



CINNAMON
Kitchen
Summer Pavilion

& THE BOMBAY  SAPHIRE, GIN GARDEN

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ULTIMATE GIN & TONIC TWISTS

Ultimate Gin & Tonic	8.5
<i>Bombay Sapphire, fresh lime wedge, tonic water</i>	
Mint & Ginger	9
<i>Bombay Sapphire, sliced ginger, mint leaves, tonic water</i>	
Fresh Orange & Peppercorn	9
<i>Bombay Sapphire, fresh orange wedge, cracked black pepper, tonic water</i>	
Chilli & Cucumber	9
<i>Bombay Sapphire, green chilli, cucumber, fresh coriander, tonic water</i>	
Starry Summers Night	11
<i>Star of Bombay, green cardamom, cinnamon stick, tonic water</i>	
Go Light: Why not swap your tonic water for light tonic water?	

GIN COCKTAILS

Bombay Fizz	9.5
<i>Bombay Sapphire, prosecco, star anise, lemon peel</i>	
Summer Fruit Cup	9.5
<i>Bombay Sapphire, Martini Rosso, Cointreau, ginger ale, mint leaves, fresh lime wedge</i>	
Star Negroni	12
<i>Star of Bombay, Martini Riserva Speciale Rubino, Martini Bitter, orange wheel</i>	

BOTTLE SERVICE

All our bottles are served with complimentary mixers and a spice twist kit

Bombay Sapphire	110
Star of Bombay	150

Our Gin & Tonics are served as a 50ml shot as standard.
More drinks are available from our Anise Bar Menu – please ask your server to see our full range.



We're proud to use tonic water from Franklin & Sons.

**Tuck into our delicious nibbles and small plates - made for sharing.
Eat with fingers and friends.**

NIBBLES

Pickled cucumber crudité's with bitter melon relish (v)	3.5
Masala olives (v)	3.5
Anise show time mix (n)	2.5

SMALL PLATES

Masala potato wedges (v) (g) (d) <i>Coriander mayonnaise</i>	3.5
Pani puri - tangy potato in semolina shell (v) <i>Yoghurt and tamarind chutney</i>	5
Indo Chinese hakka chilli paneer (g) (d) <i>Curried yoghurt</i>	6
Kadhai spiced Padrón peppers (v) <i>Curry leaf lime salt</i>	5.5
Punjabi spiced fish fingers (g) (d) <i>Green pea relish</i>	6.5
Chilli-garlic chicken dumpling	6
Lamb shammi kebabs (d) <i>Paprika raita</i>	6

IN GEM CUPS

Quinoa & watermelon salad (g) (n)	5.5
Chilli crayfish cocktail (d)	7.5
Chicken tikka Caesar (d)	5.5

SHARING PLATTERS

Gem Cups (9 pieces - 3 of each) (g) (d) (n)	17.5
Selection of English farmhouse cheese and homemade chocolate platter with Peshwari naan (g) (d) (n)	12.5

(v) Vegetarian (n) May contain nuts (g) Contains gluten (d) Contains dairy All prices in GBP.

All our dishes are prepared in a kitchen where nuts, flour etc. are commonly used and unfortunately we cannot guarantee our dishes will be free from traces of these products. If you suffer from nut or other allergies please ask a waiter for more information. Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill. All gratuities are distributed to the staff. 125ml and 250ml glasses are available.

PLANNING A SUMMER SOIREE?

From birthday bashes, to office parties, family celebrations or intimate get-togethers, Cinnamon Kitchen's Summer Pavilion & Bombay Sapphire Gin Garden is the perfect place to relax and enjoy some incredible gins, cocktails and modern Indian bar snacks. In an immersive Indian-themed rooftop garden, set under the beautiful summer sun, we also have the advantage of being in the covered Devonshire Square - so the party doesn't stop come rain or shine!

LOUNGE IN LUXURY IN OUR GAZEBO BOOTHS

Why not book ahead next time and reserve one of our luxury gazebos online? Comfortably seating parties of up to 6 guests, you can preorder cocktails, snacks and bottles of Bombay Sapphire complete with spice twist garnishing kits.

WHY NOT HIRE THE WHOLE SPACE?

The Summer Pavilion, situated in Anise Bar, is an ideal space for parties of up to 150 guests. Whilst the Bombay Sapphire Gin Garden can host groups of up to 50 guests standing. Both are available to hire individually, or together to cater for parties of up to 200.

For event enquiries or to reserve your space call us on
+44 (0) 20 7626 5000 or book online at
www.cinnamon-kitchen.com



Throughout the summer, we'll be hosting events including gin masterclasses, as well as broadcasting major sporting events. Be the first to find out by signing up to our newsletters at www.cinnamon-kitchen.com or follow us online:

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