

## Desserts

**Original Beans dark chocolate and Tellicherry pepper mousse, white chocolate and carom crumble, shatkora lime marmalade** 🌿 £14.00  
*Taylors, Tawny 20 years, Portugal, Glass 100ml £14.00*

**Malai Kulfi – Old Delhi favourite, served with quinoa and raspberry crumble** £9.50  
*Saussignac, Vendange d'Autrefois, Gascony, France, 2015, Glass 100ml £7.50*

**Garam masala Christmas pudding, cinnamon ice cream** 🌿 £8.75  
*Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £16.50*

**Lemon and ginger brulee, pink peppercorn crisp** 🌿 £9.00  
*Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014 🌿  
Glass 100ml £7.50*

**Salted caramel tart, wild berry sorbet, poppy seed meringue** 🌿 £9.50  
*Pedro Ximenez San Emilio Lustau, Jerez, Spain Glass 100ml £11.80*

**Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan)** £10.00  
*Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £8.00*

**Ice cream or sorbet selection of the day** £7.50  
*Franciacorta Brut Castelveder, Italy, Glass 125ml 11.40*

**Selection of Neal's Yard cheeses with quince chutney** 🌿 £14.50  
*Fonseca, Vintage port 2001, Portugal, Glass 100ml £12.60*

### Dessert Platter

**Tasting plate of assorted desserts** 🌿 for two or more  
£30.00 per two people

*NV Champagne Brut Rosé Francois Monay  
Bottle 750ml £77.00 Glass 125ml £15.40*

We welcome your comments and suggestions.  
Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com)  
Please be considerate when using mobile phones.



The Cinnamon Club are  
long-standing SRA members and are  
involved in a range of sustainability efforts.

(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.** 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.

## Tasting Menu

£95 per person, £180.00 with premium wines

To maximize your dining experience, this menu must be ordered by each diner at your table

### Appetisers

**Tandoori Norfolk free range chicken chaat in pastry shell** 🌿

**Devon crab and kokum berry salad on lotus root crisp**

**Stir fry of shrimps with curry leaf and ginger**

Muscadet de Sèvre et Maine sur Lie 'Schistes de Goulaine'

Domaine R de La Grange, Loire, France, 2010

### First Starter

**Carpaccio of home cured Shetland salmon and caramel jhal muri**

Riesling Rheinschiefer, Peter Jakob Kühn, Rheingau Germany, 2015

### Second Starter

**Tandoori long legged partridge breast with green spices, kachri chutney**

Pouilly-Fuissé En Servy, Denis Bouchacourt, Mâconnais, France, 2015

### Rest course

**Pressed watermelon chaat, pineapple granita, ginger and coconut foam**

### First Main Course

**Char-grilled Monkfish with Kerala curry sauce**

Nevina Vinograd Sv Ante, Croatia, 2016

### Second Main Course

**Balmoral Estate venison loin, black stone flower reduction**

Or

**Raan - Braised shoulder of milk fed Cumbrian lamb, nutmeg and fennel sauce**

Amarone della Valpolicella Classico Le Bertarole, Veneto, Italy, 2015

### Dessert

**Lemon and ginger brûlée, pink peppercorn crisp** 🌿

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

### Coffee and Petits Fours

Served in the Old Library Bar

🌿 Contains gluten (v) Vegetarian Allergen menus available on request.

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.

## Starters

Bombay style vegetables with truffled pao, Jerusalem artichoke crisp (v) £10.00

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing £13.00

Char-grilled organic kingfish with carom seed, carambola pickle £11.50

Tandoori long legged partridge breast with green spices, kachri chutney, beetroot raita, pickled walnut and raisin £18.00

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🍷 £11.00

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🍷 £12.50

**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 £14.50  
As a main course £29.00

## Main Courses

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £21.00

Char-grilled monkfish with Kerala curry sauce, tomato rice £29.00

Wild Spencer Gulf king prawns with Allepey curry sauce, rice vermicelli £35.00

Tandoori free range chicken breast with rich onion crust, pickling sauce, toasted buck wheat and brown lentils £22.50

Roast saddle of Romney Marsh lamb, sesame and tamarind sauce, keema palak, pickled root vegetables £29.50

Balmoral Estate tandoori venison loin, black stone flower reduction and fenugreek potatoes £38.00

**Eric's Main:** Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £32.00

## Sharing Mains

### Served tableside

Old Delhi style butter chicken on the bone, black lentils, pilau rice and garlic naan 🍷 £70.00 (for two)

