

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

Rabindranath Tagore

## ***The Cinnamon Club***

### ***Early & Late Dinner Menu***

Three courses at £38 per person

Available Monday - Saturday

Dinner 5.30pm - 6.00pm & 9.30pm onwards

(only for groups of up to 6 guests)

(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. Some of our dishes 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. Fish may contain small bones. Game dishes may contain shot.

All menus are subject to change

### **Starters**

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v)

Char-grilled Chalk Stream trout fillet with carom seed, samphire and pickled radish

Camphor and sandalwood flavoured chicken breast, coriander chutney

Hyderabadi black spiced lamb escalope, smoked paprika raita

### **Main courses**

Tandoori Portobello and king oyster mushrooms, stir-fry of morels with peas, spinach garlic sauce, mushroom pilau (v)

Pan seared hake fillet, yellow lentils with coconut, bitter melon chutney

Chettinadu style duck leg curry with dark spices, pilau rice

Koorgi style double cooked pork belly, masala mash, raw mango and chilli sambal

### **Side dishes**

Stir-fried seasonal greens with garlic and chilli (vegan) £7.00

Black lentils (v) £7.50

Cucumber and cumin raita (v) £4.50

Selection of tandoori breads 🌿 £9.00

### **Desserts**

Sorbet or ice cream selection of the day

Mango meringue tart, spiced puffed rice, smoked berry sorbet 🌿

Royal malai kulfi, caramelised quinoa and raspberry crisp

Tasting plate of assorted desserts – for two or more

*(£5.00 per person supplement) 🌿*