

## Desserts

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

*Taylors, Tawny 20 years, Portugal, Glass 100ml £14.00*

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

*Saussignac, Vendange d'Autrefois, Gascony, France, 2015, Glass 100ml £7.50*

**Sticky ginger toffee pudding with cinnamon ice cream** 🍷 £8.75

*Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £16.50*

**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, Glass 100ml £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 Francois Monay  
Bottle 750ml £77.00 Glass 125ml £15.40*

**We welcome your comments and suggestions.**

**Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com)**

**Please be considerate when using mobile phones.**



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

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

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.

## Tasting Menu

*£95 per person, £180.00 with premium wines*

*To maximize 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, 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**

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

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.

## Starters

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

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

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

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

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

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

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

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

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

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

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

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

## Sharing Mains

### Served tableside

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

Whole rack of Romney Marsh lamb, saffron-roganjosh sauce, black lentils, pickled vegetables and hot garlic chutney £85.00

## The Cinnamon Set Lunch

£27.50 for two courses

£4 supplement for third course

Add half a bottle of our wine, hand-selected by our sommelier for £15.00

### Starters

Bombay style vegetables with truffled pao, Jerusalem artichoke crisp (v) 🍷

Bengali spiced fish cake with beetroot and raisin, kasundi mustard 🍷

Stir-fry of chicken legs with mint and molasses, pineapple raita

### Main Courses

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

Shrimp crusted coley fillet, green curry sauce steamed basmati rice

Rajasthani style goat and green chilli kofta with corn and yoghurt sauce, pilau rice

Double cooked Koorgi pork with kokum berries, masala cashew nut, curry leaf and lime crumble 🍷

### Desserts

Sorbet selection of the day

Prune, ginger and pumpkin pudding, roasted plum sorbet

Key lime pie with fennel ice cream 🍷

Selection of Neal's Yard cheeses with quince chutney 🍷  
£8.00 supplement

## Side Dishes

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Cabbage and seasonal green foogath with coconut £5.75

Home style split yellow peas with cumin £5.00

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

Tomato and curry leaf quinoa £5.50

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.

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.