Whole rack of Romney Marsh lamb, saffron-roganjosh sauce, black lentils, pickled vegetables and hot garlic chutney £85.00

## The Cinnamon Set Lunch

£27.50 for two courses

£4 supplement for third course

Add half a bottle of our wine, hand-selected by our sommelier for £15.00

### Starters

Stir-fry of baby corn with mint and molasses, caramel muri (v)

Home smoked mackerel fillet with kasundi mustard, fennel and apple salad

Tandoori free range chicken thighs with dark garam masala, roasted pepper relish

Ground beef kebab with yoghurt and mint, green coriander chutney

### Main Courses

Mushroom tasting - Tandoori king oyster, kadhai stir-fry of shiitake, mushroom pilau, sauce (v) nutmeg-spinach

Shrimp crusted coley fillet, green curry sauce, steamed basmati rice

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

Makai Ka Soweta - Rajasthani spiced lamb and corn curry smoked with clove, pilau rice

### Desserts

Sorbet selection of the day

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan)

Garam masala Christmas pudding, cinnamon ice cream 🍷🍷🍷

## Side Dishes

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Cabbage and seasonal green foogath with coconut £5.75

Home style split yellow peas with cumin £5.00

Aloo Gobi – Punjabi style stir-fried potato and cauliflower £6.50

Tomato and curry leaf quinoa £5.50

Garlic naan 🍷 £4.00

Potato stuffed paratha 🍷 £4.00

Selection of breads 🍷 £8.00

Selection of chutneys £5.50

(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.** 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.

## Starters

Stir-fry of baby corn with mint and molasses, caramel muri (v) £9.00

Bombay style vegetables with truffled pao, Jerusalem artichoke crisp (v) 🌿 £10.00

Crisp fried long aubergine, baby aubergine chutney, pearl barley salad (v) 🌿 £12.00

Char-grilled organic kingfish with carom seed, carambola pickle £11.50

Tandoori octopus with chutney aloo, fennel salad and tomato lemon dressing £13.00

Bengali style Thermidor with half Scottish lobster £33.00

Sandalwood flavoured Norfolk free range chicken, chicken tikka rillettes 🌿 £11.00

Tandoori long legged partridge breast with green spices, kachri chutney, beetroot raita, pickled walnut and raisin £18.00

Smoked Herdwick lamb fillet and galouti kebab mille feuille 🌿 £12.50

**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 £14.50

*As a main course £29.00*

## Main Courses

Banana chilli filled with fenugreek, raisin and bitter gourd, green pea pilau and yoghurt sauce (v) £21.00

Mushroom tasting - Tandoori king oyster, kadhai stir fry of shiitake, mushroom pilau, nutmeg-spinach sauce (v) £22.00

Zucchini flower filled with tamarind glazed vegetables, caldeen sauce (v) £21.00

Shrimp crusted coley fillet, green curry sauce, steamed basmati rice £22.50

Char-grilled monkfish with Kerala curry sauce, tomato rice £29.00

Wild Spencer Gulf king prawns with Alleppey sauce, rice vermicelli £35.00

Tandoori free range chicken breast with rich onion crust, pickling sauce, toasted buckwheat and brown lentils £22.50

Roast saddle of Romney Marsh lamb, sesame tamarind sauce, keema palak, pickled root vegetables £29.50

48 hour marinated pheasant breast in pickling spices, kadhai stir-fried leg roll, nutmeg & spinach sauce £25.00

Balmoral Estate tandoori venison loin, black stone flower reduction and fenugreek potatoes £38.00

**Eric's main:** Seared rump steak of 28 day dry-aged Hereford beef, fondant potatoes, red wine sauce £ 32.00

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.

## 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) £55.00 (for two)

Old Delhi style butter chicken on the bone, black lentils, pilau rice, garlic naan 🌿 £70.00 (for two)

Whole rack of Romney Marsh lamb, corn and yoghurt sauce, black lentils, pickled vegetables and hot garlic chutney £85.00

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  
£ 175.00 (serves 3-4)  
(Limited availability)

## Side Dishes

Rajasthani sangri beans with fenugreek and raisin £8.00

Black lentils £6.50

Cabbage and seasonal green foogath with coconut and curry leaf £5.75

Home style split yellow peas with cumin £5.00

Aloo Gobi – Punjabi style stir-fried potato and cauliflower £6.50

Keema Karela– lamb mince and bitter melon £10.00

Garlic naan 🌿 £4.00 Potato stuffed paratha 🌿 £4.00

Selection of breads 🌿 £8.00

Selection of chutneys £5.50

(v) Vegetarian 🌿 Contains gluten Allergen menus available on request.

