

DESSERTS

Peanut chikki and chocolate marquis, coffee sorbet (g)(n) £12.00
Taylors, Tawny 20 years, Portugal, Glass 100ml £14.00

Black cardamom brûlée, sesame crisp (g) £9.50
2016 Sausignac Vendage d'Autrefois, Gascony, France Glass 100ml £11.20

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n) £9.50
2016 Chateau Filhot, Sauthern, France Glass 100ml £19.50

Date and almond burfi, Kalimpong dulce de leche, vanilla srikhand cannoli (g)(n) £9.50
NV Muscat de Frontignan Château de Peysonnie Glass 100ml £9.00

Coconut phirni, pineapple murabba, lime basil sorbet (vg) £9.50
2021 Côteaux du Layon Domaine de Barres, Loire, France Glass 100ml £9.90

Ice cream or sorbet selection of the day £7.50
Prucia Liquer de France Glass 50ml £9.00

Selection of English farmhouse cheeses from Neal's Yard with quince chutney (g) £17.00
2001 Fonseca Quinta do Panascal, Portugal Glass 100ml £12.60

DESSERT PLATTER

Tasting plate of assorted desserts - for two or more

£30.00 per two people

Champagne Brut Rosé Francois Monay
Bottle 750ml £98.00 | Glass 125ml £18.00

BEVERAGE

Filter Coffee £3.50
Whole Peppermint Leaf Tea £3.75
Organic Rosebuds Tea £4.00
Jasmine Silver Needles Tea £4.00

(v) Vegetarian (vg) Vegan (g) Contains gluten (n) Contains Nuts. Allergen menus available on request.

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.



WELCOME TO THE CINNAMON CLUB

Set in the historic Grade II listed former Westminster Library, The Cinnamon Club is an institution in the world of Indian Fine Dining. The Original modern Indian restaurant, since 2001 we have had a long history of serving innovative and creative Indian cuisine in a magnificently majestic setting. Through passion, creativity and ambition we combine Indian spicing with the very best local seasonal produce to create an offering that is constantly evolving to bring together the best of all worlds. Our commitment to seasonality, to sustainability and to developing our teams has driven all our endeavours over the last 20 plus years to bring you new and exciting experiences. We hope you enjoy your visit!

Vivek Singh

SET LUNCH MENU

3 courses at **£35**

STARTERS

Stir-fried baby corn with mint and molasses, tamarind chutney (vg)

Millet pancake with masala shrimp and potato bhaji, coconut chutney

Lamb shikampuri kebab with smoked paprika raita

Clove smoked Anjou squab pigeon, pumpkin and peanut (g)(n)
(Supplement of £12.00)

MAINS

Zucchini boat filled with spiced vegetables, chana dal with coconut, zucchini chutney (vg)

Vizag style chicken masala with poppy seed and curry leaf, lentil koshimbir salad

Bengali hot and sour beef shatkora curry, pilau rice

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli
(Supplement of £16.00)

DESSERTS

Madras coffee parfait, hazelnut ganache, coffee caviar (n)

Carrot halwa treacle tart, lemon cardamom shrikhand (g)

Sorbet or ice cream selection of the day

Selection of English farmhouse cheeses from Neal's Yard with quince chutney (g)
(Supplement of 7.50)

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 **£17.50**
As a main course **£32.00**

Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce **£38.00**

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STARTERS

Okra filled with peanut and jaggery, curried yoghurt and chilli coconut chutney (v)(n) **£12.00**

Tandoori chalk stream trout fillet with carom seed, samphire and pickled radish **£14.50**

Clove smoked Anjou squab pigeon, pumpkin and peanut (g)(n) **£24.00**

Tandoori free range chicken breast with fennel and coriander, kachri chutney **£12.50**

Awadhi lamb galouti, saffron sheermal, smoked paprika raita (g)(n) **£14.50**

MAINS

Bollyflower Cheese - cauliflower and Berkswell cheese parcel, tomato fenugreek sauce, kadhai vegetables (v)(g) **£19.00**

Jumbo morels filled with spiced tofu, tandoori king oyster, truffled millet khichdi and shiitake crisps (vg) **£32.00**

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce, rice vermicelli **£38.00**

Chicken Rezala - tandoori chicken breast, poppy and screwpine sauce, pilau rice (n) **£24.00**

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, keema saag **£32.00**

Rajasthani spiced tandoori Grouse breast with yellow 5 lentil Tadka, cumin and garlic **£36.00**

Char-grilled Balmoral Estate venison, rock moss and dried lime, masala mash **£40.00**

SIDES & BREADS

Black lentils (v) **£7.50**

Stir fried seasonal greens with garlic and chilli (vg) **£7.00**

Cucumber and cumin raita (v) **£4.50**

Rajasthani sangri beans with fenugreek and raisin (v) **£10.00**

Potato paratha, garlic & coriander naan, tandoori whole wheat roti (v)(g) **£4.00 each**

Selection of tandoori breads (v)(g) **£10.00**

Pilau, steamed or lemon rice (vg) **£4.00**

Selection of homemade chutneys (v) **£5.00**

Invisible Naan **£5.00**

When we heard about Invisible Chips, we knew we had to add them to our menu, but we gave them a little twist and created our own Invisible Naan! They're such a novel idea and a clever alternative to adding a charity donation to the bill. All sales help hospitality individuals and their families get back on their feet.

Master Chef: PERUDDIN KHAN
Restaurant Manager: PARAG BHANUSHALI
Head Sommelier: GIOVANNI DELUCCA