

# CINNAMON KITCHEN

Pairing carefully sourced Indian spices and regional flavours with seasonal ingredients from across the British Isles.

## STARTERS

DAHI VADA chilled lentil dumpling, yoghurt sorbet, tamarind (v)(g)	7.00	SOFT SHELL CRAB Goan recheado spices, kachumber salad	14.50
SMOKED PANEER TIKKA spiced pineapple & coriander chutneys (v)	10.00	CHETTINAD SHRIMPS stir-fried with cracked pepper and curry leaf	11.00
PUNJABI SAMOSA SMASH samosas, curried white peas, onion & chilli (vg)(g)	8.00	TANDOORI CHICKEN LEG TIKKA mustard and honey, coriander chutney	9.00
CURED SCOTTISH SALMON JHAL mustard potatoes, caramelised puffed rice	10.50	GRILLED PORK RIBS soya and chilli glaze, masala cashew nuts (n)(g)	11.50
SALT BAKED BEETROOT HUMMUS toasted pumpkin seeds (vg)	7.00	CHAR-GRILLED LAMB FILLET Rajasthani soola spices, paprika raita	12.00

## ◆ OUR CLASSICS ◆

GRILLED PINK AUBERGINE 15.50  
tamarind chutney, sesame peanut crumble (vg)(n)

SMOKED KENTISH SADDLE OF LAMB 24.00  
keema saag, nutmeg and peppercorn sauce

CHAR-GRILLED KING PRAWNS 25.00  
Alleppey curry sauce, vegetable poriyal

LUCKNOW STYLE CHICKEN BIRYANI 17.50  
burhani raita

TANDOORI VENISON RUMP 29.00  
Rajasthani corn sauce, roast root vegetables

OX CHEEK VINDALHO 22.00  
masala mash, stir fry of seasonal greens (g)

## SIDES & BREADS

House black lentils (v)	5.50
Curried white peas (vg)	4.50
Turmeric and lemon rice (vg)	4.00
Homemade chutney selection (vg)	4.50
Sprouted fenugreek kachumber (vg)	5.00
24-month aged basmati rice pilau or steamed (vg)	3.50
Selection of freshly made tandoori breads (v)(g)	8.50
Tandoori roti (vg) (g)	3.50
Garlic and coriander naan (v)(g)	4.00
Peshawari naan (v)(n)(g)	5.50
Chicken tikka and cheese filled naan (g)	6.50

## DESSERTS

SORBET OR ICE CREAM selection of the day	5.50
DATE PANCAKE coconut lime sorbet (vg)(g)	7.50
LEMON POSSET marinated summer berries	6.50
MANGO BRÛLÉE chilli mango chaat, carom shortbread (g)	7.50
CHOCOLATE DELICE chocolate cannoli, banana ice cream (n)(g)	6.50
ROYAL PUNJABI MALAI KULFI saffron and cardamom	6.70
RASMALAI TRES LECHES CAKE pistachio nougat (n)(g)	8.00

## MAINS

MALABAR ROOT VEGETABLE BIRYANI coconut raita, lemon pickle (vg)	15.50
TANDOORI ACHARI CAULIFLOWER spinach and garlic sauce	15.00
PANEER BUTTER MASALA Punjabi style paneer and peas in rich sauce (n)	16.00
SOUTH INDIAN SPICED BEEF CHUKKA garlic naan, paprika raita (g)	17.50
CHAR-GRILLED CHICKEN BREAST dried fruits, mint chilli korma sauce (n)	18.50
SEARED BLACK BREAM FILLET Colombo curry sauce	19.00

(v) VEGETARIAN (vg) VEGAN (g) GLUTEN (n) CONTAINS NUTS - Full allergen guide available.

#CINNMOKITCHENCITY

CINNAMON-KITCHEN.COM

@THECINNAMONCOLLECTION

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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 Game dishes may contain shot.

