

# CINNAMON KITCHEN

Pairing carefully sourced Indian spices and regional flavours with seasonal ingredients

## STARTERS

BATTERSEA BHEL PAPDI crisp wheat & puffed rice chaat (vg)(n)(g)	7.50	GRILLED SQUID SKEWER chilli garlic sambal, kachumber salad	14.00
DAHI BHALLA CHAAT lentil dumpling, spiced yoghurt sorbet, tamarind (v)(g)	9.00	SAMOSA CHAAT Punjabi veg samosas, curried white peas, chutneys (vg)(g)	8.50
PATHAR KA GOSHT grilled lamb escalope with coriander chutney	12.50	PANEER 65 stir-fried with lentil & spices, curry leaf lime crumble (v)	10.50
SOFIANI MURG TIKKA chicken breast with fennel and coriander	10.50	SALT BAKED BEETROOT HUMMUS feta, caramel walnut (v)(n)	7.00
BENGALI SPICED FISH CAKE kasundi ketchup, chilli pickle mayo (g)	9.50		

## ♦ SPECIALS ♦

For 2

### MIXED GRILL (chutney, raita & black lentils)

Chicken breast tikka, lamb escalope, king prawn and tandoori salmon	45.00
Plantain & jackfruit kebab, samosa, paneer 65, tandoori cauliflower (v)(g)	38.00

### SHARING MAINS (allow 30 minutes)

Butter poussin chicken on the bone with garlic naan (g)	52.00
Lamb shank purdah biryani with burhani raita and black lentils (g)(n)	48.00

## MAINS

QUINOA AND JACKFRUIT KOFTA spiced aubergine sauce, pilau rice (vg)	15.50	TANDOORI CHICKEN BREAST dill & cardamom, beetroot coconut korma	19.00
PANEER BUTTER MASALA paneer in rich onion sauce, garlic naan (v)(n)(g)	16.00	ACHARI CAULIFLOWER Peshawari sauce, lemon rice (vg)	15.50
TANDOORI SALMON Kolkata style mustard & yoghurt sauce, steamed rice	20.50	ROAST PARTRIDGE BREAST peanut & dried mango, spinach garlic sauce (n)	23.00
CHOLE KULCHE Punjabi style curried chickpeas with masala filled naan (v)(g)	14.50	LUCKNOWI CHICKEN BIRYANI Nawab style, burhani raita	16.50
SEARED KENTISH SADDLE OF LAMB keema saag, saffron roganjosh sauce	24.00	GRILLED KING PRAWNS seafood makhani sauce, ghee rice	25.00

## SIDES & BREADS

House black lentils (v)	5.50
Curried chickpeas (vg)	5.00
Pilau or steamed rice (vg)	3.50
Turmeric and lemon rice (vg)	4.00
Hot garlic chutney (vg)	2.00
Kachumber salad (vg)	3.50
Kadhai spiced stir-fried broccoli (vg)	5.50
Tandoori Roti or Plain Naan (g)	3.50
Garlic and coriander naan (v)(g)	4.00
Peshawari naan (v)(n)(g)	5.50
Chicken tikka & cheese naan (g)	6.00

