



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, Santa Cruz, USA, 2008

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
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 petit fours

Head Chef : Hari Nagaraj
Restaurant Manager : Esra Akyurt

A 12.5% discretionary service charge will be added to your bill. 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. We welcome your comments and suggestions. Please speak to our Duty Manager or e-mail us at info@cinnamonclub.com. Prices include VAT @ 15%.