

**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

### Suggested wine pairings

White wine: glass £7.10 carafe £28.40 bottle £39.00

2021 Malvasia Cantina di Venosa, Basilicata, Italy 🌿 V

Red wine: glass £8.90 carafe £35.60 bottle £49.00

2020 Encosta do Vale Calego, Cordeiro, Tejo, Portugal 🌿 V

(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

Aloo tikki chaat – spiced potato cake with curried chickpeas, chutneys (v)

Poppy seed crusted sardine fillets, gooseberry chutney, apple and fennel salad

Chicken chukka – South Indian stir-fried chicken thighs on rice pancake, curried yoghurt

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

### Main courses

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

Seared sea bream fillet with curry leaf puffed rice, moily sauce, red lentil salad

Green spiced free range chicken breast, yoghurt fenugreek sauce, pilau rice  
Ox cheek vindalho, masala mash, pickled onion

### 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

Almond and stem ginger cake, thandai lemon sorbet (n) 🌿

Alphonso mango parfait, vermicelli kheer 🌿

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