



Cinnamon

CONTEMPORARY INDIAN CUISINE

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champagne & sparkling wine

- 1 Champagne Cuperly£40
- 2 Prosecco, Emotivo£22.5

white wines

- 3 Chablis, Victor Berard£32
- 4 Fairfield Estate, Sauv. Blanc.....£25.5
- 5 Pinot Grigio, Emotivo.....£21
- 6 Jarrah Wood Chardonnay, Black Label.....£17.5

rosé wine

- 7 Pinot Grigio Blush, Emotivo£20

red wines

- 8 Amarone, Della Valpolicella£43
- 9 Marchand Bolnot, Fleurie£29.5
- 10 Aldrigde Estate, Shiraz Cabernet.....£21.5
- 11 Faustino Rivera Tinto, Rioja£20
- 12 Via Alta, Merlot£17

house wines

- Cuvee Rousson, Dry White 175ml Glass/250ml Glass£4.3/£5.5
- 750ml Bottle£15.5
- Cuvee Rousson, Medium Red 175ml Glass/250ml Glass£4.3/£5.5
- 750ml Bottle£15.5

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|--------------------------|-------------|---------------|
| draught beers | pint | ½ pint |
| Cobra (4.3%).....£4 | | £2.1 |
| Kingfisher (4.8%).....£4 | | £2.1 |

bottle beers & cider

- Kingfisher£3.5
- Budweiser£3.3
- Strongbow.....£3.3

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premium whisky

- Bells 8 years old (40%)£2.6
- Jameson Irish Whisky (40%)£2.6
- Jack Daniel's (40%)£3
- Johnnie Walker Black Label (40%)£3
- Glenfiddich Scotch Malt (40%).....£4
- Bushmills Irish Malt (40%)£4

gin

- Gordon's Gin (37.5%).....£2.6
- Bombay Sapphire (40%)£3

vodka

- Smirnoff Vodka No. 21 (37.5%).....£2.6

rum

- Bacardi (37.5%)£2.6
- Captain Morgan (40%).....£2.6

liqueurs

- Malibu (21%)£2.6
- Tia Maria (17%)£2.6
- Drambuie (40%).....£2.6
- Sambuca (38%)£2.6
- Cointreau (40%).....£2.6
- Southern Comfort (35%)£2.6
- Baileys (17%)(50ml).....£4
- Disaronno (28%).....£2.6

cognacs

- Martell V.S (40%)£4
- Courvoisier V.S (40%).....£4
- Hennessy X.O (40%)£12.5

All spirit measures are 25ml unless stated otherwise

All mixers with spirits charged at £2



- still/sparkling 375ml bottle£3
- still/sparkling 800ml bottle£5.5

soft drinks

- soft drinks (330ml bottle).....£2.5
- tonic water/ slimline tonic£2
- soda water.....£2
- orange juice£2
- Appletiser/J2O.....£2.5
- mango lassi / glass£3
- gaining popularity worldwide, this lassi is sweetened with Alphonso mango pulp



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| Saag Paneer..... £6.9 | Tarka Dhall£5.5 |
| Mutter Paneer..... £6.9 | Chana Dhall£5.5 |
| Mixed Vegetable Bhaji £5.5 | Saag Bhaji.....£5.5 |
| Bombay Potatoes £5.5 | Saag Aloo£5.5 |
| Aloo Gobi..... £5.5 | Chana Bhaji.....£5.5 |
| Aloo Mutter £5.5 | Mushroom Bhaji.....£5.5 |
| Brinjal Bhaji £5.5 | Bhindi Bhaji.....£5.5 |

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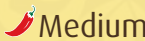
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| Boiled Rice £2.5 | Mushroom Rice£4 |
| Pilau Rice £3 | Peas Rice£4 |
| Egg Fried Rice..... £4 | Keema Rice£4.5 |
| Vegetable Rice £4 | Kashmiri Rice.....£4.5 |

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| Nan £2.7 | Chilli Cheese Nan 🌶🌶£3.3 |
| Garlic Nan..... £3.1 | Garlic & Coriander Nan£3.3 |
| Chilli Nan 🌶🌶 £3.1 | Peshwari Nan 🥜£3.5 |
| Cheesy Nan £3.1 | Keema Nan£3.5 |
| Cheese & Onion Nan £3.3 | Tandoori Roti.....£2.5 |

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| Chips..... £2.5 | Vegetable Stuffed Paratha£3.5 |
| Chapati £1.5 | Cucumber Raita£2.5 |
| Paratha £3 | Kachumber Salad.....£3 |



Dish Contains Nuts

Allergens: Many of our dishes use dairy products, nut products , gluten & mustard.

