CINNAMON KITCHEN

WEEKEND BARBEQUE BRUNCH

FRIDAY, SATURDAY

NOON to 4PM

ADD BOTTOMLESS WINE, PROSECCO, BEER, SELECT COCKTAILS AT £29 PER PERSON**

PRESSED WATERMELON CHAAT amaranth seeds, masala cashew nut (vg)(n) 8.00

SAMOSA SMASH curried white peas, onion & chilli (vg)(g) 8.50

CHINJABI CHILLI PANEER garlic & soy, curried yoghurt (g) 11.00

GRILLED MALAI BROCOLLI chilli and cheese, burnt tomato salsa (v) 8.50

KEEMA METHI PAO spiced lamb mince with fresh fenugreek, cumin brioche (g) 12.50

TANDOORI ACHARI CAULIFLOWER chilli garlic sauce (v) 12.50

CHAR-GRILLED LAMB FILLET Rajastani soola spices, paprika raita 14.00

MASALA UTTAPPAM south Indian rice pancake with coconut chutney (vg) 12.50

SPICED POTATO STUFFED PARATHA lemon chutney, burhani raita (g) 6.00

CHICKEN TIKKA & CHEESE FILLED NAAN coriander chutney, kachumber salad (g) 7.00

CHOLEY BHATURE spiced chickpeas, deep fried bread (vg)(g) 12.50

ANGLO INDIAN KEDGEREE smoked haddock, hardboiled egg 14.50

AKURI masala scrambled egg, layered paratha (g) 12.50

KASHMIRI CHICKEN BIRYANI dried fruits, burhani raita 18.50

SHRIMP ALLEPPEY CURRY green mango and coconut, steamed rice 17.50

KODAGU PORK BELLY kokum berry and curry leaf, masala mash (g) 21.00

SPICE CRUSTED SEA BREAM ginger chutney, green chilli & coriander sauce 23.00

AMERICAN STYLE CINNAMON PANCAKE banana and berries, saffron honey (v)(g) 12.50

SMOKED KENTISH SADDLE OF LAMB Rarha keema gosht, saffron roganjosh sauce 27.50

DESSERTS

SORBET OR ICE CREAM selection of the day 6.50

RASMALAI TRES LECHES CAKE pistachio nougat (n)(g) 8.00

CHOCOLATE & PEANUT BUTTER CHEESECAKE carom seed crumble (n)(g) 8.50

PISTACHIO KULFI (n) 8.00

DATE PANCAKE coconut lime sorbet (vg) (g) 8.50

SELECTION OF ENGLISH FARMHOUSE CHEESES quince chutney (g) 17.00

SIDES & BREADS

House black lentils (v) 5.50

Curried chickpeas (vg) 4.50

24-month aged basmati rice - pilau or steamed (vg) 3.50

Turmeric and lemon rice (vg) 4.00

Homemade chutney selection (vg) 4.50

Tandoori roti (vg)(g) 3.50

Extra mature cheddar cheese & chilli naan (v)(g) 5.50

Garlic and coriander naan (v)(g) 4.00

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

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

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.

CINNAMON KITCHEN

Rajasthan
RAMGANJ MANDI
GREAT INDIAN DESERT
chickpeas
coriander
MANGALORE
WESTERN GHATS
bread fruit
banana leaves
Goa
Lincolnshire
brocolli
kokum
Aberdeenshire
BALMORAL ESTATE
venison
Arunachal Pradesh
ITANAGAR
star anise
South Yorkshire
lamb
BARNSLEY
Buckinghamshire
CHALFONT ST. PETER
yoghurt
INDO-GANGETIC PLAINS
Uttar Pradesh
BALLIA
mustard
Leicestershire
paneer
Madhya Pradesh
tamarind
mango
CHHINDWARA
maize
PEAK DISTRICT
mutton
Cumbria
BOSTON
cauliflower
Gujurat
UNJHA
cumin
Norfolk
SHROPHAM
chicken
NILGIRIS
Tamil Nadu
tea
OOTY
coffee
COIMBATORE
curry leaves
CARDAMOM HILLS
TIRUNELVELI
cloves
Odisha
turmeric
GANJAM
HIMALAYAS
Jammu & Kashmir
beef
KAREWA
saffron
GARDEN OF ENGLAND
Karnataka
KOORG
coriander
Kent
GILLINGHAM
asparagus
long pepper
cardamom
West Bengal
TOOR
lentils
Andhra Pradesh
kashmir chilli
GUNTUR
MUNNAR
Kerala
jack fruit
cinnamon
coconut
THRISSUR
nutmeg
Shetland
mussels
BURRAVOE
Suffolk
kale
NACTON