CINNAMON KITCHEN

3 COURSE SET LUNCH MENU

AVAILABLE TUESDAY TO FRIDAY 12PM TO 6PM

£18 / 2 COURSES, £22 / 3 COURSES

STARTERS

SAMOSA CHAAT Punjabi vegetable samosa, curried chickpeas, chutney (voa)

PAHADI TIKKA tandoori chicken breast tikka with fennel and coriander

BELL PEPPER CRUSTED TILAPIA FILLET mango coconut chutney

MAINS

CRISP FRIED AUBERGINE STEAK Bengali style mustard sauce, pilau rice (vg)

KERALA FISH CURRY shallot and mango, lemon rice

HYDERABADI STYLE LAMB BIRYANI burhani raita

SIDE DISHES

House black lentils (v) 5.50 Curried chickpeas (vg) 5.00 Pilau rice or steamed rice (vg) 3.50 Turmeric and lemon rice (vg) 4.00 Selection of freshly made tandoori breads (v)8.50
Garlic and coriander naan (v) 4.00
Chicken tikka and cheese naan 6.00
Peshawari naan (v, n) 5.50

DESSERTS

SHRIKHAND CHEESECAKE seasonal berries

ROYAL PUNJABI MALAI KULFI saffron and cardamom

GARAM MASALA STICKY TOFFEE PUDDING cinnamon ice cream

(v) VEGETARIAN (vg) VEGAN (n) CONTAINS NUTS (voa) VEGAN OPTION AVAILABLE 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