

**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 2022

A selection of dishes that best express the Cinnamon Club's philosophy of combining the best seasonal British produce with Indian spicing and flair - our ethos that has kept us at the forefront of the London dining scene for over 20 years

£70 per person including a Westminster Gin & Tonic

Non-alcoholic option available on request

To maximise your dining experience, this menu must be ordered by each diner at your table

(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.

CANAPÉS (for the table)

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan)
Carpaccio of home cured Shetland salmon, mustard caviar, curry leaf snow
Camphor and sandalwood flavoured free range chicken breast tikka, coriander chutney

STARTERS

Kadhai spiced English asparagus with chickpea and yoghurt gnocchi (v)
Parsee style stir-fried shrimps with chilli and apricot, curried yoghurt
Clove smoked Anjou squab pigeon, pumpkin and peanut
Lamb mille-feuille - Hyderabadi black spiced lamb escalope, Awadhi lamb galouti

MAIN COURSES

Spinach malai kofta, stir-fried morels, tomato fenugreek sauce and saffron rice (v)
Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice
Green spiced free range chicken breast, yoghurt fenugreek sauce, pilau rice
Char-grilled Balmoral Estate venison, black stone flower reduction, masala mashed potatoes

SIDES for the table

Black lentils and Peshawari naan or garlic naan 🍷

DESSERTS

Royal malai kulfi, caramelized quinoa and raspberry crisp
Sticky ginger toffee pudding, cinnamon ice cream 🍷
Spiced date pancake, banana and miso caramel sorbet (vegan)

COFFEE & PETITS FOURS

Served at The Old Library Bar