CINNAMON KITCHEN

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

CHAATS

RAILWAY BHEL PAPDI crisp wheat,
chutneys & puffed rice chaat (vg)(n)(g) £5

TANGY PURI POPPERS half a dozen semolina
shells with tamarind & yoghurt (v)(g) £5

KASUNDI PINEAPPLE CHAAT caramel
puffed rice (vg) £5

STARTERS

HAKKA PANEER STIR-FRY honey, sesame,
soy and chilli (v)(g) £10

GRILLED AUBERGINE
tamarind chutney, sesame
peanut crumble (vg)(n) £8

SAMOSA SMASH Punjabi veg samosas, curried
chickpeas, chutneys (vg)(g) £8

KASTURI CHICKEN CHOP chicken thighs,
Kashmiri chilli, dried fenugreek leaf £11

MASALA GRILLED SALMON dried lime and chilli
crumble, house salad £11

LAMB SEEKH KEBAB onion and peppers,
coriander chutney £12

CHINJABI CHILLI CHICKEN sesame,
soy & honey (g) £10

SALADS

CHILLI SHRIMP COCKTAIL mango, chilli and coriander salsa, gem lettuce, poppadoms £12

TANDOORI CAULIFLOWER & CHICKPEA SALAD chilli and lemon dressing, pomegranate seeds £10
ADD PANEER TIKKA (v) £4
ADD KASTURI CHICKEN CHOP £5
ADD LAMB SEEKH KEBAB £6

CLASSIC CURRIES & BIRYANIS

OLD DELHI STYLE BUTTER CHICKEN tandoori
chicken thighs, dried fenugreek leaf £15

MALABAR FISH CURRY char-grilled fish in
kokum berry and curry leaf sauce £16

SAAG PANEER tandoori paneer tikka, spinach,
mustard and garlic sauce (v) £13

LUCKNOWI NAWABI CHICKEN BIRYANI
burhani raita £16.50

TELLICHERRY ROOT VEGGIE BIRYANI
coconut cucumber raita (vg) £15.50

TRAIN STATION PLATTERS

Served with two chutneys, raita, black lentils and a tandoori naan

KASTURI CHICKEN CHOP, LAMB SEEKH KEBAB,
GRILLED SALMON TIKKA & MASALA SHRIMPS
£45 For 2 People

PANEER TIKKA, ALOO MATTAR TIKKI, TANDOORI
CAULIFLOWER & GRILLED AUBERGINE (n)
£35 For 2 People

MAINS

LAMB ROGAN JOSH SHEPHERD'S PIE
Cinnamon Collection Classic £18

HYDERABADI CHICKEN BREAST
zingy korma sauce (n) £19

CHAR-GRILLED CAULIFLOWER lemongrass sauce,
curry leaf lime crumble (v)(n) £15

TANDOORI PORTOBELLO MUSHROOM kadhai
spices, spinach and garlic sauce (vg) £15

CLOVE SMOKED LAMB SADDLE keema saag
and roganjosh sauce £28

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

Prices include VAT at prevailing rate. A discretionary 12.5% service charge will be added to your bill. 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.

BREADS

Tandoori naan or roti (v)(g) £3.50

Cheddar cheese and chilli naan (v)(g) £4.50

Garlic and coriander naan (v)(g) £4.50

Peshawari naan (v)(n)(g) £5.50

SIDES

Pilau or steamed rice (vg) £3.50

Turmeric and lemon rice (vg) £3.50

Black lentils (v) £4.50

Masala chips (vg) £3.50

Keema saag - spiced lamb
mince with spinach £6

DESSERTS

SHRIKHAND CHEESECAKE tamarind
glazed berries (n)(g) £7

SPICED PARKIN house spices, ginger, oatmeal,
saffron ice cream (v)(g) £7

GAJAR KA HALWA spiced carrot fudge,
vanilla ice cream (n) £7

SAFFRON PISTACHIO KULFI (n) £7

SORBET/ICE CREAM selection
of the day £6.50