CINNAMON KITCHEN

Pairing carefully sourced Indian spices and regional flavours
with seasonal ingredients from across the British Isles.
Served 12pm to 4pm

ASK FOR THE CITY SET LUNCH

£24 for 2 COURSES

£27.50 for 3 COURSES

STARTERS

GRILLED TENDERSTEM BROCCOLI kadhai spices, burnt tomato salsa (vg)	8.50
CHINJABI CHILLI PANEER garlic & soy, curried yoghurt (v)(g)	11.00
HARA BHARA KEBAB edamame & green pea cake, coconut & apricot chutney (vg)	9.50
UDIPI SHRIMPS South Indian stir-fried shrimps, pineapple, coconut	13.50
KASTURI CHICKEN CHOP chicken thigh, Kashmiri chilli, dried fenugreek leaf	12.50
CHAR GRILLED LAMB FILLET Rajasthani soola spices, paprika raita	14.50

NOVEL NAANS

Peshawari naan (v)(g)(n)	7.50
Chicken tikka and cheese filled naan (g)	7.50
Extra mature cheddar cheese & chilli naan (v)(g)	6.00

SIDES & BREADS

House black lentils (v)	6.50
Yellow lentils with cumin and garlic (vg)	4.50
24-month aged basmati rice pilau or steamed (vg)	3.50
Turmeric and lemon rice (vg)	4.00
Roast corn kachumber (vg)	6.00
Tandoori roti (vg)(g) / Plain naan (v)(g)	3.50
Potato paratha / Garlic & coriander naan (v)(g)	4.50

♦ OUR CLASSICS ♦

TANDOORI TRIO Achari cauliflower, Padrón pepper, baby potato, spinach sauce (v)	17.50
KALE AND QUINOA KOFTA Beetroot korma sauce, lemon rice (vg)	16.00
KASHMIRI CHICKEN BIRYANI Dried fruits, burhani raita	18.50
SMOKED KENTISH SADDLE OF LAMB Keema karela, Rajasthani Corn and yoghurt sauce	28.50
GRILLED CHINGRI POSTO Grilled king prawns, poppy seeds, tomato lemon sauce, veg poriyal	27.50
HYDERABADI VENISON PATHAR KEBAB Charred venison escalope, sesame tamarind sauce (n)	Starter 17.50 | Main 32.00

DESSERTS

SORBET OR ICE CREAM selection of the day	6.50
COFFEE CREAM PROFITEROLE spiced chocolate feuilletine (g)	9.50
COCONUT CRÈME CARAMEL marinated berries	8.50
PISTACHIO KULFI (n)	8.00

(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
CHHINDWARA
maize
mango
Gujurat
UNJHA
cumin
Norfolk
SHROPHAM
chicken
NILGIRIS
Tamil Nadu
tea
coffee
OOTY
COIMBATORE
curry leaves
TIRUNELVELI
cloves
CARDAMOM HILLS
Odisha
turmeric
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
kashmir chilli
GUNTUR
Shetland
BURRAVOE
mussels
MUNNAR
THRISSUR
Kerala
cinnamon
coconut
nutmeg
jack fruit
Suffolk
kale
NACTON