



**SANDWICHES ARE SO LAST SEASON:
ANISE OPENS FOR LUNCH EVERY THURSDAY AND FRIDAY**

It's time Londoners said 'NO' to stodgy sandwiches, bland baps, wretched wraps and unpalatable packed lunches! The golden lunch hour deserves better and **Anise**, Cinnamon Kitchen's destination bar in Devonshire Square, has a spicy solution up its sleeve.

For the first time, Anise is opening its doors every Thursday and Friday from 12pm-3pm, and tight-for-time workers can now enjoy a quick and easy midday 'grazing' menu for just £10.

Created by executive chef Vivek Singh and Cinnamon Kitchen's Head Chef Abdul Yaseen, the lunch menu includes a **Grilled Lamb Salad; Kadhai Style Chicken Curry; Stir-Fried Cauliflower; Sprouted Moong Chaat; Pilau Rice and Black Lentils.**



Aside from the 'grazing' menu, other modern Indian delights are available for those with more time on their hands. Starting at just £5, light bites include quinoa and watermelon salad with curried yoghurt; steamed vegetable dumplings; pepper fried squid; grilled sea-bream with coconut chutney and pulled Kentish lamb sliders.

Of course Anise is best known for its cocktails, so what better way to celebrate nearing the end of the week than with a daytime drink or two? With house-infused spirits and a brand new cocktail menu, it's a must! Wind down with the signature East India House Cocktail – Cognac, Orange Curaçao, Maraschino liqueur, homemade spice syrup and chargrilled pineapple; or the Rhubarb Rum Punch – Plantation Dark Rum, Goslings Black Seal, Crème de Pêche, Orgeat syrup with slow-cooked spiced rhubarb.

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