## Desserts

**Original Beans dark chocolate and Tellicherry pepper mousse, white chocolate and carom crumble, shatkora lime marmalade** 🌿 £14.00  
*Taylors, Tawny 20 years, Portugal Glass 100ml £14.00*

**Malai Kufi – Old Delhi favourite, served with quinoa and raspberry crumble** £9.50  
*Saussignac, Vendange d'Autrefois, Gascony, France, 2015 Glass 100ml £8.20*

**Garam masala Christmas pudding, cinnamon ice cream** 🌿 £8.75  
*Malvasia Passito, Vigna del Volta. Italy 2009 Glass 100ml £17.00*

**Lemon and ginger brulee, pink peppercorn crisp** 🌿 £9.00  
*Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014* 🌿  
*Glass 100ml £7.50*

**Salted caramel tart, wild berry sorbet, poppy seed meringue** 🌿 £9.50  
*Pedro Ximenez San Emilio Lustau, Jerez, Spain*  
*Glass 100ml £11.80*

**Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan)** £10.00  
*Muscat de Frontignan, Chateau de Peysonnie, France £8.00*

**Ice cream or sorbet selection of the day** £7.50  
*Franciacorta Brut Castelveder, Italy, Glass 125ml 11.40*

**Selection of Neal's Yard cheeses with quince chutney** 🌿 £14.50  
*Fonseca Vintage poert 2001, Portugal Glass 100ml £12.60*



**The Cinnamon Club are long-standing SRA members and are involved in a range of sustainability efforts.**

**We welcome your comments and suggestions.**

**Please speak to our Duty Manager or e-mail us at [info@cinnamonclub.com](mailto:info@cinnamonclub.com)**

(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.** 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.

## Tasting Menu

*£95 per person, £180.00 with premium wines*  
*To maximise your dining experience, this menu must be ordered by each diner at your table.*

### Appetisers

**Tandoori Norfolk free range chicken chaat in pastry shell** 🌿

**Devon crab and kokum berry salad on lotus root crisp**

**Stir fry of shrimps with curry leaf and ginger**

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

### First Starter

**Carpaccio of home cured Shetland salmon and caramel jhal muri**

*Riesling Rheinschiefer, Peter Jakob Kühn, Rheingau Germany, 2015*

### Second Starter

**Tandoori long legged partridge breast with green spices, kachri chutney**

*Pouilly-Fuissé En Servy, Denis Bouchacourt, Mâconnais, France, 2015*

### Rest course

**Pressed watermelon chaat, pineapple granita, ginger and coconut foam**

### First Main Course

**Char-grilled monkfish with Kerala curry sauce**

*Nevina Vinograd Sv Ante, Istria, Croatia, 2016*

### Second Main Course

**Balmoral Estate venison loin, black stone flower reduction**

Or

**Raan - Braised shoulder of milk fed Cumbrian lamb, nutmeg and fennel sauce**

*Amarone della Valpolicella Classico le Bertarole, Veneto, Italy, 2015*

### Dessert

**Lemon and ginger brûlée, pink peppercorn crisp** 🌿

*Château Cailou, Second Cru Classé, Barsac, Sauternes France, 2011*

### Coffee and Petits Fours

**Served in the Old Library Bar**

(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.** 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.

## Hot Beverages

### Tea Selection

All our teas are hand selected by tea experts Jing Tea.

**Maojian** £3.75

Premium grade green tea, soft and refreshing.

**Earl Grey Ceylon** £3.75

Made from a base of whole leaf Ceylon, scented with bergamot and sprinkled with cornflowers.

**Assam** £3.75

From India's famous Assam region. Renowned for its depth and full body.

**Silver Needle** £5.50

Silver needle white tea is the most famous tea in the world. Sweet and mellow with the freshness of honeydew melon.

**Jasmine Pearls** £5.50

Composed of the most perfectly balanced spring green tea, repeatedly hand-scented with fresh jasmine flowers (and nothing else!).

### Coffee Selection

Our Musetti coffee is produced by Italy's award-winning exclusive coffee roaster. Roasting and blending in strict line with the artisan principle. Flame-roasted, ethically sourced and Fairtrade supporters.

*De-caffinated available on Request*

Filter £ 3.50

Cappuccino £ 4.00

Espresso £3.50

Café Latte £4.00

Please let us know if you require our in-house transport service which offers luxury cars at competitive rates.

