

The Cinnamon Club Sample Menu

Starters

Rajasthani style corn and chilli porridge, stir fried baby corn £9

Selection of vegetarian kebab platter (v) £12.50

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v) £9.50

Fenugreek scented tandoori cod, curry leaf and lime crumble £10

Tandoori octopus with chutney aloo, fennel salad and tomato lemongrass dressing £9.50

Bengali style Thermidor with half Scottish lobster £26

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes £9.50

Char-grilled breast of red legged partridge with dried melon, spiced red lentils £16.50

Smoked Herdwick lamb fillet and galouti kebab mille feuille £11

For those challenged on the spice front, The Cinnamon Club is pleased to showcase dishes by our friend, the critically acclaimed chef Eric Chavot:

Crab risotto with truffle cappuccino, pan fried king prawn £12.50

As a main course £25

Main courses

*Tasting of mushroom – cep and spinach curry, tandoori
Portobello, mushroom pilau (v) £19*

*Crisp zucchini flower with marrow and yellow lentil
sauce, tamarind glazed vegetables (v) £17*

*Banana chilli filled with fenugreek, raisin and bitter
gourd, green pea pilau and yoghurt sauce (v) £18.50*

*Seared sea bass fillet on spiced red lentils, coconut ginger
sauce and puffed buckwheat £19.50*

Char-grilled halibut with yoghurt kadhi, tomato rice £25

*Wild Spencer Gulf king prawns with mango coriander
sauce, rice vermicelli £30*

*Norfolk free range chicken breast in Hyderabadi korma
sauce, garlic naan crumble £19.50*

*Roast saddle of Romney Marsh lamb, saffron-roganjosh
sauce, pickled root vegetables £26*

*Tandoor smoked breast of Scottish grouse, bitter
fenugreek and corn stir-fry, tamarind-cumin jus £38*

*For every dish ordered, we will donate £2 towards Action
Against Hunger's Love Food, Give Food campaign*

*Green spice Scottish pheasant, lentil kedgeree, pheasant
roll £27*

Eric's main:

*Seared rump steak of 28 day dry-aged Hereford beef,
fondant potatoes, red wine sauce £27.50*

Sharing mains

Served tableside

*Morel malai kofta – paneer and royal cumin dumpling,
stir-fried green pea and morels,
tomato and fenugreek sauce, green pea pilau (v) £48 (for
two)*

*Old Delhi style butter chicken on the bone, black lentils,
pilau rice, garlic naan £60 (for two)*

*Whole rack of Romney Marsh lamb, saffron-roganjosh
sauce, black lentils,
pickled root vegetables and hot garlic chutney £78*

*Raan - Slow braised shoulder of milk-fed Herdwick lamb
with nutmeg and black pepper sauce served with black
lentils,
pomegranate pilau, burhani raita, coriander chutney*

£150 (Serves 3 - 4)

(Limited availability)

Side dishes

Rajasthani sangri beans with fenugreek and raisin £7

Black lentils £6

Cabbage and seasonal green foogath with coconut and

curry leaf £5

Home style split yellow peas with cumin £4

*Aloo Gobi – Punjabi style stir-fried potato and
cauliflower £5*

*Chilled bitter melon, pickled shallot and cucumber salad
£6*

Keema Karela– lamb mince and bitter melon £9

Garlic naan £3.50

Potato stuffed paratha £3.50

Organic multigrain roti £3.50

Selection of breads £7.50

Selection of chutneys £5

Desserts

*Chocolate chilli praline fondant, hazelnut mousse,
banana peanut ice cream £12.50*

Royal Punjabi kulfi, honey comb pistachio crumble £8.50

Mithai chaat – collection of Indian festive sweets £10

Lemon and ginger brulee, garam masala sable £8

*Fig and date sticky toffee pudding, cinnamon ice-cream
£9*

Gulab jamun and yuzu tart, iced double cream

Saffron poached pear, tapioca and lime payasam £9

Ice cream or sorbet selection of the day £6.50

*Selection of Neal's Yard cheeses with quince chutney
£13.50*