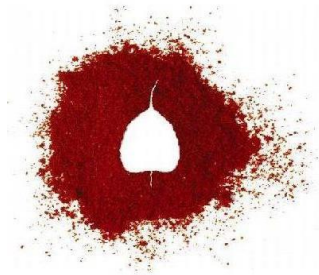


**Let your life lightly dance on the edges  
of time like dew on the tip of a leaf.**

Rabindranath Tagore



## The Cinnamon Club

### Vegan Menu

£45 per person

(g) contains gluten (n) contains nuts

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. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com) please be considerate when using mobile phones.

### Pre-Starter

Steamed chickpea cake, chilli coconut & coriander chutney (g)

### Starter

Okra filled with peanut, sesame and jaggery, green mango chutney (n)

or

Jackfruit and lotus root kebab with poppy seed, tomato chutney

### Main Course

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

or

Crisp aubergine steak, Hyderabad style baby aubergine salan and aubergine pickle (n)

### Sides for the table

Stir fried seasonal greens with garlic and chilli

Onion and potato paratha (g)

### Dessert

Saffron poached pear, coconut rice kheer, quinoa crumble