

SET LUNCH MENU

Served Tuesday to Friday from 12pm to 5:30pm £18 / 2 COURSES, £22 / 3 COURSES

STARTERS

SAMOSA CHAAT Punjabi vegetable samosa, curried chickpeas, tamarind chutney PAHADI TIKKA tandoori chicken breast tikka with fennel and coriander (gf)

BELL PEPPER CRUSTED TILAPIA FILLET mango coconut chutney

MAINS

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

KERALA FISH CURRY shallot and mango, lemon rice

HYDERABADI STYLE LAMB BIRYANI burhani raita

SIDE DISHES

House black lentils (v) 5.50
Pilau rice or steamed rice (vg) 3.50
Selection of freshly made tandoori breads (v)8.50
Chicken tikka and cheese naan 6.00

Curried chickpeas (vg) 5.00
Turmeric and lemon rice (vg) 4.00
Garlic and coriander naan (v) 4.00
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 - 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

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