

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

Rabindranath Tagore

The Cinnamon Club

STAR DEAL

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

Available Monday - Saturday

Lunch 12pm - 2:45pm

Dinner 6.00pm - 6.30pm & 9.00pm onwards



(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.

* Non-alcoholic alternatives available upon request.

Starters

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad (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

Dum cooked snake gourd filled with tamarind ratatouille, yellow lentils (v)

Shrimp chutney crusted pollock with Thai green curry sauce, steamed rice

Tandoori chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils

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

Thandai cheese cake with marinated berries

Royal Punjabi kulfi, honeycomb pistachio crumble