pilau, steamed or lemon rice (vegan) £3.00

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