

CINNAMON KITCHEN

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

STARTERS

GREEN PEA KACHORI CHAAT	green pea dumpling, curried chickpeas (v)	8.00	STIR-FRIED SHRIMPS	Goan spices, pickled cucumber	11.00
INDO-CHINESE CHILLI GARLIC PANEER	garlic and soy (v)	7.75	PAHADI TIKKA	tandoori chicken breast tikka, fennel, coriander	10.50
TADKA DAL SOUP	tomato chilli salsa, sunchoke crisp (vg)	7.50	LAMB SEEKH KEBAB	onion and peppers, smoky raita	11.00
CURED SCOTTISH SALMON	spiced green pea soup, burnt tomato	9.50	DAHI VADA	chilled lentil dumpling, spiced yoghurt, tamarind (v)	7.00

• OUR CLASSICS •

GRILLED PINK AUBERGINE 15.50
tamarind chutney, sesame peanut crumble (vg)(n)

SMOKED KENTISH SADDLE OF LAMB 24.00
keema saag, raan sauce

CHAR-GRILLED KING PRAWNS 25.00
Kerala curry sauce, vegetable poriyal

LUCKNOW STYLE CHICKEN BIRYANI 17.50
burhani raita

TANDOORI SPICED VENISON 29.00
roast root vegetables, Rajasthani corn sauce

SIDES & BREADS

House black lentils (v) 5.50
Curried chickpeas (vg) 4.50
24-month aged basmati rice - pilau or steamed (vg) 3.00
Turmeric and lemon rice (vg) 3.50
Homemade chutney selection (vg) 4.50
Quinoa and beetroot salad (vg) 5.00

Tandoori roti (v) 3.50
Selection of freshly made tandoori breads (v) 8.50
Garlic and coriander naan (v) 3.50
Peshawari naan (v)(n) 5.50
Chicken tikka and cheese filled naan 6.50

DESSERTS

SORBET OR ICE CREAM	selection of the day	5.50
DATE PANCAKE	coconut lime sorbet (vg)	7.50
PISTACHIO SOUFFLÉ	raspberry sorbet (n)	9.50
GULAB JAMUN CHEESECAKE	passion fruit sauce	8.00
CHILLI CHOCOLATE MOUSSE	banana ice cream	8.00
ROYAL PUNJABI MALAI KULFI	saffron and cardamom	6.70
GINGER TOFFEE PUDDING	cinnamon ice cream	7.50

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

#CINNMONKITCHENCITY

CINNAMON-KITCHEN.COM

@THECINNAMONCOLLECTION

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.



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Rajasthan
GREAT INDIAN DESERT
RAMGANJ MANDI
chickpeas
MANGALORE
coriander
Goa
broccoli
Lincolnshire
bread fruit
banana leaves
kokum
cauliflower
BOSTON
Gujarat
UNJHA
cumin
Norfolk
SHROPHAM
chicken
Odisha
turmeric
GANJAM
Karnataka
KENT
GILLINGHAM
asparagus
Andhra Pradesh
Kerala
Jack fruit
Kashmir
MUNNAR
THRISUR
cinnamon
coconut
nutmeg
West Bengal
TOOR
lentils
Shetland
BURRAVOE
mussels
Suffolk
kale
NACTON
Jammu & Kashmir
KAREWA
saffron
HIMALAYAS
Tamil Nadu
OOTY
COIMBATORE
curry leaves
tea
coffee
Nilgiris
CHINDWARA
maize
Madhya Pradesh
tamarind
Leicestershire
paneer
Uttar Pradesh
BALLIA
mustard
mango
Cumbria
mutton
Buckinghamshire
CHALFONT ST. PETER
yoghurt
South Yorkshire
lamb
BARNSELEY
Aberdeenshire
BALMORAL ESTATE
venison
Arunachal Pradesh
ITANAGAR
star anise