



Lunch Tasting Menu

£45 per person, £65 with matching wines
To maximize your dining experience, this menu must be ordered
by each diner at your table

Stir-fried asparagus
'kadhai' spices, yoghurt gnocchi

Malvasia Bianca, Birichino, Bonny Doon vineyard, Monterey, USA, 2008

Tandoori spiced terrine of black leg chicken
honey and mustard dressing, pea shoot salad
Macon Solutre, Denis Bouchacourt, Burgundy, France 2008

Lime and mint sorbet

Herb crusted black bream
masala sautéed Jerusalem artichoke
Riesling, Mesh, Crosset/Yalumba, Eden Valley, Australia 2007

Spiced coconut mousse
tropical fruits, chilled guava soup
Coteaux du Layon St Aubin, Dom des Barres, Loire Valley, France, 2008

Coffee and petits fours

Head Chef : Hari Nagaraj
Restaurant Manager : Esra Akyurt

Set Lunch

£19 for two courses and £22 for three courses

Appetisers

Clove smoked mackerel fillet with apple and fennel salad

Spiced chicken dumpling with lemon grass and coconut soup

Beetroot and plantain 'chaat' with tamarind and yoghurt

Main courses

Pan seared cod with Bengali 'dopyaza' sauce, steamed rice

Char grilled rump of Herdwick lamb with rich onion sauce, pilau rice

Hyderabadi style stir fried baby aubergines, biryani rice

Desserts

Sorbets of the day

Banana and ginger cheesecake with peanut ice cream

Pistachio macaroon with English cherries

A la carte

Appetisers

Roasted plaice with Bengali spiced crab £8.50

Grilled half lobster with garlic and pepper butter £17.50

French black leg chicken- Malai kebab, chilli chicken sausage and chicken tikka *rilette* £9.00

Tandoori breast of Anjou squab pigeon £12.00

Ravioli of wild mushroom, tomato truffle dressing £8.00 (as a main) £16.00

Tasting of Bombay street food £10.00

Main courses

Herb crusted back 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

Sandalwood flavoured tandoori chicken breast, curried morels £20.00

Hyderabadi style saddle of lamb with sesame tamarind sauce £25.00

Roast saddle of 'Oisin' red deer with fenugreek onion sauce £32.00

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

Tasting

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

Rajasthani sangri beans with fenugreek and raisin £5.00

Black lentils £5.00

Aubergine crush with coconut and curry leaves £4.00

Cumin flavoured yoghurt with cucumber £2.50

Masala mashed potatoes £3.00

Pilau rice £2.50

Organic multigrain roti £3.00

Garlic naan £2.50

Selection of breads £6.00

Paratha £2.50

Gluten free option - Curry leaf quinoa £5.00

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 £9.50 (as a main) £19.00

Main course

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

We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com Prices include VAT @ 17.5%. 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. Game dishes may contain shot.