

CINNAMON KITCHEN

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

STARTERS

BOMBAY SPICED VEGETABLES cumin pao, kachumber (v)(g)	8.00	TANDOORI SALMON green pea relish, caramel puffed rice	11.50
QUINOA, WATERMELON & BROCCOLI SALAD masala cashew (vg)(n)	8.50	CHETTINAD SHRIMPS stir fried with cracked pepper and curry leaf	12.00
GREEN MANGO & TOMATO SOUP ambi panna sorbet, crispy spinach (vg)	7.00	RECHEADO SPICED CHICKEN BREAST TIKKA kachumber salad	12.00
SMOKED PANEER TIKKA spiced pineapple & coriander chutneys (v)	10.00	GRILLED PORK RIBS soya and chilli glaze, masala cashew nut (n)(g)	12.50
PUNJABI SAMOSA SMASH curried white peas, onion & chilli (vg)(g)	8.00	CHAR GRILLED LAMB FILLET Rajasthani soola spices, paprika raita	12.50

◆ OUR CLASSICS ◆

SEARED AUBERGINE STEAK 15.00 mustard coconut sauce, lemon rice (vg)
MALABAR ROOT VEGETABLE BIRYANI 16.50 coconut cucumber raita, lemon pickle (vg)
BANANA LEAF WRAPPED SEA BREAM 19.00 spiced shallot crust, coconut & green mango chutney
SMOKED KENTISH SADDLE OF LAMB 24.00 keema saag, nutmeg and peppercorn sauce
CHAR GRILLED KING PRAWNS 25.00 Alleppey curry sauce, vegetable poriyal
TANDOORI VENISON RUMP 29.00 Rajasthani corn sauce, roast root vegetables

SIDES & BREADS

House black lentils (v)	5.50
Curried white peas (vg)	4.50
24-month aged basmati rice pilau or steamed (vg)	3.50
Turmeric and lemon rice (vg)	4.00
Sprouted fenugreek salad (vg)	5.00
Tandoori roti (vg)(g)	3.50
Potato paratha / Garlic & coriander naan (v)(g)	4.00

NOVEL NAANS

Peshawari naan (v)(g)(n)	6.00
Chicken tikka and cheese filled naan (g)	6.50
Extra mature cheddar cheese & chilli naan (v)(g)	6.50

MAINS

TANDOORI TRIO 16.50 Achari cauliflower, Padrón pepper, baby potato, spinach garlic sauce
PANEER BUTTER MASALA 16.00 Punjabi style paneer and peas in rich sauce (n)
GRILLED CHICKEN BREAST WITH FENUGREEK 19.50 Saffron and cardamom, creamy korma sauce (n)
SEARED POLLOCK FILLET 19.50 Nilgiri curry sauce, gongura pickle
OX CHEEK VINDALHO 22.00 Masala mash, stir fry of seasonal greens (g)

DESSERTS

SORBET OR ICE CREAM selection of the day	5.50
DARK CHOCOLATE & RASPBERRY TART ginger ice cream (g)	9.50
MANGO KULFI mango chilli chaat	8.00
DATE PANCAKE coconut lime sorbet (vg)(g)	7.50
PASSION FRUIT BRÛLÉE blueberry compote (v)	7.50
RASMALAI TRES LECHES CAKE pistachio nougat (g)(n)	8.00
BANANA TARTE TATIN thandai ice cream (g)(n)	8.50

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

#CINMONKITCHENCITY

CINNAMON-KITCHEN.COM

@THECINNAMONCOLLECTION

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.

