

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

NV Muscat de Frontignan Château de Peysonnie

Gls 100ml / £9.00

Royal malai kulfi, caramelized quinoa and raspberry crisp £9.50

Pair with

2010 Chateau Filhot, Southern, France Glass 100ml £16.00

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

Pair with

2016 Saussignac Vendange d'Autrefois, Gascony, France Gls

100ml / £10.00

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

Pair with

Pedro Ximenez San Emilio Lustau, Jerez, Spain Glass 100ml

£12.00

Ice cream or sorbet selection of the day £7.50

Pair with

Prucia, Plum Liqueur de France

Gls 50ml / £9.00

(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

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

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 Quarzit Riesling trocken, Peter-Jakob Kühn, Rheingau, Germany 🌿

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 courses £30

3 courses £35

Starters

Stir-fry of baby corn with mint and molasses, tandoori corn hummus (vegan)

Kolkata style crab and cod cake with beetroot, kasundi mustard (g)

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

Mains

Kale, quinoa and sweet potato kofta, tomato lemon sauce, saffron rice (vegan)

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

Laal maas – Fiery Rajasthani lamb curry with pilau rice

Desserts

Royal malai kulfi, caramelised quinoa crumble

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

Sorbet or ice cream selection of the day

Suggested Alcohol Free Drinks

Jasmine Pearls sparkling tea £9.00

A pure, sophisticated, sparkling tea made from spring green tea that's naturally scented with fresh jasmine flowers, then cold infused and made sparkling.

Oolang tea Ali Shan £5.50

Apricot, cream, strawberry leaf – Originally from Taiwan, uniquely creamy with tropical fruit notes and a floral, spring freshness.

Assam Brakfast £3.50

Malt, honey, Rasin – Originally from India, full-bodied black tea

Fresh Mint Tea £4.00



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 cappuccino, 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

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