



### Specials

Baked wild African prawns with 'kadhai' spices, tomato lemon sauce £35.00

Fillet steak of Wagyu beef with stir fried morels, saffron sauce £95.00

Chef's special for two, carved at your table Market price

### Celebrating 10 years of The Cinnamon Club

To mark this occasion we have a special limited edition leather bound Cinnamon Club cook book available to purchase as well as limited edition anniversary wines!

The Cinnamon Club changed people's perception of wines with Indian food. To celebrate the decade we offer you a chance to buy our exclusive limited edition wines. Packaged in a beautiful gift box and with only 300 boxes being produced these wines are highly sought after.

**Saint-Joseph, Cinnamon Club Cuvee, Michel Chapoutier, Rhone, France, 2008 £40.00**

**Cabernet/Merlot, Reserve, Cold Label, Brookfields Estate 2002 £45.00**

**The Cinnamon Club Cookbook £50.00**

For the serious foodie or amateur chef, the restaurant's seminal cookbook, The Cinnamon Club Cookbook, has got a birthday makeover. Just 500 books have been bound in the highest quality hand-crafted leather. These exclusive book's, are signed by Vivek Singh.

**Curry - Classic and Contemporary £15.00**

Curry - Classic & Contemporary is ground breaking and accessible contemporary book, marrying eastern and western techniques and ingredients, sit side-by-side with an awe-inspiring collection of classic regional curries, many never previously published.

**The Cinnamon Club Seafood Cookbook £15.00**

Following the success of the original Cinnamon Club Cookbook, Executive Chef Vivek Singh showcases his legendary way with seafood, in this the first of a set of subject-dedicated cookery books.

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

### Appetiser

Crab risotto with truffle cappuccino, pan fried king prawn £10.00  
As a main course £20.00

### Main course

Seared rump of Scottish beef, fondant potatoes, red wine sauce £22.00

### Appetisers

Roasted plaice with Bengali spiced crab £8.50

Carpaccio of cured salmon, tandoori salmon and green pea relish £9.00

Crilled Scottish king scallops with stir-fried baby squid and cauliflower puree £15.00

Black leg chicken breast with dried mango and peanut, chicken tikka *rilette* £9.50

Tandoori breast of red leg partridge with pickling spices £14.50

Char-grilled Welsh lamb fillet with nutmeg, sweetbread *bhaji* £9.50

Salsify and green pea *tikki* with almond and cardamom *shorba* £7.50

Crisp zucchini flower with royal cumin, tamarind glazed vegetables £8.50

Bombay style vegetables with truffle 'pao' £9.00

### Main courses

Spice crusted sea bass with chickpea salad, green mango and coconut chutney £18.00

Hot and sweet king prawns with Alleppey curry sauce, brown basmati rice £23.00

Char-grilled halibut with Bengali 'dopyaza' sauce, ghee rice £25.00

*Murg methi*- tandoori black leg chicken breast, stir-fry of legs with fresh fenugreek £20.00

Clove roasted mallard breast, 'kadhai' sauce and *masala* rice £26.00

Smoked loin of lamb with saffron sauce, ground lamb kebab £25.00

Roast saddle of 'Oisin' red deer with sesame tamarind sauce £32.00

Cauliflower and smoked buffalo cheese parcel with stir fried green pea and potato £14.00

Plantain 'kofta' with yoghurt and coconut sauce, beetroot chutney £15.00

Tandoori Portobello mushroom, root vegetable curry and saffron bread £16.00

### Side dishes

Masala chicken livers with green peas £6.50

Tandoor roasted aubergine crush £5.00

Rajasthani sangri beans with fenugreek and raisin £5.50

Black lentils £5.00

Stir-fry of broccoli with 'kadhai' spices and peanut £4.00

Cumin flavoured yogurt with cucumber £3.50

Masala mashed potatoes £3.00

Pilau rice or steamed rice £3.00

Carlic Naan £3.00 Potato stuffed paratha £3.00 Organic multigrain roti £3.00

Selection of breads £6.00

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. 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. Some dishes may contain shot. 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