CINNAMON KITCHEN

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

HALWA PURI BRUNCH

SERVED SATURDAY & SUNDAY || 11:00AM to 4:30PM

Add Bottomless Wine, Prosecco, Beer, Select Cocktails At £29 Per Person

SERVED COLD

DAHI BHALLA CHAAT lentil dumpling, yoghurt sorbet, tamarind (v)(g)	£9.00
BATTERSEA BHEL PAPDI crisp wheat & puffed rice chaat (vg)(n)(g)	£7.50
SALT BAKED BEETROOT HUMMUS feta, caramel walnut, purple endive (v)(n)	£7.00
CHICKEN MALAI & AVOCADO SALAD sweet potato, greens, kasundi	£10.00

EGGS

AKURI MASALA SCRAMBLED EGGS sourdough toast (v)(g)	£12.00
ROASTED AUBERGINE SHAKSHUKA baked eggs, garlic naan (v)(g)	£12.50
LAMB KEEMA GOTALA fried egg, buttered pao (g)	£13.00
KEDGEREE SPINACH smoked haddock, boiled egg	£12.00

BRUNCH PLATES

HALWA PURI house special (g)	£12.00
PUNJABI POTATO PARATHA black lentils, pomegranate raita, pickle (vgo)(g)	£7.50
CHOLE KULCHE Punjabi style curried chickpeas, masala-filled naan (v)(g)	£14.50
TANDOORI CHICKEN TIKKA & CHEESE TOASTIE kasundi ketchup (g)	£10.50
LAMB SEEKH GARLIC NAAN WRAP garden greens, coriander chutney (g)	£16.00

BIRYANI BRUNCH

£24

TO START

DAHI BHALLA CHAAT lentil dumpling, yoghurt sorbet, tamarind (v)(g)

THE MAIN

HYDERABADI LAMB BIRYANI sesame tamarind sauce, burhani raita, stir-fried tenderstem broccoli with kadhai spices (n)

GRILL BRUNCH FOR 2

£55

Kasturi chicken tikka, lamb seekh kebab, seared bream fillet, king prawn, lemon rice, black lentils, coriander chutney, paprika raita, mango lassi

CLASSICS

C.K.

Curries served with lemon rice

SAAG PANEER spinach sauce with cumin and garlic (v)	£16.00
KADHAI CHICKEN CURRY onion, peppers, kadhai spices	£19.00
BAKED BREAM FILLET Chennai tomato tamarind sauce	£19.00
RARHA LAMB ROGAN JOSH Kentish lamb, mince curry	£20.00
HYDERABADI LAMB BIRYANI sesame tamarind sauce, burhani raita (n)	£19.00

SIDES

BUTTERED PAO each (vg)(g)	£2.50	PUNJABI CHOLE (vg)	£5.00
FLUFFY PURI each (vg)(g)	£2.50	HOUSE BLACK LENTILS (vg)	£6.50
FRIED EGG each	£2.00	PILAU RICE (vg)	£3.50

DESSERTS

RASMALAI TRES LECHES pistachio nougatine (g)(n)	£6.50
PANCAKE & BERRIES cinnamon ice cream (g)	£7.00
C-A-R KULFI cardamom, almond, rose (n)	£6.75

(v) VEGETARIAN (vg) VEGAN (vgo) VEGAN OPTION AVAILABLE (g) GLUTEN (n) CONTAINS NUTS

- Full allergen guide available.

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.

Rajasthan
RAMGANJ MANDI
GREAT INDIAN DESERT
chickpeas
coriander
MANGALORE
WESTERN GHATS
bread fruit
banana leaves
Goa
Lincolnshire
broccoli
kokum
BOSTON
cauliflower
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
Gujurat
UNJHA
cumin
Norfolk
SHROPHAM
chicken
NILGIRIS
Tamil Nadu
tea
coffee
OOTY
COIMBATORE
curry leaves
TIRUNELVELI
cloves
Odisha
turmeric
CARDAMOM HILLS
GANJAM
PEAK DISTRICT
mutton
Cumbria
beef
HIMALAYAS
Jammu & Kashmir
KAREWA
saffron
·CINNAMON KITCHEN·
GARDEN OF ENGLAND
coriander
Kent
GILLINGHAM
asparagus
Karnataka
KOORG
long pepper
cardamom
West Bengal
TOOR
lentils
Andhra Pradesh
GUNTUR
kashmir chilli
Shetland
BURRAVOE
mussels
MUNNAR
THRISSUR
Kerala
cinnamon
coconut
nutmeg
jack fruit
Suffolk
kale
NACTON