

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

2020 Muscatedda Marabino, Val Di Noto, Sicily, Italy

First Starter

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

2010 Shiraz Possums, Vineyard Reserve, McLaren Vale, Australia

Second Starter

Raan - slow braised lamb leg, nutmeg and peppercorn sauce, sheermal bread (g)

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

Rest Course

Dahi bhalla sorbet

First Main Course

Char-grilled Obsiblu king prawns, Alleppey curry sauce

2019 Pinot Gris Cuvee 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

2010 Chateau Filhot, Sauternes, France, France

Set Lunch Menu

2 course meal £30

3 courses meal £35

Starters

Masala corn kebabs, corn and ginger soup (v)

Parsee style stir-fried squid with chilli and apricot

Chicken seekh tawa masala, coriander chutney, sheermal bread (g)

Mains

Bollyflower Cheese – cauliflower and Berkswell cheese parcel, tomato fenugreek sauce,
kadhai vegetables (v)

Chettinadu style duck leg curry with dark spices, pilau rice

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

Desserts

Royal malai kulfi, caramelised quinoa and raspberry crisp

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

Sorbet or ice cream selection of the day

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Starters

Okra filled with peanut and jaggery, curried yoghurt and chilli coconut chutney (v)(n) £10.00

Tandoori Chalk Stream trout fillet with carom seed, samphire and pickled radish £14.50

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 – Hyderabad black spiced lamb escalope, Awadhi lamb galouti (g)(n) £14.50

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

Crab risotto with truffle cappucino, pan fried king prawn £16.50

As a main course £31.00

Mains

Tandoori Portobello and king oyster mushrooms, stir-fry of morels with peas, spinach garlic sauce,
mushroom pilau (v) £22.00

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

Char-grilled Balmoral Estate venison, black stone flower reduction, masala mashed potatoes £38.00

Eric's main:

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

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