## DESSERTS

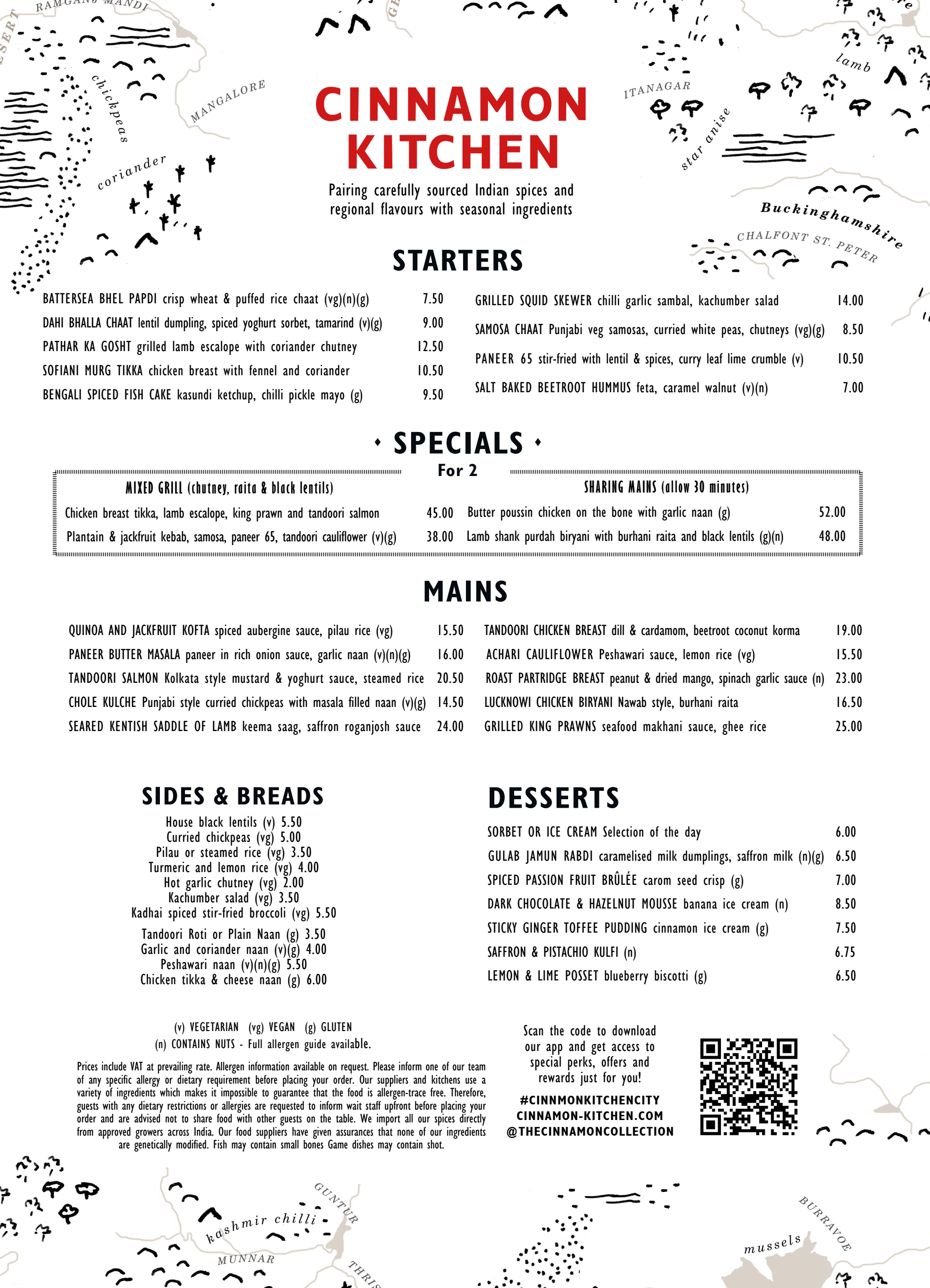
SORBET OR ICE CREAM Selection of the day	6.00
GULAB JAMUN RABDI caramelised milk dumplings, saffron milk (n)(g)	6.50
SPICED PASSION FRUIT BRÛLÉE carom seed crisp (g)	7.00
DARK CHOCOLATE & HAZELNUT MOUSSE banana ice cream (n)	8.50
STICKY GINGER TOFFEE PUDDING cinnamon ice cream (g)	7.50
SAFFRON & PISTACHIO KULFI (n)	6.75
LEMON & LIME POSSET blueberry biscotti (g)	6.50

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

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.

Scan the code to download our app and get access to special perks, offers and rewards just for you!

#CINNMONKITCHENCITY  
CINNAMON-KITCHEN.COM  
@THECINNAMONCOLLECTION





# CINNAMON KITCHEN

**Rajasthan**  
**GREAT INDIAN DESERT**  
 RAMGANJ MANDI  
 chickpeas  
**MANGALORE**  
 coriander  
**WESTERN GHATS**  
 BARMORAL ESTATE  
 venison  
**South Yorkshire**  
 lamb  
**BARNSELEY**  
**ITANAGAR**  
 star anise  
**Buckinghamshire**  
 CHALFONT ST. PETER  
 yoghurt  
**Lincolnshire**  
 bread fruit  
 banana leaves  
 Goa  
 kokum  
**INDO-GANGETIC PLAINS**  
**Uttar Pradesh**  
 BALLIA  
 mustard  
**Gujurat**  
 UNJHA  
 cauliflower  
**Leicestershire**  
 paneer  
**Madhya Pradesh**  
 tamarind  
**CHHINDWARA**  
 maize  
**PEAK DISTRICT**  
 mutton  
**Cumbria**  
 mango  
**Norfolk**  
 SHROPHAM  
 chicken  
**NILGIRIS**  
**Tamil Nadu**  
 OOTY  
 coffee  
 tea  
**Odisha**  
 turmeric  
**COIMBATORE**  
 curry leaves  
**Jammu & Kashmir**  
 beef  
**HIMALAYAS**  
 KAREWA  
 saffron  
**CARDAMOM HILLS**  
**TIRUNELVELI**  
 cloves  
**Karnataka**  
 KOORG  
 cardamom  
**GARDEN OF ENGLAND**  
**Kent**  
 coriander  
 asparagus  
**GILLINGHAM**  
**Andhra Pradesh**  
 long pepper  
**West Bengal**  
 TOOR  
 lentils  
**Shetland**  
 mussels  
**BURRAVOE**  
**Kerala**  
 jack fruit  
 cinnamon  
 coconut  
**MUNNAR**  
**THRISUR**  
 nutmeg  
**Suffolk**  
 kale  
**NACTON**