If you have a concern about allergies please speak to one of our staff before placing your order.

Starter & side dish orders are only served with main dishes.

Rice, chips or nan are not included with any dishes.

Each dish is prepared fresh as per order, please allow time for preparation.

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Balti Exotica 🌶	£15.5
Mixture of tandoori chicken, chicken tikka, lamb tikka and king prawn, tossed together in a fragrant Balti massala. Finished with a boiled egg	
Balti Shimla 🌶	£12
Tender marinated strips of chicken breast, simmered with green beans in a vibrantly spiced Balti massala. Served in a sizzling flat-base karahi	
Balti Chicken Tikka Jalfrezi 🌶🌶	£12
Chicken tikka cooked in a hot Jalfrezi massala with crunchy chilli peppers and green chillies. Tempered with fried garlic	
Shaahi Chicken 🌶	£13
Vibrantly spiced mince lamb tossed with chicken tikka in a caramelised onion sauce. Simmered and finished with a sliced, boiled egg	
Balti Chicken Tikka Skardu 🥜	£12
Chicken tikka in mild spicy cream sauce scented with black onion seeds	

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Madras Fish Curry 🌶🌶	£12
Succulent Tilapia fish simmered in a browned stew of tangy tomato, red chilli powder and bay leaf, flavoured with zesty tamarind and lemon	
Bengal Fish Curry 🌶	£14
Pan fried white fish simmered in a traditional Bengali garlic and coriander scented curry, flavoured with citrusy shatkora pickle	
Jhinga Butter 🥜	£19.9
Succulent freshwater tandoori U5 king prawns in the shell, resting on a simmered light tangy tomato, butter sauce	
King Prawn Saag 🌶	£19.9
King prawns sautéed with fresh chopped spinach leaves in a thick onion and tomato massala. Seasoned with fresh spices	
Tamarind King Prawn Chilli 🌶🌶	£19.9
King prawns stir-fried with peppers, onions and red chilli flakes in tangy Nepalese spices, lightly flavoured with lmlee	

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Chicken / Lamb Biryani 🥜	£13 / £14
Spiced chicken/lamb & basmati rice cooked together with sliced almonds and sultanas. Scented with cardamom and cloves, garnished with an omelette. Served with a bowl of vegetable curry	
Prawn / King Prawn Biryani 🥜	£13 / £21.9
Prawn/king prawns and basmati rice cooked together with sliced almonds and sultanas Scented with cardamom and cloves, garnished with an omelette. Served with a bowl of vegetable curry	
Vegetable Biryani 🥜	£10
Seasonal vegetables flavoured with crunchy almond slices and sultanas, spiced with cardamom and cloves, then covered with a layer of basmati rice. Served with a bowl of vegetable curry	

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Korma	Mildly spiced cream dish reduced with coconut milk and an aromatic mild spice blend
Dansak	Of Persian origin. Sweet and sour curry with squeezed lemon juice and chunks of pineapple in lentil sauce
Bhuna 🌶	Traditional, fairly dry curry caramelised with plenty of shredded onion. Spiced with aromatic garam massala
Dupiaza 🌶	Prepared with shredded and roundlet of onions, flavoured with bay leaf and fenugreek
Rogan Josh 🌶	Tomato based curry, with tangy plum tomatoes, pimentos and paprika
Balti 🌶	Delicate mixture of fresh herbs and ground spice create this aromatic balti massala
Karahi 🌶🌶	Prepared in a reduced tomato and onion base, tempered with warm spice, bursting with layered flavours
Sambar 🌶🌶	Spicy and sour lentil curry, stewed with fresh whole lemon, turmeric and crushed red chilli
Jalfrezi 🌶🌶	Highly spiced dish with chilli peppers, green chilli and tomato all fried together to a fairly dry, thick sauce
Madras 🌶🌶 / Vindaloo 🌶🌶🌶	Spicy hot curry, browned with red chillies, tomato, fresh whole lemon & tamarind

