

ALL DAY MENU

Take a journey through Vivek Singh's Cinnamon Bazaar;
Select a few Snack & Chaat and Bazaar Plates with Sides to share.



SNACKS & CHAATS	BAZAAR PLATES
House Curried Popcorn (vg) (df) (gf) 4.00	Jaipur Style Okra 15.75 Poppadum curry (v) (gf)
Bhejatable Cake 7.50 Calcutta spiced beetroot cake with raisin, kasundi mustard (v)	Double-Cooked Pork Belly 14.50 'Koorg' style with curried yoghurt
Kadhahi Spiced 'Bullet' Chillies 6.75 Poppy seed gun powder (vg) (df) (gf)	Kadhahi Style Mushroom 15.50 Spinach and garlic sauce (vg) (gf)
Bhalla Papdi Chaat 8.50 Wheat crisps, dahi bhalla sorbet, tangy tamarind and chickpea caviar (v)	Surti Dabeli 11.50 Cumin brioche filled with tangy peas and peanut (v) (n)
Samosa Chaat 7.75 Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v)	Souk Style Chicken Seekh Tawa Masala 14.50 Coriander chutney (gf)
Indo-Chinese Chilli Paneer 10.50 Stir-fried paneer with Schezwan spices (v)	Toddy Shop Pepper Fry 12.50 Stir-fried shrimps with cracked pepper and curry leaf (gf)
Banarasi Tomato Cashew Nut Chaat 11.00 Poached cherry tomatoes and tamarind chutney (v) (n)	Lamb Roganjosh Shepherd's Pie 18.00 Voted Time Out - The 100 Best Dishes in London (gf)
Smoked Jerusalem Artichoke Chaat 8.00 Medley of chutneys and masala boondi (vg)	"Future 50" Kofta 15.50 Kale, quinoa, chickpea and dried fruit dumpling, tomato lemon sauce (vg) (gf)
Bitter Gourd Super Salad 9.50 Crisp bitter gourd, red onion and spices (vg)	Kolkata Style Jackfruit Curry 16.25 "Meat style" (vg) (gf)
Copra Patties 8.00 Indore style crisp potato cakes filled with sweet and tangy coconut (v) (gf)	Jungle Chicken Curry 17.50 Chicken leg curry with fresh fenugreek, pilau rice (gf)
Tandoori Chicken Malai Tikka 12.00 Mace and cardamom, coriander chutney (gf)	Chettinad Duck Liver & Heart 14.00 Str-fried with star anise and rock moss (df) (gf)
SIDES	Tandoori Kentish Lamb Cannon 23.50 Corn and yoghurt sauce, pilau rice (gf)
House Black Dal (v) (gf) 6.50	Malabar Boatman's Kingfish Curry 18.50 Kokum berry and curry leaf, steamed rice (df) (gf)
Stir-fried Seasonal Greens garlic & cumin (vg) (gf) 6.75	Lucknow Style Chicken Biryani Burhani raita (gf) 16.50
Roti (vg) or Plain Naan (v) 4.00	Tandoori King Prawn 24.00 Alleppey curry sauce, lemon rice (gf)
Chicken Tikka & Cheese Naan 7.00	Laal Maas 17.50 Fiery Rajasthani lamb curry, pilau rice (gf)
Peshwari Naan (v) (n) 6.50	
Garlic or Butter Naan 4.50	
Steamed or Pilau Rice (vg) (gf) 4.00	
Turmeric & Lemon Rice (vg) (gf) 4.50	
PUDDINGS	
Dark Chocolate & Cumin Tart Clove ice cream 7.50	
Carrot & Ginger Toffee Pudding Banana ice cream 7.25	
Coconut Falooda 7.50 Crisp vermicelli, grape jelly (vg) (n)	
Daulat Ki Chaat 9.50 Old Delhi style sweetened soft whipped cream with saffron and almond (n) (gf)	
Pistachio Kulfi (n) (gf) 6.50	
Sorbet (df) or Ice Cream Selection Of the day (gf) 5.50	

TRY OUR HIGH CHAI

Vivek Singh has created a modern, Indian-inspired take on the quintessential classic afternoon tea.

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (vg) Vegan (n) Nuts (veo) Vegan Option Available - Allergen menus available on request.

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.

ALL DAY MENU

Monday - Sunday



Cinnamon Bazaar

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from a proved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dshes may contain shot.