

## Desserts

Trio of chocolate desserts – warm dark chocolate fondant, milk chocolate mousse, white chocolate and chilli ice cream (g) £12.00

*Pair with*

*Taylor's Tawny 20 years, Portugal*

*Gls 100ml / £14.00*

Passion fruit and gulab jamun brûlée, pink peppercorn crisp (g) £9.50

*Pair with*

*2018 Côteaux du Layon Domaine de Barres, Loire, France*

*Gls 100ml / £8.20*

Royal malai kulfi, caramelized quinoa and raspberry crisp £9.50

*Pair with*

*2016 Saussignac Vendange d'Autrefois, Gascony, France*

*Gls 100ml / £10.00*

Mango meringue tart, spiced puffed rice, smoked berry sorbet (g) £9.50

*Pair with*

*NV Muscat de Frontignan Château de Peysonnie*

*Gls 100ml / £8.00*

Spiced date pancake, banana and miso caramel sorbet (g) £9.50

*Pair with*

*Tokaj 5 Putts Aszu, Hetszolo, Hungary*

*Gls 100ml / £20.00*

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

*£90 per person, £180.00 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

*2018 Château de la Roulerie, Magnolia, Anjou, Loire, France*

### First Starter

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

*2010 Shiraz Possums, Vineyard Reserve, McLaren Vale, Australia*

### Second Starter

Spiced lamb mille-feuille

*2015 Château du Retout Cru bourgeois, Haut Médoc, Bordeaux, France*

### Rest Course

Dahi bhalla sorbet

### First Main Course

Char-grilled Obsiblué king prawns, Alleppey curry sauce

*2017 Pinot Gris Cuvée Albert, Albert Mann, Alsace, France*

### Second Main Course

Tandoori spiced Balmoral Estate venison, black stone flower reduction

*2016 Amarone della Valpolicella Classico Podere Cairano, Le Bertarole Veneto, Italy V*

### Dessert

Royal malai kulfi, caramelised quinoa and raspberry crisp

*2016 Saussignac Vendange d'Autrefois, Gascony, France V*



## Starters

- Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan) £12.00
- Okra filled with peanut and jaggery, curried yoghurt and chilli coconut chutney (v)(n) £10.00
- Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v) £9.00
- Char-grilled Chalk Stream trout fillet with carom seed, samphire and pickled radish £14.50
- Grilled Scottish scallops with varhadi techa spices, truffled potato and Kolhapuri sauce £27.00
- Clove smoked Anjou squab pigeon, pumpkin and peanut (g)(n) £21.00
- Camphor and sandalwood flavoured free range chicken breast, coriander chutney £12.50
- Lamb mille-feuille – Hyderabadi black spiced lamb escalope, Awadhi lamb galouti (g)(n) £14.50

## Mains

- Bollyflower Cheese – cauliflower and Berkswell cheese parcel, tomato fenugreek sauce, kadhai vegetables (v) £19.00
- Kale, quinoa and sweet potato kofta, tomato lemon sauce, saffron rice (vegan) £21.00
- Tandoori Portobello and king oyster mushrooms, stir-fry of morels with peas, spinach garlic sauce, mushroom pilau (v) £22.00
- Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice £29.50
- Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli £38.00
- Green spiced free range chicken breast, yoghurt fenugreek sauce, pilau rice £22.50
- Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince £32.00
- Koorgi style double cooked pork belly, masala mash, raw mango and chilli sambal (g) £25.00
- Char-grilled Balmoral Estate venison, black stone flower reduction, masala mashed potatoes £38.00

## 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

### *Shahi Paneer Platter*

Tandoori paneer tikka, spinach malai kofta, smoked korma sauce, spinach and garlic sauce, saffron rice, black lentils and garlic naan (for two) £55.00

***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 £16.50

***As a main course £31.00***

Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £36.00

## Sides

- Black lentils (v) £7.50
- Cucumber and cumin raita (v) £4.50
- Keema Methi Mattar – spiced lamb mince with peas and fenugreek leaf £10.00
- Stir fried seasonal greens with garlic and chilli (vegan) £7.00
- Rajasthani sangri beans with fenugreek and raisin (v) £8.00
- Selection of tandoori breads (v)(g) £9.00
- Potato paratha, garlic & coriander naan, tandoori whole wheat roti (v)(g) £4.00
- Selection of homemade chutneys (v) £5.00
- Pilau, steamed or lemon rice (vegan) £4.00

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