



# CINNAMON KITCHEN

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

## STARTERS

CRISP KALE & SPINACH CHAAT yoghurt and coriander dressing	6.50	MADRAS STYLE SHRIMP PEPPER FRY	10.00
SAMOSA CHAAT Punjabi vegetable samosa, curried chickpeas, tamarind chutney (vg)	7.50	TANDOORI CHICKEN 'CHAAMP' Rajasthani soola spices	9.00
PAO BHaji Bombay spiced vegetables, cumin brioche, Jerusalem artichoke crisp (v)	8.50	LAMB SEEKH KEBAB onion and peppers, smoky raita	9.00
INDO-CHINESE CHILLI PANEER garlic and soy (v)	8.00	CHICKEN TIKKA AND CHEESE NAAN coriander chutney	5.50
		KERALAN SPICED OX-CHEEK PICKLE chilli and toddy vinegar, rice pancake	8.50

## MAINS

AUBERGINE TASTING stir-fried baby aubergine, seared aubergine steak aubergine chutney (vg)	13.50	SEARED KENTISH 'RARA' RUMP OF LAMB fenugreek scented lamb mince	22.00
KADHAI SPICED PANEER onion and peppers (v)	12.50	TANJORE STYLE KING PRAWN CURRY ghee rice and vegetable poriyal	25.00
OLD DELHI STYLE BUTTER CHICKEN CURRY	16.00	PAN SEARED COD Kerala curry	21.00
LUCKNOW STYLE CHICKEN BIRYANI burhani raita	15.50	CHAR-GRILLED DUCK BREAST Hyderabad sesame tamarind sauce	21.00
		TANDOORI SPICED VENISON roast root vegetables, yoghurt fenugreek sauce	27.00

## DESSERTS

SAFFRON POACHED PEAR tapioca and lime kheer (vg)	7.00	CHOCOLATE MOUSSE popcorn ice cream	8.00
PUNJABI MALAI KULFI	6.50	LEMON BRÛLÉE TART blueberry compote	7.50
GINGER TOFFEE PUDDING cinnamon ice cream	6.50	SORBET OR ICE CREAM SELECTION OF THE DAY	6.50

## SIDES & BREADS

House black lentils (v)	5.00
Curried chickpeas (vg)	4.50
Pilau rice (vg)	3.50
Steamed rice (vg)	2.50
Turmeric and lemon rice (vg)	3.50
Hot garlic chutney (vg)	2.00
Kachumber salad (vg)	3.00
Tandoori roti (vg)	2.50
Plain naan (v)	3.00
Potato stuffed paratha (v)	3.00
Garlic and coriander naan (v)	3.50
Peshawari naan (v,n)	5.00
Selection of three freshly baked breads	7.50

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

12.5% discretionary service will be added to groups of 8 and above. Prices include VAT at prevailing rate. Please inform one of our team members of your allergies or special dietary requirements before placing your order as all ingredients cannot be listed. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of allergens, we cannot guarantee that our dishes will be totally allergen free. 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.

In light of COVID-19, we have made changes to some processes for the safety of our guests. Please let us know if you have any special concerns or requirements.

#CINNAMONKITCHENCITY

CINNAMON-KITCHEN.COM

@THECINNAMONCOLLECTION



# CINNAMON KITCHEN

**Regions and States:**

- Rajasthan
- GREAT INDIAN DESERT
- RAMGANJ MANDI
- MANGALORE
- Goa
- Lincolnshire
- broccoli
- coriander
- chickpeas
- bread fruit
- banana leaves
- kokum
- cauliflower
- BOSTON
- Gujarat
- UNJHA
- cumin
- Norfolk
- SHROPHAM
- chicken
- Odisha
- turmeric
- GANJAM
- KARNATAKA
- KOORG
- Andhra Pradesh
- long pepper
- cardamom
- THRISUR
- cinnamon
- jack fruit
- Kerala
- MUNNAR
- GUNTUR
- kashmir chilli
- cocunut
- nutmeg
- Suffolk
- kale
- NACTON
- Shetland
- BURRAVOE
- mussels
- West Bengal
- lentils
- TOOR
- Jammu & Kashmir
- KAREWA
- saffron
- HIMALAYAS
- COIMBATORE
- curry leaves
- TIRUNELVELI
- OOTY
- Tamil Nadu
- coffee
- tea
- CHHINDWARA
- maize
- Madhya Pradesh
- tamarind
- Leicestershire
- paneer
- BALLIA
- mustard
- Uttar Pradesh
- yoghurt
- CHALFONT ST. PETER
- Buckinghamshire
- lamb
- South Yorkshire
- BARNSELEY
- Aberdeenshire
- BALMORAL ESTATE
- venison
- ITANAGAR
- star anise
- Arunachal Pradesh
- WESTERN GHATS