

## Saturday Brunch and Jazz at The Cinnamon Club

£45 per person  
Served 12pm to 2.30pm

### Starters

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

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan)

Kedgerree with smoked haddock and poached egg

Camphor and Sandalwood flavoured free range chicken breast, coriander chutney

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

### Main Courses

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

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

Rajasthani style curried venison mince with fried egg, layered paratha

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, pilau rice

### Desserts

Alphonso mango parfait, vermicelli kheer 🌿 (vegan)

Black cardamom brûlée, sesame crisp 🌿

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

Selection of English farmhouse cheeses from Neal's Yard with quince chutney 🌿  
*£8.00 supplement*

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised to not share food with other guests on the table. 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.

### Starters

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v) £9.00

Grilled Scottish scallops with varhadi techa spices, truffled potato and Kolhapuri sauce £27.00

Clove smoked Anjou squab pigeon, pumpkin and peanut (n) 🌿 £21.00

### Main Courses

Bollyflower Cheese - cauliflower and Berkswell cheese parcel, tomato fenugreek sauce, kadhai vegetables (v) £19.00

Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice £29.50

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli £38.00

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

### Sharing Mains Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🌿  
£70.00 (for two)

**Shahi Paneer Platter** - tandoori paneer tikka, spinach malai kofta, smoked korma sauce, spinach and garlic sauce, saffron rice, black lentils and garlic naan 🌿 £55.00 (for two)

### Side Dishes

Rajasthani sangri beans with fenugreek and raisin (v) £8.00

Black lentils (v) £7.50

Stir fried seasonal greens with garlic and chilli (vegan) £7.00

Selection of tandoori breads (v) 🌿 £9.00

Selection of homemade chutneys (v) 🌿 £5.00

### Desserts

Peanut chikki and chocolate marquis, coffee sorbet (n) 🌿 £12.00

*Taylor's Tawny 20 years, Portugal Glass 100ml £14.00*

Date and almond burfi, Kalimpong dulce de leche, vanilla srikhand cannoli (n) 🌿 £9.50

*NV Muscat de Frontignan Château de Peysonnie Glass 100ml £9.00*

Selection of English farmhouse cheeses with quince chutney 🌿 £17.00

*Fonseca, Vintage port 2001, Portugal, Glass 100ml £12.60*

### Dessert Platter

**Tasting plate of assorted desserts 🌿 - for two or more**

£30.00 per two people

Champagne Brut Rosé Francois Monay

Bottle 750ml £98.00 Glass 125ml £18.00

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.



The Cinnamon Club are  
long-standing SRA members and are  
involved in a range of sustainability efforts.

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## Tasting Menu

*£95 per person, £180.00 with premium wines*

*Noon to 2pm*

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**

### Appetisers

**Carpaccio of home cured Shetland salmon, mustard caviar, curry leaf snow**  
2021 Grüner Veltliner, Waldschütz, Kamptal, Austria

### First Starter

**Clove smoked Anjou pigeon, pumpkin, peanuts (n)** 🌱  
2020 Saumur Champigny Cuvée de Bruyn Vieilles Vignes, Domaine du Fondis, Anjou, Saumur, Val de Loire, France

### Second Starter

**Spiced lamb mille-feuille**  
2019 Château Pavillon Beaugard, Lalande de Pommerol, Bordeaux, France

### Rest course

**Dahi bhalla sorbet**

### First Main Course

**Char-grilled Obsiblu king prawns, Alleppey curry sauce**  
2020 Quarzit Riesling trocken, Peter-Jakob Kühn, Rheingau, Germany

### Second Main Course

**Tandoori Balmoral Estate venison loin, black stone flower reduction**  
2017 Rosso di Contrada Marabino, Val di Noto, Sicily

### Dessert

**Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)**  
2016 Chateau Filhot, Sauternes, France