

## TASTING MENU

£57 per person

£98 per person with paired wines

### 1<sup>st</sup> Starter

Grilled aubergine with sesame tamarind & peanut

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### 2<sup>nd</sup> Starter

Lobster soup with Devon crab & shallot salad

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### Middle course

Tandoori halibut with Bengali 'dopiaza' sauce

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### Rest course

Pear & cinnamon sorbet

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### 1<sup>st</sup> Main course

Grilled partridge breast with pickle spices

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### 2<sup>nd</sup> Main course

Tandoori red deer with root vegetables, yoghurt sauce

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### Dessert

Warm chocolate mousse with cinnamon ice cream

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Coffee and petit fours

## APPETISERS & GRILLS

Grilled long aubergine with sesame, tamarind & peanut £6.00 v

Bombay spiced vegetables with truffle *pao* £7.50 v (G)

Jerusalem artichoke cake with coriander mayonnaise £6.50 v

Banana leaf wrapped sea bream with coconut chutney £7.50

Stir fried shrimps with hot-sweet apricot glaze £8.00 (G)

Lobster soup with Devon crab & shallot salad £12.50 (G)

Tandoori chicken with garlic & coriander £8.00

Grilled duck breast with lemongrass & chilli £ 10.00

Tandoori partridge breast with pickle spices £ 14.50

Char-grilled lamb fillet with ginger & nutmeg £8.00

## SPECIALS

Wild African prawn (each) £15.00

Abdul's platter of tandoori kebabs (for two) £22.50

Head chef Abdul Yaseen  
Manager Jerome Liger

prices include VAT @ 20%. a 12.5% discretionary service charge will be added to your bill. All gratuity goes directly to the staff. 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)

(G) contains gluten

## MAINS


- Stir fried cauliflower and padron pepper with garlic & chilli £12.50 v
- Tandoori Portobello mushroom with assorted wild mushroom stir-fry £14.00 v
- Spinach & dried figs koftas, with tomato & fenugreek sauce £15.00 v
- Kadhai spiced king prawns with spinach & coconut poriyal , lemon rice £21.00
- Grilled stone bass with masala parsnip, dried shrimp & tomato sauce £19.00
- Tandoori halibut with Bengali 'dopiaza' sauce, steamed rice £25.00
- Free range chicken breast with mint, green chilli & red onions £17.50
- Punjabi spiced breast of pheasant, stir fried legs with black eyed beans £25.00
- Traditional rajasthani curry of wild rabbit & corn with missi roti £18.00
- Smoked saddle of Kentish lamb with 'roganjosh' sauce £23.00
- Tandoori spiced red deer with root vegetables, yoghurt sauce £32.00

## SIDES

- Kadhai style stir-fry of chicken livers £7.50
- Stir-fried greens with water chestnut £4.00
- Masala mashed potatoes £3.50
- Smoked aubergine crush £4.00
- Cucumber & mint raita £3.00
- Freshly made bread £3.00 each (G)
- Selection of three breads £6.00 (G)
- Black lentils £4.50      Steamed rice £2.50
- Homemade chutneys (three) £3.00
- BIRYANIS to share**
- Lucknowi chicken £15.00,    Hyderabad lamb £15.00

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