



Tasting Menu

£75 per person,

£115 with Premier Wines, £150 with Premium Wines

Please ask your server to see the matching wines
To maximize your dining experience, this menu must be ordered
by each diner at your table

Carpaccio of cured salmon, tandoori salmon and green pea relish

Grilled Scottish king scallop with cauliflower puree

Steamed chickpea cake

Tandoori breast of red leg partridge with pickling spices

Lime and mint sorbet

Baked wild African prawn with 'kadhai' spices

Saddle of 'Oisin' red deer with sesame tamarind sauce

Or

Fillet steak of Wagyu beef with stir-fried morels, saffron sauce
(Supplement of £25)

Spiced apple pudding with apple and cinnamon ice cream

Coffee and petits fours

Head Chef : Rakesh Ravindran Nair

Manager : Hari Nagaraj

Set Lunch

£22 for two courses and £24 for three courses

Appetisers

Came seekh kebab with smoked paprika raita

Tandoori chicken breast with garlic and coriander

Char-grilled Romaro pepper filled with paneer and raisin

Main courses

Home smoked mackerel fillet with Jerusalem artichoke mash,

Roast pork loin with masala sautéed potatoes, Coan curry sauce

Stir-fry of broccoli and cauliflower with green chilli and curry leaves

Desserts

Sorbet selection of the day

Spiced date pancake with peanut ice cream

Lemon and pistachio mousse with tamarind glazed figs

A la carte

Appetisers

Roasted plaice with Bengali spiced crab £8.50

Grilled 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

Crisp zucchini flower with spiced vegetables, slow cooked marrow £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 tomato and shrimp broth, curry leaf quinoa £25.00

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

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

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

Side dishes

Masala chicken livers with green peas £6.50

Rajasthani sangri beans with fenugreek and raisin £5.50

Black lentils £5.00

Tandoor roasted aubergine crush £5.00

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

Masala mashed potatoes £3.00

Organic multigrain roti £3.00

Selection of breads £6.00

Pilau rice £3.00

Garlic naan £3.00

Paratha £3.00

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) £20.00

Main course

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

We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com Prices include VAT @ 20%. Please be considerate when using mobile phones.

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 you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Came dishes may contain shot.