

Saturday Brunch and Jazz at The Cinnamon Club

£45 per person
Served 12pm to 2.30pm

Starters

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

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vegan)

Kedgeree with smoked haddock and poached egg

Camphor and Sandalwood flavoured free range chicken breast, coriander chutney

Lamb mille-feuille - Hyderabad black spiced lamb escalope, Awadhi lamb galouti (n) 🌿

Main Courses

Kale, quinoa and sweet potato kofta, tomato lemon sauce and saffron rice (vegan)

Tandoori Portobello and king oyster mushrooms, stir-fry of morels with peas, spinach garlic sauce (v)

Malabar style shrimp curry with coconut and curry leaf, steamed rice

Green spiced free range chicken breast, yoghurt fenugreek sauce, pilau rice

Rajasthani style curried venison mince with fried egg, layered paratha

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, pilau rice

Desserts

Sticky fruit and nut pudding, salted caramel sauce, cinnamon ice cream (g)(n)

Coconut phirni, pineapple murabba, lime basil sorbet (vegan)

Black cardamom brûlée, sesame crisp (g)

Selection of English cheeses with quince chutney 🌿
£8.00 supplement

Starters

Spiced aubergine steak, pumpkin chutney, masala peanut and moutabal (v) £9.00

Grilled Scottish scallops with varhadi techa spices, truffled potato and Kolhapuri sauce £27.00

Clove smoked Anjou squab pigeon, pumpkin and peanut (n) 🌿 £21.00

Main Courses

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

Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice £29.50

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

Char-grilled Balmoral Estate venison, black stone flower reduction, masala mashed potatoes £38.00

Sharing Mains Served tableside

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

Shahi Paneer Platter - tandoori paneer tikka, spinach malai kofta, smoked korma sauce, spinach and garlic sauce, saffron rice, black lentils and saffron bread 🌿 £55.00 (for two)

Side Dishes

Rajasthani sangri beans with fenugreek and raisin (v) £8.00

Black lentils (v) £7.50

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

Selection of tandoori breads (v) 🌿 £9.00

Selection of homemade chutneys (v) 🌿 £5.00

Desserts

Peanut chikki and chocolate marquis, coffee sorbet (g)(n) 🌿 £12.00

Taylors Tawny 20 years, Portugal Glass 100ml £14.00

Selection of English farmhouse cheeses with quince chutney 🌿 £17.00

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

Champagne Brut Rosé Francois Monay

Bottle 750ml £80.00 Glass 125ml £15.00

Prices include VAT @ 20%. We do not levy service charge for tables of up to 8 people. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. 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.

We welcome your comments and suggestions.
Please speak to our Duty Manager or e-mail us at 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.

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

Canapé

Pithog Saag - Chickpea and yoghurt gnocchi, spinach crumble, tamarind and coriander chutney

Appetisers

Carpaccio of home cured Shetland salmon, mustard caviar, curry leaf snow

2021 Grüner Veltliner, Waldschütz, Kamptal, Austria

First Starter

Clove smoked Anjou pigeon, pumpkin, peanuts (n) 🌱

2020 Saumur Champigny Cuvée de Bruyn Vieilles Vignes, Domaine du Fondis, Anjou, Saumur, Val de Loire, France

Second Starter

Spiced lamb mille-feuille

2019 Château Pavillon Beauregard, Lalande de Pommerol, Bordeaux, France

Rest course

Dahi bhalla sorbet

First Main Course

Char-grilled Obsibluë king prawns, Alleppey curry sauce

2020 Quarzit Riesling trocken, Peter-Jakob Kühn, Rheingau, Germany

Second Main Course

Tandoori Balmoral Estate venison loin, black stone flower reduction

2017 Rosso di Contrada Marabino, Val di Noto, Sicily

Dessert

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n)

2016 Chateau Filhot, Sauternes, France

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