



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

Stir fried English asparagus, smoked aubergine chutney
 Norwegian king crab with tamarind, salmon and green peas

Steamed chickpea cake

Tandoori breast of Anjou squab pigeon

Lime and mint sorbet

Baked wild African prawn with 'kadhai' spices

Saddle of 'Oisin' red deer with onion and fenugreek sauce

Or

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

Shrikand cheese cake with tamarind glazed strawberries

Coffee and petits fours

Head Chef : Hari Nagaraj
 Restaurant Manager : Esra Akyurt

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 £9.50
 As a main course £19.00

Main course

Seared rump of Scottish beef, fondant potatoes, red wine sauce £20.00

Prices include VAT @ 17.5%. 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 shell. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com Please be considerate when using mobile phones.

Appetisers

Roasted plaice with Bengali spiced crab £8.50
 Cured salmon with Norwegian king crab salad, hot coconut ginger soup £9.50
 Crilled half lobster with garlic and pepper butter £17.50
 French black leg chicken- Malai kebab, chilli chicken sausage and chicken tikka *rillette* £9.00
 Tandoori breast of Anjou squab pigeon £12.00
 Char-grilled Welsh lamb fillet with nutmeg, sweet bread *bhaji* £9.50
 Tasting of Bombay street food £10.00
 Ravioli of wild mushroom, tomato truffle dressing £8.00
 Stir-fried asparagus with 'kadhai' spices, yoghurt gnocchi £8.00

Main courses

Herb crusted black bream ,masala sautéed Jerusalem artichoke, coconut brandy sauce £18.00
 Hot and sweet king prawns with Alleppey curry sauce, brown rice £23.00
 Char-grilled halibut with tomato and shrimp broth, curry leaf quinoa £25.00
 Sandal wood flavoured tandoori chicken breast, curried morels £20.00
 Pan seared breast of Cressingham duck with coconut vinegar sauce £22.00
 Tandoori spiced rare breed pork loin with bamboo shoot and sticky rice £21.00
 Hyderabad style saddle of lamb with sesame tamarind sauce, spiced mince in fat chilli £25.00
 Roast saddle of 'Oisin' red deer with fenugreek onion sauce £32.00
 Spice crusted zucchini with pickled mushroom, bitter gourd and chana dal sauce £13.00
 Cauliflower and smoked buffalo cheese parcel with stir fried green pea and potato £14.00
 Stir fry of paneer and baby corn with chilli naan bread £14.00

Tasting plates

Anjou squab pigeon, tandoori loin of lamb and 'Oisin' red deer £37.00 (per person)
 Tandoori halibut, Norwegian king crab, and wild African prawn £37.00 (per person)
 Special
 Fillet steak of Wagyu beef with stir fried morels, saffron sauce £75.00

Side dishes

Masala chicken livers with green peas £6.50
 Aubergine crush with coconut and curry leaves £4.00
 Rajasthani sangri beans with fenugreek and raisin £5.00
 Mushrooms and spinach stir-fry £5.00
 Black lentils £5.00
 Cumin flavoured yogurt with cucumber £3.00
 Masala mashed potatoes £3.00
 Pilau rice or steamed rice £2.50
 Garlic Naan £2.50 Potato stuffed paratha £2.50 Organic multigrain roti £3.00
 Selection of breads £6.00
Gluten free option - Curry leaf quinoa £5.00