Chicken / Lamb	£8.5 / £9	Keema	£10
Chicken Tikka/Lamb Tikka ...	£9.5 / £10	Prawn / King Prawn	£8.5 / £17.9
White Fish	£12	Vegetable	£7.5

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Begin your journey with an appetiser and immerse yourself as each flavour dances through your taste buds, tantalising your senses..

Plain Papadum / Roasted Spicy Papadum ..	£0.7
Chutney Tray	£2
Lime Pickle	£0.9

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Mixed Kebab	£7.2	Sheek Kebab	£5
Tandoori Lamb Chops	£7.2	Chicken Chatt	£5
Boti Kebab	£6	Chicken Pakora	£5
Tandoori Chicken (¼)	£5	Mushroom Pakora.....	£4.5
Chicken Tikka	£5	Onion Bhaji	£4.5
Lamb Tikka	£6	Lamb Samosa	£4.5
Shami Kebab	£5	Vegetable Samosa	£4.5

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Tandoori Jhinga.....	£9
King prawns marinated in spiced yogurt and tandoori grilled	
King Prawn Puri.....	£9
Strips of king prawn pan cooked in a peppery chatt massala, served on a puri bread	
Fish Tikka	£6
Chunks of cod lightly spiced with a little mustard oil and tandoori grilled	
Prawn Puri	£5
Juicy prawns pan cooked in a peppery chatt massala served on a puri bread	

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Jhinga Nisha	£10
Bay of Bengal, U5 king prawns in the shell marinated in an aromatic fenugreek and saffron purée, then roasted in the tandoor	
Murgh Malai Tikka 🥜	£6
Chicken breast steeped in a creamy cashew nut and green cardamom marinade. Grilled in the tandoor	
Kasturi Murgh Tikka 🌶🥜	£6
Chicken breast in a yogurt, crushed peppercorn and garam massala marinade. Grilled in the tandoor.	
Fish Koliwada 🌶	£7
Tilapia fish chunks dipped in spicy and smoky, curry leaf infused batter, then flash-fried	

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Traditionally prepared dishes, infused with exotic spices and gently cooked to a succulent perfection.

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Our tandoori dishes are marinated overnight for full flavour, and then seared in the tandoor.

Served with salad and a bowl of curry sauce

(Please note the following fish dishes may contain some bones)

Tandoori Mixed Grill£15.5

A grill consisting of tandoori chicken, sheek kebab, chicken tikka, lamb tikka and lamb chop

Tandoori chicken (½)£11

Chicken on the bone soaked in low fat yogurt and spiced tandoori marinade

Chicken Tikka£11

Boneless chunks of chicken soaked in low fat yogurt and spiced tandoori marinade

Lamb Tikka£12

Pieces of lamb off the bone marinated in a spicy yogurt marinade and seasoned with traditional Indian herbs

Tandoori Lamb Chops£13

Tender lamb chops marinated in yogurt, garden mint and lime juice

Boti Kebab£12

Skewered fillet of lamb shoulder and chunks of onion subtly and lightly spiced with coriander seeds

Chicken Tikka Shashlik£13

Chicken tikka served with roasted, spice infused peppers, onion and tomato

Tandoori Fish£14

Succulent, flaky cod in a light, aromatic seasoning flavoured with mustard oil

Tandoori King Prawns.....£19.9

King prawns steeped in a marinade of yogurt, garlic and fresh herbs, with a touch of lime juice.

King Prawn Shashlik.....£21.9

Tandoori prawns served with roasted, spice infused peppers, onion and tomato

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Hyderbadi Gosht 🌶️🥜£13

Shoulder of lamb chunks slowly braised in garlic and ginger, cracked coriander seed massala, with a touch of cashew nut cream and fresh mint.

