

TASTING MENU 10TH ANNIVERSARY

£60

Selection of our favourite dishes from last 10 years. Please ask a team member for the copy of the menu.

CINNAMON KITCHEN

Pairing carefully sourced Indian spices and regional flavours with seasonal ingredients from across the British Isles.

SET MENUS

LUNCH

Mon - Fri / 12 to 5pm
2 courses £16 / 3 courses £19.

DINNER

Mon - Fri / 5pm to 6pm and 9pm onwards
2 courses £24 / 3 courses (inc. cocktail) £29

MUZZEH (NIBBLES WITH DRINKS)

MASALA POPCORN (v) ♦	2.90	CHICKEN TIKKA CHEESE NAAN coriander chutney	5.50	MADRAS HOT SHRIMP PEPPER FRY ♦	7.50
FIRECRACKER CHICKEN WINGS chilli-garlic sauce	6.50	CHICKEN LIVER AND PEAS kadhai spices	6.00	BULLET CHILLIES lentil gunpowder (v)	4.75
ROASTED AUBERGINE MOUTABEL chickpea wafer	5.50	CRISP SPINACH AND ARTICHOKE CHAAT (v)	6.50	INDO-CHINESE CHILLI PANEER garlic soy (v)	6.50

TANDOOR & GRILL (STARTERS)

TANDOORI LAMB FILLET smoky raita ♦	14.00	BANANA LEAF WRAPPED SEA BASS coconut & mango chutney, masala rice ♦	12.50
GRILLED PORK BACK RIBS honey glazed	8.00	TANDOORI CHICKEN BREAST fennel & coriander, bay leaf and pepper sauce	14.00
CHICKEN LEG TIKKA red Rajasthani soola spices	7.00	GRILLED WILD PRAWN coconut kasundi mustard, tomato-lemon sauce (each) ♦	18.50
CHAR-GRILLED BROCCOLI spiced almond flakes and rose petal (v)	6.50		

◆ OUR CLASSICS ◆

◆ SIGNATURE KEBAB PLATTER ◆

LAMB FILLET, CHICKEN LEG, KING PRAWN, BEEF SEEKH 39.50 (for two)

TANDOORI TRIO paneer tikka, achari cauliflower, Padrón pepper (v)	15.50
TANJORE STYLE KING PRAWNS coconut coriander sauce, ghee rice	26.50
CHAR-GRILLED SADDLE OF LAMB Rajasthani corn & yoghurt sauce, pilau	24.00
TANDOORI SPICED VENISON roast root vegetables, pickling sauce ♦	28.00
CRAB & KOKUM CRUSTED COD seafood bisque, lemon rice	25.00

VEGAN

MASALA UTTAPPAM artichoke podimas, lentil sambhar & chutney (vg)	12.50
PINK ONION BHAJI house chutneys (vg)	5.00

SIDES & BREADS

Pilau rice or plain steamed rice	3.00
24 hour simmered black lentils ♦	5.00
Punjabi style curried chickpeas	4.50
Mixed vegetable poriyal, coconut and curry leaf	4.25
Potato paratha	3.00
Garlic naan	3.00
Peshawari naan (n)	4.50

BIRYANI & CURRIES

CHETTINADU HOT MUTTON CURRY, star anise & chilli ♦	15.50
PUNJABI KURCHAN CHICKEN LEG CURRY	12.50
TANDOORI SUBZ SAAG tandoori root vegetables in spinach sauce (v)	11.50
KERALA BOATMAN'S HADDOCK CURRY	14.50
LUCKNOW STYLE CHICKEN BIRYANI 24 month aged basmati rice	15.00
GRILLED LONG AUBERGINE sesame, tamarind & peanut crumble (vg/n)	8.50
KALE & QUINOA KOFTA tomato lemon sauce, lemon rice (vg)	14.50

(v) VEGETARIAN (vg) VEGAN (n) CONTAINS NUTS - Full allergen guide available.

◆ OUR DINERS FAVOURITE DISHES

12.5% discretionary service will be added to groups of 8 and above. Prices include VAT @ 20%. Please inform one of our team members of your allergies or special dietary requirements before placing your order as all ingredients cannot be listed. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of allergens, we cannot guarantee that our dishes will be totally allergen 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.

To receive information about our Supper Clubs and Special Events, please sign up on the website.