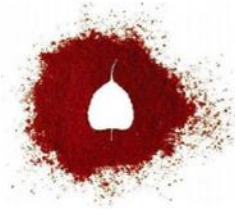


**Let your life lightly dance on the edges  
of time like dew on the tip of a leaf.**

Rabindranath Tagore



## Cinnamon Summer Festival

5 courses at £48 per person

Cooking with the seasons has been an ongoing quest of ours ever since we opened our doors in 2001. Each year we look for new ingredients to create something new for our guests, and every now and again we look back at our favourites from the past years. I'm delighted to bring you a selection of our favourite summer dishes from the last 22 years at The Cinnamon Club.

Vivek Singh

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 not to 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.

(v) Vegetarian (n) Contains nuts (g) Contains gluten

### Appetiser

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan)  
*Sparkling Wine Janz, Tasmania, Australia*

### Starters

Kadhai spiced English asparagus with chickpea and yoghurt gnocchi (v)  
*2022 Sauvignon Map Maker, Marlborough, New Zealand*

Char-grilled Chalk Stream trout fillet, carom seed, samphire. Pickled radish  
*2021 Gruner Veltliner, Kamptal, Austria*

Camphor & sandalwood flavoured free range chicken breast, coriander chutney  
*2020 Grauburgunder, Dengler-Seyler, Pfalz, Germany*

### Rest Course

Dahi bhalla papdi chaat and dahi vada sorbet (g)

### Mains

Kale, quinoa & sweet potato kofta, tomato lemon sauce, saffron rice (vegan)  
*2020 Muscadetta Marabino, Val di Noto, Sicily*

Alleppey style shrimp curry with green mango and coconut, steamed rice  
*2021 Riesling Kabinet Troken Weingut, Mosel, Germany*

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince and pilau rice  
*2020 Encosta do Vale Calego, Cordeiro, Tejo, Portugal*

### Black lentils and garlic naan for the table (g)

### Desserts

Black cardamom brûlée, sesame crisp (g)  
*2019 Coteaux Du Layon, Loire, France*

Date & almond burfi, Kalimpong dulce de leche, vanilla srikhand cannoli (g)(n)  
*Muscat de Frontignan, Chateau de Peysonnie, France*

### Coffee and petits fours

Served in The Old Library Bar

Vegetarian and dietary alternatives available on request