



THE CINNAMON CLUB

Tasting Menu

£85 per person

With Premium wine flight £180

Appetiser

Tandoori Norfolk free range chicken chaat in pastry shell 🌾

Devon crab and kokum berry salad on lotus root crisp

Carpaccio of home cured Shetland salmon and caramel jhal muri

Muscadet de Sèvre et Maine sur Lie 'Schistes de Goulaine'
Domaine R de La Grange, Loire, France, 2010

First Starter

Wild Spencer Gulf king prawns with Allepey sauce

Riesling Rheinschiefer, Peter Jakob Kühn, Rheingau Germany, 2015

Second Starter

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌾

Château Pavillon Beauregard, Lalande-de-Pomerol, Bordeaux, France, 2016

First Main Course

Char-grilled monkfish with Kerala curry sauce

Muscat Sec Cave des Vignerons de Frontignan
VDP d'Oc, France, 2017

Second Main Course

Tandoori

Balmoral Estate venison loin, Anjou pigeon breast, pumpkin chutney

Barolo, Dacapo, Serralunga, Piedmonte, Italy, 2010

Dessert

Cardamom shrikhand with tamarind glazed berries 🌾

Château Caillou, Second Cru Classé, Barsac, Sauternes France, 2011

Coffee and Petits Fours

Served in the Old Library Bar

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.

Vegetarian and allergen menus available on request.

🌾 Contains gluten