

CINNAMON KITCHEN

Pairing carefully sourced Indian spices and regional flavours with seasonal ingredients from across the British Isles.

STARTERS

GREEN PEA KACHORI CHAAT green pea dumpling, curried chickpeas (v)	8.00	STIR-FRIED SHRIMPS Goan spices, pickled cucumber	11.00
INDO-CHINESE CHILLI GARLIC PANEER garlic and soy (v)	7.75	PAHADI TIKKA tandoori chicken breast tikka, fennel, coriander	10.50
TADKA DAL SOUP chutney, sunchoke, samphire (vg)	7.50	LAMB SEEKH KEBAB onion and peppers, smoky raita	11.00
CURED SCOTTISH SALMON spiced green pea soup, burnt tomato	9.50	DAHI VADA chilled lentil dumpling, spiced yoghurt, tamarind (v)	7.00

OUR CLASSICS

GRILLED PINK AUBERGINE 15.50
tamarind chutney, sesame peanut crumble (vg)(n)

SMOKED KENTISH SADDLE OF LAMB 24.00
keema saag, raan sauce

CHAR-GRILLED KING PRAWNS 25.00
Kerala curry sauce, vegetable poriyal

LUCKNOW STYLE CHICKEN BIRYANI 17.50
burhani raita

TANDOORI SPICED VENISON 29.00
roast root vegetables, Rajasthani corn sauce

SIDES & BREADS

House black lentils (v) 5.50

Curried chickpeas (vg) 4.50

24-month aged basmati rice - pilau or steamed (vg) 3.00

Turmeric and lemon rice (vg) 3.50

Homemade chutney selection (vg) 4.50

Quinoa and beetroot salad (vg) 5.00

Homemade tandoori bread - any (v) 3.50

Selection of freshly made tandoori breads (v) 8.50

Garlic and coriander naan (v) 3.50

Peshawari naan (v)(n) 5.50

Chicken tikka and cheese filled naan 6.50

MAINS

KADHAI SPICED SAAG PANEER onion and peppers, garlic naan (v) 15.00

CHAR-GRILLED CHICKEN BREAST dried fruits, mint chilli korma 18.50

PAN SEARED SEA BASS tomato pickle, lentil and coconut sauce 17.50

LAMB CHUKKA POROTTA WRAP kachumber salad 19.00

DESSERTS

SORBET OR ICE CREAM selection of the day 5.50

DATE PANCAKE coconut lime sorbet (vg) 7.50

PISTACHIO SOUFFLÉ raspberry sorbet (n) 9.50

GULAB JAMUN CHEESECAKE passion fruit sauce 8.00

CHILLI CHOCOLATE MOUSSE banana ice cream 8.00

ROYAL PUNJABI MALAI KULFI saffron and cardamom 6.70

GINGER TOFFEE PUDDING cinnamon ice cream 7.50

(v) VEGETARIAN (vg) VEGAN (n) CONTAINS NUTS - Full allergen guide available.

#CINNAMONKITCHENBATTERSEA

CINNAMON-KITCHEN.COM

@THECINNAMONCOLLECTION

12.5% discretionary service will be added to groups of 8 and above. Prices include VAT at prevailing rate. Please inform one of our team members of your allergies or special dietary requirements before placing your order as all ingredients cannot be listed. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of allergens, we cannot guarantee that our dishes will be totally allergen 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. Fish may contain small bones. Game dishes may contain shot.

In light of COVID-19, we have made changes to some processes for the safety of our guests. Please let us know if you have any special concerns or requirements.





CINNAMON KITCHEN

Rajasthan
GREAT INDIAN DESERT

Gujarat
UNJHA
cumin

Maharashtra
MANGALORE
chickpeas
coriander
bread fruit
banana leaves
Goa
broccoli
Lincolnshire
kokum
cauliflower

Western Ghats

Aberdeenshire
BALMORAL ESTATE
venison

South Yorkshire
BARNSLBY
lamb

Arunachal Pradesh
ITANAGAR
star anise

Buckinghamshire
CHALFONT ST. PETER
yoghurt

Uttar Pradesh
BALLIA
mustard

Leicestershire
panner

Madhya Pradesh
CHHINDWARA
maize
tamarind

INDO-GANGETIC PLAINS

Norfolk
SHROPHAM
chicken

Odisha
GANJAM
turmeric

Nilgiris
Tamil Nadu
OOITY
tea
coffee

Cardamom Hills
TIRUNELVELI
curry leaves
cloves

COIMBATORE

West Bengal
TOOR
lentils

Jammu & Kashmir
KAREWA
saffron

PEAK DISTRICT
Cumbria
mutton
beef

Karnataka
KOORG
cardamom
long pepper

Andhra Pradesh
GUNTUR
kashmir chilli

Kent
GILLINGHAM
asparagus

Kerala
MUNNAR
jack fruit
cinnamon
cocoanut

THRISUR
nutmeg

West Bengal
SHETLAND
BURRAYOE
mussels

Suffolk
NACTON
kale