



CLUB SUMMER FEAST

£45.00 per person | £87.00 with premium wines

To maximise your dining experience, this menu must be ordered by each diner at your table.

Set in the historic Grade II listed former Westminster Library, The Cinnamon Club is an institution in the world of Indian Fine Dining. The Original modern Indian restaurant, we have had a long history of serving innovative and creative Indian cuisine in a magnificently majestic setting.

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 23 years at The Cinnamon Club.

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

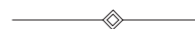
Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen 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.

Vegetarian and dietary alternatives available on request.

APPETISER

Pithod - Rajasthani chickpea and yoghurt gnocchi, coriander chutney (v)
(or)

Carpaccio of home cured Shetland salmon, mustard caviar, curry leaf snow
Sparkling Janz Rose' Tasmania

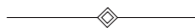


STARTERS

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v)(n)
2022 Saumur Champigny Domaine de Fondis, Saumur, France

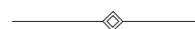
(or)

Awadhi lamb galouti, saffron sheermal, smoked paprika raita (g)(n)
2021 Encosta du Vale Calego, Tejo, Portugal



REST COURSE

Dahi bhalla papdi chaat and dahi bhalla sorbet (v)(g)

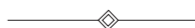


MAINS

Tandoori Morel with paneer malai kofta and tomato makhani sauce, biryani rice (v)
2022 Gruner Veltliner Waldshutz, Kamptal, Austria

(or)

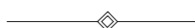
Balmoral Estate venison soola, black stone flower reduction, fenugreek potatoes
2017 Rosso di Contrada Marabino, Val di Noto, Sicily, Italy



SIDES

Black lentils (v) £7.50

Selection of tandoori breads (g) £10.00

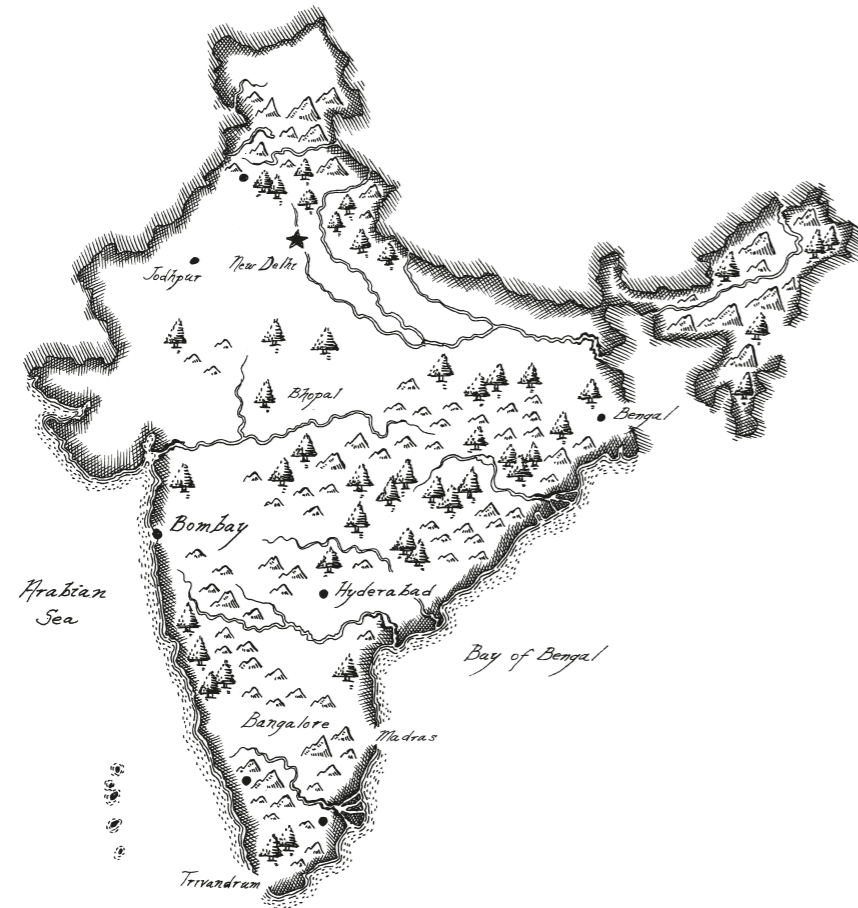


DESSERT

Honey & lime cheesecake with spiced gooseberry chutney (g)
Muscat de Frontignan Chateau De Peysonnie, France

(or)

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)
Prucia, Liquor de France



What	When	Where	Notes
1. Pithod	2008	Rajasthan	Chickpea & yoghurt gnocchi
2. Saag	2002	Punjab	Crumble
3. Carpaccio	2005	Bengal	Cure
4. Moily	2001	Kerala	Broth
5. Caviar	2020	Instagram	Nutty pop
6. Snow	2016	Bazaar	Impossible
7. Mille-feuille	2013	Mumbai	Bade Miya Kababiya
8. Escalope	2003	Hyderabad	Granite
9. Galouti	2004	Lucknow	Need Luck Now
10. Pigeon	2001	Anjou, France	NOT Trafalgar Sq
11. Pumpkin	2008	Home	Slope
12. Smoky raita	2007	Spain	Capital Hotel
13. Masala peanut	2015	Delhi	Ashoka Bar
14. Wild Prawn	2016	South Australia	Sustainable
15. Alleppey curry	2006	Backwaters	Houseboat
16. Venison	2017	Scotland/ Rajasthan	Roast-rest and Raj
17. Black stone flower	2009	Chettinad	Autumn
18. Masala mash	2001	Cinnamon Club	Best of both worlds
19. Raan	2021	Mughal India	Lockdown Battersea
20. Kulfi	2012	All over	JohoSoh

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

Rabindranath Tagore