



## BRITISH ISLES

REGION	CITY or TOWN	INGREDIENTS		GEOGRAPHY
<i>Kent</i>	GILLINGHAM	Asparagus	Coriander	Fertile Farmland
<i>South Yorkshire</i>	BARNSLEY	Lamb		Wooded Rolling Hills
<i>Cumbria</i>	ALVERSTON	Beef	Mutton	Rough Grassland
<i>Aberdeenshire</i>	BALMORAL ESTATE	Venison		Forested Highland
<i>Shetland</i>	BURRAVOE	Mussels		Exposed Bays
<i>Suffolk</i>	NACTON	Kale		Marshy Farmland
<i>Lincolnshire</i>	BOSTON	Cauliflower	Broccoli	Rolling Farmland
<i>Norfolk</i>	SHROPHAM	Chicken		Fertile Farmland
<i>Buckinghamshire</i>	CHALFONT	Yoghurt		Chiltern Hills
<i>Leicestershire</i>	COALVILLE	Paneer		Wooded Pasture

## INDIA

REGION	CITY or TOWN	INGREDIENTS		GEOGRAPHY
<i>Karnataka</i>	KOORG	Cardamom	Long Pepper	Forested Hills
<i>Rajasthan</i>	RAMGANJ MANDI	Coriander	Chickpeas	Dry Farmland
<i>Gujurat</i>	UNJHA	Cumin		Rolling Farmland
<i>Uttar Pradesh</i>	BALLIA	Mustard	Mango	Fertile Plains
<i>Kerala</i>	MUNNAR THRISSUR	Cinnamon Nutmeg	Coconut	Rolling Tea Plantations Backwaters
<i>Andhra Pradesh</i>	GUNTUR	Kashmir Chilli		Wooded Pasture
<i>Jammu</i>	KAREWA	Saffron		Forested Mountains
<i>Tamil Nadu</i>	TIRUNELVELI COIMBATORE OOTY	Cloves Curry Leaves Tea	Cinnamon Coffee	Rolling Forest Marshy Palm Plantations Rolling Tea Plantations
<i>West Bengal</i>	TOOR	Lentils		Fertile Plains
<i>Arunachal Pradesh</i>	ITANAGAR	Star Anise		Forested Hills
<i>Odisha</i>	GANJAM	Turmeric		Marshy Farmland
<i>Goa</i>	MANGALORE	Breadfruit	Kokum	Lush Rolling Hills
<i>Madhya Pradesh</i>	CHHINDWARA	Tamarind	Maize	Dry Farmland

# CONTENTS

## APERITIFS

<i>COCKTAILS</i>	1
<i>BEER &amp; CIDER</i>	1
<i>WINE SUGGESTIONS</i>	2
<i>MAGNUMS</i>	2

## WINE

<i>SPARKLING &amp; CHAMPAGNE</i>	3
<i>ROSÉ</i>	3
<i>WHITE</i>	4
<i>RED</i>	5
<i>DESSERT &amp; PORT</i>	6

<b>TEA &amp; COFFEE</b>	6
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<b>SOFTS</b>	6
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<b>SPIRITS</b>	7
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# APERITIFS

## COCKTAILS

In collaboration with one of London's most influential mixologist Toni Conigliaro.

**COCONUT KIR** 9.00  
*Toasted coconut, coconut liqueur, Wyborowa vodka*

**ASSAM MANHATTAN** 8.50  
*Black Assam infused Buffalo Trace, vermouth, maraschino, black cardamom*

**MANGO SOUR** 9.00  
*Mango, triple sec, Havana rum, lime*

**VODKA CHAAS** 9.50  
*Orange blossom vodka, lemon, yogurt*

**MEZCAL VERDITAI** 9.00  
*Indian twist on a Sangrita, fresh pineapple, chilli, blackpepper, verjus, curry leaves, mezcal*

