

**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 (non-alcoholic alternatives available)

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.

All menus are subject to change. SAMPLE MENU ONLY

### 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

Tamil style butternut squash in garlic confit curry, Gobindobhog kichiri (v)

Shrimp chutney crusted coley fillet with green curry sauce, steamed rice

Tandoori chicken breast with rich onion, 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

Cardamom shrikhand with marinated berries 

Mango kulfi, raspberry and quinoa crumble 