



# CINNAMON KITCHEN

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

## STARTERS

SAMOSA CHAAT Punjabi vegetable samosa, curried chickpeas, tamarind chutney (vg)	7.50	CARPACCIO OF CURED SCOTTISH SALMON caramel jhalmuri	9.50
PAO BHAJI Bombay spiced vegetables, cumin brioche (v)	7.50	MADRAS HOT SHRIMP PEPPER FRY curried yoghurt	10.00
INDO-CHINESE CHILLI PANEER garlic and soy (v)	7.00	TANDOORI CHICKEN BREAST TIKKA Rajasthani soola spices, coriander chutney	10.00
		LAMB SEEKH KEBAB onion and peppers, smoky raita	9.00

## MAINS

GRILLED PINK AUBERGINE sesame tamarind sauce, peanut crumble (vg,n)	14.50	SEARED KENTISH SADDLE OF LAMB keema saag, raan sauce	22.00
KADHAI SPICED PANEER onion and peppers, garlic naan (v)	13.50	CHAR-GRILLED KING PRAWNS Alleppey sauce and vegetable poryial	24.00
OLD DELHI STYLE BUTTER CHICKEN CURRY pilau rice	16.00	PAN SEARED COD Kerala curry sauce and lemon rice	21.00
LUCKNOW STYLE CHICKEN BIRYANI burhani raita	15.00	TANDOORI SPICED VENISON roast root vegetables, pickling sauce	27.00

## DESSERTS

SORBET OR ICE CREAM Selection of the day	6.50	GINGER TOFFEE PUDDING cinnamon ice cream	6.50
COCONUT RICE KHEER caramelised pineapple (vg)	6.00	CHOCOLATE MOUSSE banana ice cream	7.50
MANGO SHRIKHAND gulab jamun, pistachio crumble (n)	6.50	PUNJABI MALAI KULFI	6.50

## SIDES & BREADS

House black lentils (v)	5.00
Curried chickpeas (vg)	4.50
24 month aged basmati rice (pilau/steamed) (vg)	3.00
Turmeric and lemon rice (vg)	3.50
Homemade chutney selection (vg)	3.50
Kachumber salad (vg)	3.00
Homemade tandoori bread (any) (v)	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 filled naan	5.50

(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

CINNAMON HILLS

INDO-RANGETIC PLAINS

PEAK DISTRICT

NIJGIRI

MURFOLS

GARDEN OF ENGLAND

WEST BENGAL

SHILLONG

SUFFOLK

C K