**SHERRIED SANDALWOOD** 9.50  
*Sandalwood sherry, washed with cloves, dried rose, anise, frankincense*

## ALCOHOL FREE

**MANGO SHERBET** 6.50  
*Mango seeped verjus topped with soda*

*Feel free to request for classic cocktails, if you wish.*

## BEER & CIDER

### BOTTLED BEER

Kingfisher 330ml 4.80

Leffe Blonde 330ml 6.50

Singha lager 330ml 5.00

Meantime London lager 330ml 5.50

Camden Pale Ale 330ml 5.50

Brewdog Punk IPA 330ml 5.50

### DRAUGHTS

Cobra ½ Pint 3.26

Cobra Pint 6.00

### CIDER

500ml

Rekordeling Strawberry & Lime 5.00

Peacock Apple 5.00

# WINE SUGGESTIONS

## SPARKLING & CHAMPAGNE

	<i>125ml Glass</i>	<i>750ml Bottle</i>
PROSECCO Vitelli, Veneto, Italy, NV	6.00	33.00
VILLA DORAL Extra Dry Rosé, Veneto, Italy, NV (op)(vg)	8.00	44.00
VEUVE Delaroy, Brut, France, NV (v)(vg)	11.50	360.00
BOLLINGER Special Cuvée, France, NV	25.60	128.00

## WHITE & ROSÉ

	<i>125ml Glass</i>	<i>175ml Glass</i>	<i>500ml Carafe</i>	<i>750ml Bottle</i>
TREBBIANO Ponte Miliano, Puglia, Italy, 2018 (v)	5.50	11.00	22.00	28.00
SAUVIGNON BLANC Tokomaru Bay, Marlborough, New Zealand, 2017	8.00	16.00	32.00	44.00
SAINT LAURAND Collection Privée Les Celliers de Corneille, France, 2018 (op)(vg)	5.70	11.40	22.80	31.00

## RED

SHIRAZ The Old Press, Riverland, Australia, 2017	5.80	11.60	24.00	30.00
PINOT NOIR Gamay, RoncierLouis Tramier et Fils, Vin de France, NV (vg)	6.40	12.80	25.60	35.00
MALBEC Pretty, Fabre Montmayou, Mendoza, Argentina, 2016 (op)(vg)	8.60	17.20	34.40	47.00

*Other wines by the glass are listed overleaf.*

## MAGNUMS

	<i>1500ml Magnum</i>
CHAMPAGNE TRADITION Brut NV, Guesquin, France, NV	180.00
CHABLIS Domaine Jean Defaix, Burgundy, France, 2015 (vg)(v)	125.00
MALBEC GRAN RESERVADO Fabre Montmayou Mendoza, Argentina, 2014 (o)(vg)(v)	129.00

# WINE

## SPARKLING

	<i>125ml Glass</i>	<i>750ml Bottle</i>
PROSECCO Vitelli, Veneto, Italy, NV	6.00	33.00
VILLA DORAL Extra Dry Rosé, Veneto, Italy, NV (op)(vg)	8.00	44.00

## CHAMPAGNE FRANCE

	<i>125ml Glass</i>	<i>750ml Bottle</i>
VEUVE Delaroy, Brut, France, NV (vg)(v)	11.50	60.00
PALMER & CO Brut Réserve, NV (vg)(v) 12.70		68.00
BOLLINGER Special Cuvée, NV (vg)(v)		128.00
LAURENT PERRIER Brut, Cuvée Rosé, NV (vg)(v)		166.00

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## ROSÉ

	<i>125ml Glass</i>	<i>175ml Glass</i>	<i>500ml Carafe</i>	<i>750ml Bottle</i>
SAINT LAURAND Collection Privée Les Celliers de Corneille, VdF France, 2018 (vg)	5.70	11.40	22.80	31.00
PINOT GRIGIO BLUSH Statua, Sicilia, 2018	6.60	13.20	26.40	33.00
CINSAULT / SYRAH / MOURVEDRE Château d'Astros Côte de Provence France, 2017 (vg)(v)	8.90	19.80	35.60	49.00

