

Starters

Grilled tenderstem broccoli, rose petals, spiced almond flakes (v) £9.00

Bombay style vegetables with truffled pao, Jerusalem artichoke crisp (v) 🌿 £10.00

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad (v) 🌿 £12.00

Char-grilled organic kingfish with carom seed, carambola pickle £11.50

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing £13.00

Green spiced native half lobster, kokum dip, dried shrimp chutney £33.00

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿 £11.00

Tandoori long legged partridge breast with green spices, kachri chutney, beetroot raita, pickled walnut and raisin £18.00

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿 £12.50

For those challenged on the spice front, The Cinnamon Club is pleased to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:

Crab risotto with truffle cappuccino, pan fried king prawn £14.50

As a main course £29.00

Main Courses

Banana chilli filled with fenugreek, raisin and bitter melon, green pea pilau and yoghurt sauce (v) £21.00

Tamil style butternut squash in garlic confit curry, Gobindobhog kichiri (v) £22.00

Zucchini flower filled with tamarind glazed vegetables, caldeen sauce (v) £21.00

Shrimp crusted coley fillet, green curry sauce, steamed basmati rice £22.50

Char-grilled monkfish with Kerala curry sauce, tomato rice £29.00

Wild Spencer Gulf king prawns with Alleppey sauce, rice vermicelli £35.00

Tandoori free range chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils £22.50

Roast saddle of Romney Marsh lamb, sesame tamarind sauce, keema palak, pickled root vegetables £29.50

48 hour marinated pheasant breast in pickling spices, kadhai stir-fried leg roll, nutmeg & spinach sauce £25.00

Balmoral Estate tandoori venison loin, black stone flower reduction and fenugreek potatoes £38.00

Eric's main: Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £32.00

Prices include VAT @ 20%. **We do not levy service charge for tables of up to 8 people.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. 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.

Sharing Mains

Served tableside

Morel Malai Kofta – paneer and royal cumin dumpling, stir-fried green pea and morels, tomato and fenugreek sauce, green pea pilau (v) £55.00 (for two)

Old Delhi style butter chicken on the bone, black lentils, pilau rice, garlic naan 🌿 £70.00 (for two)

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils, pickled vegetables and hot garlic chutney £85.00

Raan - Slow braised shoulder of milk-fed Herdwick lamb with nutmeg and black pepper sauce served with black lentils, pomegranate pilau, burhani raita, coriander chutney
£175.00 (serves 3-4)
(Limited availability)

Side Dishes

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Cabbage and seasonal green foogath with coconut and curry leaf £5.75

Home style split yellow peas with cumin £5.00

Aloo Gobi – Punjabi style stir-fried potato and cauliflower £6.50

Keema Karela– lamb mince and bitter melon £10.00

Garlic naan 🌿 £4.00 Potato stuffed paratha 🌿 £4.00

Selection of breads 🌿 £8.00

Selection of chutneys £5.50

(v) Vegetarian 🌿 Contains gluten Allergen menus available on request.

Desserts

Original Beans dark chocolate and Tellicherry pepper mousse, white chocolate and carom crumble, shatkora lime marmalade 🌿 £14.00

Taylor's, Tawny 20 years, Portugal Glass 100ml £14.00

Malai Kulfi – Old Delhi favourite, served with quinoa and raspberry crumble £9.50

Saussignac, Vendange d'Autrefois, Gascony, France, 2015 Glass 100ml £8.20

Sticky ginger toffee pudding with cinnamon ice cream 🌿 £8.75

Malvasia Passito, Vigna del Volta, Italy 2009 Glass 100ml £17.00

Lemon and ginger brulee, pink peppercorn crisp 🌿 £9.00

Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014 🌿
Glass 100ml £7.50

Salted caramel tart, wild berry sorbet, poppy seed meringue 🌿 £9.50

Pedro Ximenez San Emilio Lustau, Jerez, Spain

Glass 100ml £11.80

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan) £10.00

Muscat de Frontignan, Chateau de Peysonnie, France £8.00

Ice cream or sorbet selection of the day £7.50

Franciacorta Brut Castelveder, Italy, Glass 125ml 11.40

Selection of Neal's Yard cheeses with quince chutney 🌿 £14.50

Fonseca Vintage port 2001, Portugal Glass 100ml £12.60

Dessert Platter

Tasting plate of assorted desserts 🌿 for two or more

£30.00 per two people

NV Champagne Brut Rosé Françoise Monay

Bottle 750ml £77.00 Glass 125ml £15.00



The Cinnamon Club are long-standing SRA members and are involved in a range of sustainability efforts.

We welcome your comments and suggestions.

Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com

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Tasting Menu

£95 per person, £180.00 with premium wines

To maximise your dining experience, this menu must be ordered by each diner at your table.

Appetisers

Tandoori Norfolk free range chicken chaat in pastry shell 🌿

Devon crab and kokum berry salad on lotus root crisp

Stir fry of shrimps with curry leaf and ginger

Muscadet de Sèvre et Maine sur Lie 'Schistes de Goulaine'

Domaine R de La Grange, Loire, France, 2010

First Starter

Carpaccio of home cured Shetland salmon and caramel jhal muri

Riesling Rheinschiefer, Peter Jakob Kühn, Rheingau Germany, 2015

Second Starter

Tandoori long legged partridge breast with green spices, kachri chutney

Pouilly-Fuissé En Servy, Denis Bouchacourt, Mâconnais, France, 2015

Rest course

Pressed watermelon chaat, pineapple granita, ginger and coconut foam

First Main Course

Char-grilled monkfish with Kerala curry sauce

Nevina Vinograd Sv Ante, Istria, Croatia, 2016

Second Main Course

Balmoral Estate venison loin, black stone flower reduction

Or

Raan - Braised shoulder of milk fed Cumbrian lamb, nutmeg and fennel sauce

Amarone della Valpolicella Classico le Bertarole, Veneto, Italy, 2015

Dessert

Lemon and ginger brûlée, pink peppercorn crisp 🌿

Château Caillou, Second Cru Classé, Barsac, Sauternes France, 2011

Coffee and Petits Fours

Served in the Old Library Bar

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