

CINNAMON KITCHEN

WEEKEND BARBEQUE BRUNCH

FRIDAY, SATURDAY

NOON to 4PM

ADD BOTTOMLESS WINE, PROSECCO, BEER, SELECT COCKTAILS AT £29 PER PERSON**

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| PRESSED WATERMELON CHAAT amaranth seeds, masala cashew nut (vg)(n) | 8.00 | CHICKEN TIKKA & CHEESE FILLED NAAN coriander chutney, kachumber salad (g) | 7.00 |
| SAMOSA SMASH curried white peas, onion & chilli (vg)(g) | 8.50 | CHOLEY BHATURE spiced chickpeas, deep fried bread (vg)(g) | 12.50 |
| CHINJABI CHILLI PANEER garlic & soy, curried yoghurt (g) | 11.00 | ANGLO INDIAN KEDGEREE smoked haddock, hardboiled egg | 14.50 |
| GRILLED MALAI BROCOLLI chilli and cheese, burnt tomato salsa (v) | 8.50 | AKURI masala scrambled egg, layered paratha (g) | 12.50 |
| KEEMA METHI PAO spiced lamb mince with fresh fenugreek, cumin brioche (g) | 12.50 | KASHMIRI CHICKEN BIRYANI dried fruits, burhani raita | 18.50 |
| TANDOORI ACHARI CAULIFLOWER chilli garlic sauce (v) | 12.50 | SHRIMP ALLEPPEY CURRY green mango and coconut, steamed rice | 17.50 |
| CHAR-GRILLED LAMB FILLET Rajastani soola spices, paprika raita | 14.00 | KODAGU PORK BELLY kokum berry and curry leaf, masala mash (g) | 21.00 |
| MASALA UTTAPPAM south Indian rice pancake with coconut chutney (vg) | 12.50 | SPICE CRUSTED SEA BREAM ginger chutney, green chilli & coriander sauce | 23.00 |
| SPICED POTATO STUFFED PARATHA lemon chutney, burhani raita (g) | 6.00 | AMERICAN STYLE CINNAMON PANCAKE banana and berries, saffron honey (v)(g) | 12.50 |
| | | SMOKED KENTISH SADDLE OF LAMB Rarha keema gosht, saffron roganjosh sauce | 27.50 |

DESSERTS

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| SORBET OR ICE CREAM selection of the day | 6.50 |
| RASMALAI TRES LECHES CAKE pistachio nougat (n)(g) | 8.00 |
| CHOCOLATE & PEANUT BUTTER CHEESECAKE carom seed crumble (n)(g) | 8.50 |
| PISTACHIO KULFI (n) | 8.00 |
| DATE PANCAKE coconut lime sorbet (vg) (g) | 8.50 |
| SELECTION OF ENGLISH FARMHOUSE CHEESES quince chutney (g) | 17.00 |

SIDES & BREADS

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| House black lentils (v) | 5.50 |
| Curried chickpeas (vg) | 4.50 |
| 24-month aged basmati rice - pilau or steamed (vg) | 3.50 |
| Turmeric and lemon rice (vg) | 4.00 |
| Homemade chutney selection (vg) | 4.50 |
| Tandoori roti (vg)(g) | 3.50 |
| Extra mature cheddar cheese & chilli naan (v)(g) | 5.50 |
| Garlic and coriander naan (v)(g) | 4.00 |

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

** Available for 90 minutes from time of booking / seating

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.



CINNAMON KITCHEN

Rajasthan
GREAT INDIAN DESERT
RAMGANJ MANDI
chickpeas

MANGALORE
bread fruit
banana leaves
Goa
kokum

Aberdeenshire
BALMORAL ESTATE
venison
Arunachal Pradesh
ITANAGAR
star anise

South Yorkshire
BARNSELEY
lamb

Lincolnshire
broccoli
Gujurat
UNJHA
cumin
BOSTON
cauliflower

Buckinghamshire
CHALFONT ST. PETER
yoghurt
INDO-GANGETIC PLAINS
Leicestershire
Uttar Pradesh
BALLIA
mustard
Madhya Pradesh
tamarind
maize

Norfolk
SHROPHAM
chicken
Odisha
turmeric
GANJAM
NILGIRIS
Tamil Nadu
OOTY
coffee
curry leaves
COIMBATORE
cloves

CHHINDWARA
HIMALAYAS
KAREWA
saffron
Jammu & Kashmir
Cumbria
mutton
beef

Kent
GILLINGHAM
asparagus
Karnataka
KOORG
long pepper
Andhra Pradesh
GUNTUR
kashmir chilli
MUNNAR

West Bengal
TOOR
lentils
Shetland

Kerala
jack fruit
cinnamon
coconut
nutmeg

Suffolk
kale
NACTON
BURRAVOE
mussels