

**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

(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

Lamb mille-feuille - Hyderabad black spiced lamb escalope, Awadhi lamb galouti (g)(n)

Main courses

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

Baked plaice fillet with red pepper relish, yoghurt rice, sour mango and coconut chutney

Laal maas - Fiery Rajasthani lamb curry with 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

Passion fruit and gulab jamun brûlée, pink peppercorn crisp 

Royal malai kulfi, caramelised quinoa and raspberry crisp

Tasting plate of assorted desserts - for two or more (£5.00 per person supplement) 