Malabar Chicken Curry 🥜£12

A Keralan speciality. Coconut sauce simmered with ground spices and flavoured with mustard and curry leaves. Served with bbq chicken

Murgh Tikka Latpatta 🥜£12

Sliced chicken tikka cooked in creamy tomato gravy with a touch of honey. Garnished with coriander

Malabar King Prawn Curry 🥜£19.9

A Keralan speciality. Sautéed king prawns resting in coconut sauce, simmered with ground spices and flavoured with mustard and curry leaves.

King Prawn Harapyaz 🌶️£19.9

Bay of Bengal king prawns exquisitely sautéed with ginger, black pepper and spring onion. Garnished with fried baby spinach leaves

Fish Roo-Nari 🌶️£14

Home style fish curry. Tempered with fenugreek seeds, turmeric, ground cumin and crushed red chillies

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Haandi Chicken / Lamb 🌶️£11 / £12

Boneless chunks cooked with 'on the bone' pieces in a nigella scented sauce with mustard and black onion seeds

Tamarind Chicken Chilli 🌶️🌶️£12

Chicken strips stir-fried with peppers, onions and red chilli flakes in tangy Nepalese spices, lightly flavoured with Imlee

Tandoori Butter Chicken 🥜£11

Slices of tandoori chicken marinated in yogurt and tandoori massala, roasted in tandoor then simmered in rich tangy tomato, buttercream sauce

Keema Mutter 🌶️£12

Vibrantly spiced mince lamb tossed with green peas

Shashlik Karahi Chicken 🌶️£12

Chunky pieces of chicken breast, peppers, onions and tomato marinated in yogurt and tandoori massala, roasted in tandoor then simmered in a rich karahi massala. Garnished with coriander

Nagpur Chicken / Lamb 🌶️🌶️🌶️£11 / £12

Chicken or lamb slow cooked with crunchy chilli peppers, crushed red chilli and fragrant naga chilli

Pathia Chicken / Lamb 🌶️🌶️£11 / £12

A sweet and sour, hot dish prepared with lentils, zesty lime juice, herbs and fiery spices

Garlic Chicken Chilli Massala 🌶️🌶️£11

Slices of chicken tikka cooked with mixed capsicum and green chillies. Tempered with fried garlic and fiery spices

Rezzala Chicken / Lamb 🌶️£11 / £12

Strips of chicken or lamb cooked in a light tomato and onion gravy, flavoured with garam massala and finished with chopped coriander

Chicken Ginger 🌶️£11

Strips of chicken cooked in a medium spicy ginger sauce, flavoured with fresh ginger strips and garam massala

Saag Chicken / Gosht 🌶️£11 / £12

Tender chicken / lamb slow cooked with freshly chopped spinach leaves in a thick onion and tomato massala

Dhall Chicken / Gosht 🌶️£11 / £12

Chicken / lamb simmered in traditionally spiced, garlic and ginger tempered lentil sauce.

Garnished with chopped coriander

Honey Chicken Tikka 🥜£11

Chicken tikka cooked in a blended preparation of blossom honey and mildly spiced cream.

Finished with roasted red and green pepper

Malaya Chicken Tikka 🥜£11

A fruity dish prepared with Alphonso mango pulp, pineapple and banana chunks in mildly spiced cream sauce

Chicken Tikka Massala 🥜£11

Yogurt and tomato purée blended with ground almonds in mildly spiced cream sauce

Chicken / Lamb Passanda 🥜£11 / £12

Yogurt and cream base, heavily flavoured with ground almonds and cardamom pods

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Karahi Paneer 🌶️£9

Karahi of Indian cottage cheese in spicy garam massala, coriander seed and Kashmiri red chilli, seasoned with dried fenugreek leaf and rosemary

Paneer Butter 🥜£9

Indian cottage cheese simmered in a rich and smooth, tangy tomato, buttercream sauce

Saag Chana Curry 🌶️£8

Soft chick peas and chopped spinach slowly cooked in lentil stew. Tempered with fried garlic