

## TASTING MENU

£57 per person

£98 per person with paired wines

### 1<sup>st</sup> Starter

Crilled English asparagus with sesame & ginger crust

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### 2<sup>nd</sup> Starter

Devon crab salad with burnt shallots & tamarind

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### Middle course

Tandoori halibut with smoked garlic & coriander chutney

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### Rest course

Lime & basil sorbet

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### 1<sup>st</sup> Main course

Dry spice crusted free range chicken breast with korma sauce

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### 2<sup>nd</sup> Main course

Tandoori red deer with root vegetables, yoghurt sauce

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### Dessert

Valrhona chocolate 64 % x 3

Chocolate mousse, chocó rice crisp & chocolate sorbet

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Coffee and petit fours

## APPETISERS & GRILLS

Crilled English asparagus with sesame & ginger crust £6.50 (v)

Pressed watermelon, quinoa salad, coriander & melon seeds £6.50 (v)

Bombay spiced vegetables, pink radish, onion brioche £7.50 (v) (C)

Hand-picked Devon crab salad with burnt shallots & tamarind £12.50

Stir fried shrimps with hot-sweet apricot glaze £8.00 (C)

Bengali spiced pan fried trout darna with kasundi mayonnaise £7.50

Tandoori chicken with roasted coriander & yoghurt £8.00

Crilled duck livers with 'kadhai' spices, garlic naan £ 8.00

Char-grilled lamb fillet with ginger & nutmeg £8.00

Lahore style venison 'chapli' kebab with beetroot & allspice £8.50

## SPECIALS

Wild African prawn (each) £15.00

Abdul's platter of tandoori kebabs (for two) £22.50

Head chef Abdul Yaseen  
Manager Kerry Lattanzio

prices include VAT @ 20%. a 12.5% discretionary service charge will be added to your bill. All gratuity goes directly to the staff.  
we welcome your comments and suggestions. Please speak to our duty manager or e-mail us at [info@cinnamon-kitchen.com](mailto:info@cinnamon-kitchen.com)

(G) contains gluten

## MAINS

- Stir fried cauliflower & padron pepper with garlic & chilli £12.50 (v)
- Aubergine plate - aubergine steak, stir-fried baby aubergines, yoghurt rice £14.50(v)
- 'Dum lauki', stuffed marrow with lentil, raisin, tomato & fenugreek sauce £14.00 (v)
- King prawns 'malai' curry with spinach & coconut poriyal, ghee rice £21.00
- Tandoori halibut with smoked garlic & coriander chutney and lemon rice £25.00
- Dry spice crusted free range chicken breast with korma sauce, pilau rice £17.50
- Smoked saddle of Kentish lamb with spinach & corn saag, cumin mash £23.00
- Peshawar style beef curry with fat chillies & red onions, pilau rice £16.00
- Help us change lives with Curry for Change. By choosing this dish we will donate £1 to the Curry for Change campaign, raising money to help change the lives of families who suffer from hunger.*
- 32 day old fillet steak of Rose County beef with masala Jersey royals £32.00
- Tandoori spiced red deer with root vegetables, yoghurt sauce £30.00

## SPECIALS

- Spice roasted whole sea bream with pickled carrot & red onion salad £22.00

## SIDES

- Sautéed mushrooms & spinach £4.50
- Masala Jersey royals £4.50
- Smoked aubergine crush £4.00
- Cucumber & mint raita £3.00
- Freshly made bread £3.00 each (G)
- Selection of three breads £6.00 (G)
- Black lentils £4.50
- Steamed rice £2.50
- Homemade chutneys (three) £3.00

## BIRYANIS to share

- Lucknowi chicken £15.00
- Hyderabadi lamb £15.00

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