

**Let your life lightly dance on the edges of  
time like dew on the tip of a leaf.**

Rabindranath Tagore

## The Cinnamon Club

### FEAST ON LONDON


Three courses £38 per person  
Including a pre-starter and a seasonal Pink London\* cocktail

Available Monday - Saturday

Lunch 12pm - 2:45pm

Dinner 6.00pm - 6.30pm & 9.00pm onwards


\*London Dry Gin, Crème de Cassis, Grapefruit juice

(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.** 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.

#### Starters

Sunchoke podimas on fermented rice pancake, coconut chutney and gunpowder (v)

Char-grilled organic kingfish with carom seed, carambola pickle


Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 

Clove smoked Kentish lamb escalope, green coriander chutney, smoked paprika raita

#### Main courses

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

Macher Jhol - sea bass in Bengali style broth with aubergine and potato, ghee rice

Tandoori chicken breast in Chettinad curry sauce, steamed rice 


Venison and prune kofta, slow cooked black lentils, pilau rice

#### Side dishes

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Keema Karela – lamb mince and bitter melon £10.00

Selection of breads  £8.00

#### Desserts

Sorbet or ice cream selection of the day

Whisky and raisin pudding, banana ice cream

Royal Punjabi kulfi, honeycomb pistachio crumble 