(op) ORGANIC-PRACTICE NON CERTIFIED (o) ORGANIC (v) VEGETARIAN (vg) VEGAN  
(bd) BIODYNAMIC (lo) LOW ALC

# WHITE

	<i>125ml Glass</i>	<i>250ml Glass</i>	<i>500ml Carafe</i>	<i>750ml Bottle</i>
TREBBIANO Ponte Miliano, Puglia, Italy, 2018 (v)	5.50	11.00	22.00	28.00
PINOT GRIGIO Matile, Umbria, Italy, 2018 (op)(vg)	6.40	12.80	25.60	35.00
CHENIN BLANC The Wine-Farer Western Cape, South Africa, 2018	7.10	14.40	26.80	39.00
SAUVIGNON BLANC Tokomaru Bay, Marlborough, New Zealand, 2018	8.00	16.00	32.00	44.00
ESTATE RIESLING Peth Wetz Rheinhessen, Germany, 2018	8.40	17.00	34.00	46.00
SOAVE, LA CAPELINA Cantina Franchetto Veneto, Italy, 2016	8.70	17.40	34.80	48.00
MACABEO El Muro Blanco, Cariñena, Spain, 2018 (vg)				24.00
GRENACHE BLANC Petit Papillon, Languedoc-Roussillon, France, 2017				30.00
VINHO VERDE BRANCO Conde Villar, Portugal, 2018 (vg)(v)				36.00
TURSAN BLANC La Cave des Vignerons Landais, South West, France, 2017 (o)(vg)(v)				38.00
PICPOUL DE PINET Mas Puech, Coteaux du Languedoc, France, 2018 (o)(vg)(v)				41.00
TORRONTES Pasarisa, Salta, Argentina, 2018 (v)				45.00
ESTATE RIESLING Peth Wetz, Rheinhessen, Germany, 2018				46.00
FIANO Zensa, Puglia, Italy, 2018 (o)				46.00
GRECO BIANCO Scala, Ciro Bianco, Calabria, Italy, 2018 (o)(vg)				50.00
ALBARIÑO Bodegas Castro Martin, Rias Baixas, Spain, 2018				55.00
CHARDONNAY RESERVA Fabre Montmayou, Mendoza, Argentina, 2017 (op)(vg)(v)				58.00
GEWURZTRAMINER "Riverpoint" Millton, Gisborne, New Zealand, 2015 (o)(vg)(v)				63.00
PETIT CHABLIS Jean-Pierre Ellevin Burgundy, France, 2017				69.00
GEWURZTRAMINER Alois Lageder, Alto Adige, Trentino-Alto Adige, Italy, 2015				102.00
PINOT GRIS Prophet's Rock, Central Otago New Zealand, 2016				110.00
MEURSAULT Nuiton-Beaunoy Côte de Beaune, Burgundy, France, 2013				148.00

(op) ORGANIC-PRACTICE NON CERTIFIED (o) ORGANIC (v) VEGETARIAN (vg) VEGAN  
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# RED

	<i>125ml Glass</i>	<i>250ml Glass</i>	<i>500ml Carafe</i>	<i>750ml Bottle</i>
GARNACHA El Muro, Cariñena, Spain, 2017 (vg)(v)	5.00	10.00	20.00	26.00
SHIRAZ The Old Press, Riverland, Australia, 2017	5.80	11.60	24.00	30.00
PINOT NOIR Gamay, Roncier Louis Tramier et Fils, Vin de France, NV	6.40	12.80	25.60	35.00
TURSAN ROUGE La Cave des Vignerons Landais , South West, France, 2017	6.90	13.80	27.60	38.00
RIOJA CRIANZA Castillo Clavijo, Rioja, Spain, 2014	7.30	14.60	29.20	40.00
PRIMITIVO Senza, Puglia, Italy, 2018	8.40	16.80	33.60	46.00
MALBEC PRETTY Fabre Montmayou Mendoza, Argentina, 2016	8.60	17.20	34.40	47.00
CARIGNAN/GRENACHE Le Troubadour Languedoc, France, 2017				29.00
BARBERA Riva Leone, Piedmont, Italy, 2017				34.00
NERO D'AVOLA Terre Siciliane, La Mura, Sicily, 2016 (v)				37.00
PINOT NOIR Little Eden Riverland, Australia, 2017 (vg)(v)				39.00
CHÂTEAU GRIMARD Bordeaux, France, 2015				43.00
SHIRAZ MOURVEDRE Journeys End Huntsman South Africa, 2016 (vg)(v)				45.00
GRENACHE Carignan, Costières de Nîmes, Les Grimaudes, M Kreydenweiss, Rhône Valley, France, 2017				46.00
CÔTES DU RHÔNE Domaine St Jacques, France, 2018				49.00
ZINFANDEL "OLD VINE" Ironstone, Lodi Valley, USA, 2016				49.00
ZWEIGELT Weingut Glatzer, Carnuntum, Austria, 2016				50.00
TINTA RORIZ/TOURIGA NACIONAL Quinta do Vallado Douro, Portugal, 2016				52.00
"VILLAGE" SHIRAZ/ VIOGNIER Yering Station, Yarra Valley, Australia, 2016				63.00
SPÄTBURGUNDER Kopp, Baden, Germany, 2015				65.00
BAROLO Angelo Veglio, Piedmont, Italy, 2014 (vg)(v)				73.00
CHÂTEAU DU RETOUT Haut Medoc Cru Bourgeois Bordeaux, France, 2014				88.00
AMARONE della Valpolicella, Villa Belvedere, Veneto, Italy, 2014				93.00
CHÂTEAU FONBEL St Emilion, Bordeaux, France, 2009				126.00
PINOT NOIR Prophet's Rock Home Vineyard Central Otago, New Zealand, 2014				136.00
CÔTE ROTIE Christophe Pichon Rhône, France 2015				144.00

