

# CINNAMON KITCHEN

## WEEKEND BARBEQUE BRUNCH ON THE TERRACE

FRIDAY, SATURDAY, SUNDAY

NOON to 4PM

ADD ON: BOTTOMLESS BEER AT £19 PER PERSON\*\*

CHICKEN SEEKH KEBAB TAWA MASALA garlic chilli naan (Add fried egg for £2)	11.00	PUNJABI SAMOSA CHAAT vegetable samosas, chickpeas, chutneys (v)	8.50
GRILLED SEABASS tomato pickle, lentil coconut sauce	17.50	MASALA DOSA South Indian rice pancake with coconut chutney (vg)	12.50
VENISION CHAPLI KEBAB smoked paprika raita	12.00	PINDI CHANA spiced chickpeas with deep fried bread	12.50
LAMB SEEKH KEBAB coriander chutney, channa masala hummus	12.50	CHAR-GRILLED LAMB CHOPS garlic, chilli & mint	24.00
TANDOORI ACHARI CAULIFLOWER smoked tomato salsa (v)	12.50	CHANA MASALA HUMMUS garlic naan (v) (Add fried egg for £2)	7.00
GRILLED PINK AUBERGINE - peanut, mint labneh (v)(n)	12.50	ANGLO INDIAN KEDGEREE smoked haddock, hard-boiled egg	14.50
CHAR-GRILLED PORTOBELLO MUSHROOM pepper relish, kambuchar salad (v)	9.50	SALMON AKURI masala scrambled egg, smoked salmon, layered paratha	12.50
BHALLA PAPDI CHAAT chilled lentil dumpling, wheat biscuits coriander and tamarind chutneys (v)	8.50	MASALA OMELETTE toasted brioche, potato wedges (v)	9.50
		LUCKNOW STYLE CHICKEN BIRIYANI burhani raita	17.50

## DESSERTS

GULAB JAMUN CHEESECAKE 8.00 passion fruit sauce
CHILLI CHOCOLATE MOUSSE 8.00 banana ice cream
GINGER TOFFEE PUDDING 7.50 cinnamon ice cream

## SIDES & BREADS

House black lentils (v)	5.50
24-month aged basmati rice - pilau or steamed (vg)	3.00
Turmeric and lemon rice (vg)	3.50
Garlic and coriander naan (v)	3.50
Peshawari naan (v)	5.50
Chicken tikka and cheese filled naan	6.50

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

\*\* Available for 90 minutes from time of booking / seating

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 shots.



**CINNAMON KITCHEN**

GREAT INDIAN DESERT

SHROPSHIRE

GARDEN OF ENGLAND

MANGALORE

CARDAMOM HILLS

Karnataka

Kerala

NUMNAH

Andhra Pradesh

BALMORAL ESTATE

ITANAGAR

South Yorkshire

Buckinghamshire

INDO-GANGETIC PLAINS

Madhya Pradesh

PEAK DISTRICT

NILGIRIS

Tamil Nadu

Jammu & Kashmir

CINNAMON KITCHEN

West Bengal

Shetland

Suffolk

SURREY

NACTON

Gujarat

BOSTON

Lincolnshire

Leicestershire

Ottar Pradesh

Leicestershire

RALLIA

CHINDWARA

tamarind

maize

Cumbria

Odisha

TIRUNELVELI

COIMBATORE

HIMALAYAN

saffron

turmeric

cloves

beef

mutton

asparagus

coriander

Kent

BRISTOL

KOORO

cardamom

long pepper

GUNTER

kashmir chilli

cinamon

Jack fruit

coconut

nutmeg

mussels

halt

BANGANT MANDI

chickens

MANGALORE

bread fruits

barasa leaves

Goa

KOBBEM

Goa

Aberdeenshire

penison

Arunachal Pradesh

star anise

CHALFONT ST. PETER

yoghurt

HAINSFERT

lamb

cardio

cauliflower

passer

mustard

mango

Norfolk

NILGIRIS

Tamil Nadu

COIMBATORE

HIMALAYAN

saffron

Norfolk

PEAK DISTRICT

Cumbria

TIRUNELVELI

COIMBATORE

Jammu & Kashmir

Suffolk

West Bengal

lentils

Shetland

SURREY

Suffolk

halt

NACTON