## Dessert Wine & Digestive

**Tokaji Szamorodni, Szepsy, Hungary, 2012**

*Bottle 500ml £120.00*

**Malvasia Passito, Vigna del Volta**

**Emilia-Romagna, Italy, 2009**

*Bottle 500ml £80.00 Glass 100ml £16.50*

**Saussignac, Vendange d'Autrefois, Gascon France, 2015**

*Bottle 500ml £37.00 Glass 100ml £7.50*

**Côteaux du Layon St Aubin, Domaine des Barres Loire, Franc, 2014**

*Bottle 750ml £43.00 Glass 100ml £7.50*

**Muscat de Frontignan**

**Chateau de Peysonnie, France, NV**

*Bottle 375ml £28.00 Glass 100ml £8.00*

### Sherry

**Pedro Ximénez, San Emilio, Lustau, Jerez**

*Glass 100ml £11.80*

### Ports

**Taylor's, Tawny, 20years**

*Glass 100ml £14.00*

**Fonseca, Vintage port 2001**

*Glass 100ml £12.60*

**Taylor, Tawny, 10 years**

*Glass 100ml £9.00*

For the full list of dessert wines and digestives, please refer to our wine list

## After Dinner Beverages

### Espresso Martini's

**The Cinnamon Club Espresso Martini £11.50**

*A spiced twist on the classic version with the use of Absolut Pepper*

**Tequila Espresso Martini £13.00**

*Combination of Tequila and warming spices to warm up this martini*

**Rum Espresso Martini £13.00**

*Notes of vanilla & butterscotch with a premium Brazilian Coffee liqueur*

**Gin Espresso Martini £12.50**

*Nutty Old Tom Gin with Toffee added to balance out the nutty & coffee notes*

### Unique Whiskies

All served at 25ml Measures

**Carn Mor Glen Grant 1965 – 43yrs - £40**

Highly complex and rich, which is firm enough to hold the spice and oak with comfort, balance and quality is nothing short of superb.

**Carn Mor Macallan 1965 Sherry Cream Butt – 43yrs - £75**

Stunningly clean sherry notes with wonderful nuttiness amid spice and oak, that bathes in luxuriant, simply flawless, leathery sherry.

**Carn Mor Macallan 1965 Sherry Fino Butt – 43yrs - £75**

Sweetness of the nose automatically translates to the palate. Mouth-watering barley is deeply embedded. Clean whisky at its finest.

**Carn Mor Glen Keith 1990 – 19yrs - £25**

Classic Fruity Speyside then comes sweeter notes from the wood marry beautifully with the clean grassy notes of the spirit forming an almost tropical feel.

**Carn Mor Tamnavulin 1968– 40yrs - £30**

This Tamnavulin shares many of the flavours indicative of the best whiskies produced at this time. Layers of tropical fruit blend with marzipan and ginger spice making for a luxurious feel.

**Carn Mor North of Scotland 1973 – 35yrs - £30**

*This single cask is one of the last remaining examples of this lost distillery. Matured in a bourbon, the sweetness from the wood as integrated with the spirit creating the perfect pudding whisky: layers of sweet and dried fruit, interleaved with vanilla and caramel.*

## Desserts

**Dark chocolate dome filled with shrikand bavaois, passion fruit and rosemary soup £14.00**

*Taylor's, Tawny 20 years, Portugal, Glass 100ml £14.00*

**Mango kulfi with quinoa and raspberry crumble £9.50**

*Saussignac, Vendange d'Autrefois, Gascony, France, 2015, Glass 100ml £7.50*

**Baba au rhum with orange and raisin, chia seed ice cream £11.50**

*Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £16.50*

**Lemon and ginger brulee, masala sable £9.00**

*Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014*

*Glass 100ml £7.50*

**Salted caramel tart, wild berry sorbet, poppy seed meringue £9.50**

*Enamor Yuzu liqueur de France Glass 50ml £8.30*

**Saffron poached pear, tapioca and lime payasam £10.00**

*Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £8.00*

**Ice cream or sorbet selection of the day £7.50**

**Selection of Neal's Yard cheeses with quince chutney ~~£14.50~~**

*Fonseca, Vintage port 2001, Portugal, Glass 100ml £ 12.60*

### Dessert Platter

**Tasting plate of assorted desserts – for two or more**

*£30.00 per two people*

*Champagne Brut Rosé Francois Monay*

*Bottle 750ml £74.00 Glass 125ml £15.*