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## DESSERT WINE

	<i>100ml Glass</i>	<i>Bottle</i>
COTEAUX DU LAYON AOC Domaine des Barres Loire, France, 2017 (o) (750ml)	6.50	45.00
MUSCAT DE FRONTIGNAN AOC Château de Peyssonnie, Languedoc, France 2018 (375ml)	7.00	23.00

## PORT

	<i>100ml Glass</i>	<i>Bottle</i>
IOYR TAWNY PORT Quinta do Vallado, Douro, Portugal, NV (500ml)	12.00	58.00
QUINTA DO VALLADO Douro, PortugalLBY , Warre's, Portugal, 2012 (750ml)	10.00	55.00

## TEA

JADE SWORD	3.00
EARL GREY CEYLON	3.00
ASSAM	3.00
DARJEELING	3.00
SILVER NEEDLE	4.50
JASMINE PEARLS	4.50
CHAMOMILE	3.00
FRESH MINT	3.00

## COFFEE

COFFEE	3.00
Espresso - Cappuccino - Latte - Flat White	
IRISH	10.00
CALYPSO	9.00
ESPRESSO MARTINI	11.50

## SOFTS

### SOFT DRINKS

Coca Cola, Diet Coke	4.00
Franklin & Sons	
Lemonade	
Tonic Water / Slimline / Soda / Ginger Ale	
Ginger Beer	

### WATER

Filtered water still / sparkling (750ml)	4.00
Belu still / sparkling (750ml)	

### JUICES

Passion Fruit, Guava, Mango, Apple, Lychee, Cranberry, Orange, Pineapple, Tomato	4.00
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# SPIRITS

## WHISKY

	<i>50ml</i>
Glenmorangie 10yo	10.00
Chivas Regal 18yo	16.00
Dalmore 12yo	10.50
Glenfiddich 12yo	10.50
Talisker	10.50
Laphroaig	10.50
Lagavulin 16yo	11.50
Dalwhinnie 15yo	17.50
Dalmore 15yo	12.50
Yamazaki	17.00
Dalmore King Alexander	46.00

## RUM

	<i>50ml</i>
Bacardi	10.00
Sailor Jerry's	10.00
El Dorado 12yo	12.50
Diplomatico Reserva	14.00
Zacapa 23yo	14.00

## TEQUILA

	<i>50ml</i>
Sauza	9.00
Tequila Patron XO Café	11.50
Patron Anejo 21	14.00

## VODKA

	<i>50ml</i>
Absolut	11.50
Grey Goose	11.50
Zubrowka Bison Grass	10.50
Chase	11.50
Ciroc	12.00
Stoli Elit	19.00

## GIN

	<i>50ml</i>
Bombay Sapphire	8.00
Tanqueray	10.50
Hendricks	10.50
Monkey 47	18.00
Caorunn	10.50
Tanqueray 10yo	12.00
Star of Bombay	12.00

## COGNAC & ARMAGNAC

	<i>50ml</i>
Hennessy VS	13.50
Courvoisier VS	9.50
Remy Martin XO	32.00
Hennessy XO	37.00
Baron De Sigonac 20yo	14.50

*Complimentary mixers at your table for all spirits ordered by the bottle.*

**अंत भला तो सब भला**

*If the end is good, everything is good.*

**ALL'S WELL, THAT ENDS WELL.**

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