**CINNAMON KITCHEN** Pairing carefully sourced Indian spices and regional flavours with seasonal ingredients

BATORE

from across the British Isles.

## **STARTERS**

BATTERSEA BHEL PAPDI crisp wheat & puffed rice chaat (vg, n)	5.50
INDO-CHINESE CHILLI PANEER garlic and soy (v)	7.00
LAHORI CHAPLI grilled lamb kebab, onion, tomato & smoked paprika raita	9.00
RAJASTHANI CHICKEN BREAST SOOLA coriander chutney	10.00

OOTY

MUSSELS RASSAM mussels in tomato curry leaf broth	8.50
MADRAS STYLE SHRIMP PEPPER FRY curried yoghurt	10.00
SAMOSA CHAAT Punjabi vegetable samosa, curried chickpeas, chutney (vg)	7.50
CRAB AND COD CAKE beetroot and raisin, kasundi mustard	9.00

Jammu & Kashm<sub>ir</sub> Cumbria

## MAINS

BABY AUBERGINES sesame tamarind sauce, pilau rice (vg, n)	15.00
KADHAI STYLE PANEER onion and peppers, garlic naan (v)	13.50
GRILLED POLLOCK Kerala curry sauce, lemon rice	18.00
SEARED KENTISH SADDLE OF LAMB keema saag, raan sauce	22.00

## DESSERTS

SORBET OR ICE CREAM selection of the day	5.50
COCONUT RICE KHEER caramelised pineapple (vg)	6.00
SHRIKHAND CHEESECAKE seasonal berries	6.00

## **SIDES & BREADS**

House black lentils (v)	5.00
Curried chickpeas (vg)	4.50
Pilau rice or steamed rice (vg)	3.00
Turmeric and lemon rice (vg)	3.50
Hot garlic chutney (vg)	2.00
Kachumber salad (vg)	3.00
Homemade tandoori bread (any) (vg)	3.00
Selection of freshly made tandoori breads (v)	7.50
Garlic and coriander naan (v)	3.50
Peshawari naan (v, n)	4.50
Chicken tikka and cheese naan	5.50

OLD DELHI STYLE BUTTER CHICKEN pilau rice16.00CHAR-GRILLED CAULIFLOWER spinach and nutmeg sauce, lemon rice (vg)15.00KASHMIRI LAMB SHANK ROGANJOSH pilau rice20.00LUCKNOWI NAWAB STYLE CHICKEN BIRYANI burhani raita15.00TANDOORI KING PRAWNS tomato lemon sauce, steamed rice24.00

GINGER TOF	FEE PUDDING cinnamon ice cream	6.50
ROYAL PUNJ	ABI MALAI KULFI	6.50

(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.



