

SET LUNCH MENU

18.00 for 2 courses | 21.00 for 3 courses

STARTERS

Green pea kachori chaat with yoghurt & tamarind (v) 🌿

Indo Chinese stir-fried chilli paneer (v) 🌿

Pan seared river trout with roasted tomato chutney

Spiced beef spring roll with coconut and vinegar, curried yoghurt,
caramelized onion sambal 🌿

MAINS

Hyderabadi style stir-fried baby aubergine, sesame tamarind sauce,
pickled pea aubergine (v)

Pan seared hake with yellow lentils, bitter melon chutney,
kachumber fenugreek salad

Char-grilled guinea fowl breast, roasted garlic and spinach sauce

Goan style pork cheek vindaloo, masala mash

DESSERTS

Sorbet of the day

Chilled guava soup with tropical fruits, coconut sorbet

Spiced pistachio cake with peanut ice cream (n) 🌿

Selection of English farmhouse cheeses from Neal's Yard
served with quince chutney and Peshwari naan (n) 🌿

(£5 supplement)

APPETISERS

Bombay street food - dabeli, steamed chickpea cake, papdi chaat (v) 🌿	7.50
Grilled English asparagus with aubergine and tahini dip, lime chilli salt (v)	8.00
Tandoori cod with carom and nigella seeds	8.00
Shrimp and mussel moilee soup with ginger and coconut	8.50
Tandoori chicken breast tikka, pickling spices	8.50
Grilled lamb fillet, mustard green and cornmeal bread taco 🌿	9.00

SHARING PLATTER

KEBAB PLATTER for two people	34.00
Grilled king prawn, chicken tikka, lamb fillet and tandoori cod	

GRILLS

	Starter	Main
Aubergine with sesame, tamarind and peanut crumble (v) (n)	8.50	17.00
Banana leaf wrapped char-grilled sea bream, curried yoghurt	9.00	18.00
Coriander & garlic crusted wild African prawn	17.50	32.00
Spiced lamb and apricot kofta, smoked paprika raita	9.00	18.00
Char-grilled pork ribs with chilli and honey glaze 🌿	9.50	19.00

MAINS

Tandoori Trio - paneer tikka, achari cauliflower, Padrón pepper (v)	15.50
Hyderabadi style stir-fried baby aubergine with sesame tamarind sauce, pickled pea aubergine (v)	16.50
Pan seared hake with yellow lentils, bitter melon chutney, kachumber fenugreek salad	17.50
Green spiced monkfish with tomato tamarind sauce, lemon rice	24.00
Tandoori chicken breast with pomegranate, mint chilli korma (n)	18.50
Char-grilled rump of lamb with Madras coconut sauce, pilau rice	26.00
Chukka spiced 35 day dry aged Hereford beef rump steak, Tellicherry pepper sauce, masala chips 🌿	28.00

BREADS

Potato paratha / plain naan / garlic naan 🌿	3.50
Peshwari naan (n) 🌿	4.50
Chicken tikka with cheese naan 🌿	5.50

SIDES

Pilau rice or plain steamed rice	3.00
Kachumber salad	3.00
Stir fried greens with cumin and garlic	3.50
BURNT: A selection of vegetable relishes – aubergine, tomato & chilli	5.50
DAL: Trio of yellow lentils, black lentils & chickpeas	6.50
24 hour simmered black lentils	4.50

DESSERTS

Taster shot glass of homemade ice cream or sorbet	2.00
Sorbet or ice cream selection of the day	5.50
Mango and cardamom kulfi , mango salad	6.00
Chilled guava soup with tropical fruits, coconut sorbet	6.00
Spiced pistachio cake with peanut ice cream (n) 🌿	7.00
Bowl of Kentish strawberries, choice of spiced ice cream, lime & mint sorbet or whipped cream	7.00
Dark chocolate mousse, white chocolate crumble, milk chocolate ice cream 🌿	7.50
Selection of English farmhouse cheeses from Neal's Yard, served with quince chutney and Peshwari naan (n) 🌿	11.00
<i>Match with a glass of 2011 Unfiltered Late Bottled Vintage Port, Quinta do Infantado, Douro, Portugal</i>	100ml 6.90
Platter of assorted desserts – for 2 to share 🌿 <i>Selection of 5 desserts from the chef</i>	22.50

(v) Vegetarian (n) Contains nuts 🌿 Contains gluten Head Chef Ramachandran Raju

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go 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 – Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.