

# TASTING MENU

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**70.00** PER PERSON  
**115.00** PER PERSON WITH PAIRED WINES

**Vegetarian menu available on request**  
Available from 6pm onwards

## APPETISER

Organic cured salmon, green pea wasabi 'jthalmuri'  
NV Rosato Spumante, Ca' di Alte, Veneto, Italy

## FIRST STARTER

Bombay street food-dabeli, steamed chick pea cake, papdi chat (v)  
Marlborough Sauvignon Blanc, Delta, New Zealand 2015

## STARTER

Coriander & garlic crusted wild African prawn  
Pinot Grigio delle Venezie, Corte Giara, Italy

## REST COURSE

Pear sorbet

## FIRST MAIN

Achari lamb fillet, spinach roti, anchovy chutney  
Rioja Reserva, Izadi, Spain 2012

## SECOND MAIN

Tandoori spiced red deer with root vegetables, yoghurt sauce  
Mendoza Malbec Reserve, Kaiken, Argentina 2015

## DESSERT

Dark chocolate mousse, white chocolate crumble, milk chocolate ice cream  
Sauternes, Château Delmond, Brodeaux, France 2014

(v) Vegetarian (n) Contains nuts (gf) Gluten-free (df) Dairy-free

**WE DO NOT LEVY SERVICE CHARGE.**

Prices include VAT @ 20%. We welcome your comments and suggestions. Please speak to our duty manager or e-mail us at [info@cinnamon-kitchen.com](mailto:info@cinnamon-kitchen.com). Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.