



Jammu & Kashmir

HIMALAYAS

KAREWA

CHILTERN HILLS

yoghurt

Buckinghamshire

saffron

CHALFONT ST. PETER

TOOR

Rajasthan

lentils

INDIAN DESERT

chickpeas

Goa

CELEBRATING
25 YEARS

2026

THE BEST OF INDIA & THE BRITISH ISLES

kokum

MANGALORE

ITANAGAR

banana leaves

star anise

cauliflower

Arunachal Pradesh

Norfolk

chicken

SHEPHEAM

C  K



CINNAMON COLLECTION

To mark our 25-year anniversary, we are delighted to bring you this 3-course menu made up of some of our favourite dishes and ingredients from our early days. Showcasing the same respect for quality ingredients, for seasonality, regionality and techniques that make our cooking style so distinctive, we invite you to celebrate this milestone with a taste of nostalgia.

Vivek Singh

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.

25TH ANNIVERSARY CELEBRATION MENU

3 courses for £25 in celebration of 25 years

STARTERS

RAILWAY STYLE VEGETABLE CAKE (v)(g)
beetroot and raisin, kasundi ketchup

GRILLED SARDINE FILLETS (g)
chilli and garlic, spiced rava crumble

SANDALWOOD FLAVOURED TANDOORI CHICKEN BREAST
coriander chutney

MAINS

STIR-FRIED AUBERGINE IN SESAME TAMARIND SAUCE (vg)(n)
coconut rice

SEARED HADDOCK FILLET, BENGALI DOPIAZA SAUCE
ghee rice

SOUTH INDIAN BEEF CHUKKA ON TADKA RICE VERMICELLI
curried yoghurt

SMOKED KENTISH LAMB CANNON (n)
pickling sauce, keema palak, pilau rice (£10 supplement)

DESSERTS

ALPHONSO MANGO AND CARDAMOM BRÛLÉE (g)
carom seed crisp

CARROT AND GINGER TOFFEE PUDDING (g)
cinnamon ice cream

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



nutmeg

cinnamon

GUNTUR

kashmir chili

THRISSUR

Odisha

asparagus

GARDEN OF ENGLAND

Kent

GANJAM

turmeric

coriander

GILLINGHAM

West Bengal

BOSTON

broccoli

Karn

KO

Lincolnshire

Odisha

long pepper



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