



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

Rabindranath Tagore



Vegetarian tasting menu

20th Anniversary of The Cinnamon Club

£75 per person, £160.00 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

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

2016 Pinot Noir Map Maker, Staete landt, Marlborough, New Zealand

First Starter

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

2019 Grüner Veltliner Straßertal, Waldschütz, Kamptal

Second Starter

Pao bhaji - Bombay special vegetable bhaji, cumin pao (g)

2013 Syrah Barrel Selection Fabre Montmayou, Patagonia, Argentina

Rest Course

Yuzu sorbet

First Main Course

Jaisalmer - a selection of vegetarian offerings from the desert landscape (v)

2012 Muscadet Les Shistes de Golaine, Loire, France

Second Main Course

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

*2015 Amarone della Valpolicella Classico Podere Cairano, Le Bertarole
Veneto, Italy V*

Dessert

Old Delhi style malai kulfi, pistachio crumble

2016 Saussignac Vendange d'Autrefois, Gascony, France V

(g) contains gluten (n) contains nuts

