

CINNAMON KITCHEN

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

STARTERS

PRESSED WATERMELON CHAAT	amaranth seeds, masala cashew nut (vg)(n)	8.00	SALMON BHEL	home cured Scottish salmon, chutney potatoes (g)(n)	12.00
GRILLED MALAI BROCCOLI	chilli and cheese, burnt tomato salsa (v)	8.50	UDIPI SHRIMPS	South Indian stir-fried shrimps, pineapple & coconut sauce	13.50
CHINJABI CHILLI PANEER	honey, sesame, garlic & soy (v)(g)	11.00	GRILLED KERALAN SPICED SQUID	dried lime and chilli crumble	14.50
JAIPURI PITHOD CHAAT	chickpea gnocchi, curried yoghurt, chilli garlic sauce (v)	7.50	BADIYAN PHOOL TIKKA	chicken breast tikka, star anise, kachumber salad	12.50
SAMOSA SMASH	curried white peas and chutneys (vg)(g)	8.50	CHAR GRILLED LAMB FILLET	Rajasthani soola spices, paprika raita	14.00

• OUR CLASSICS •

SIGNATURE KEBAB PLATTER (g) (for two) 48.00
Lamb fillet, chicken breast tikka, king prawn, pork belly

BENGALI STYLE JACKFRUIT BIRYANI (v) 16.50
Cucumber raita, house pickle

SMOKED KENTISH SADDLE OF LAMB 27.50
Rarha keema gosht, saffron roganjosh sauce

CHAR GRILLED KING PRAWNS 26.50
Alleppey curry sauce, vegetable poriyal, ghee rice

TANDOORI VENISON RUMP (n) 32.00
Stuffed bullet chilli, sesame tamarind sauce

MAINS

TANDOORI TRIO	17.50
Achari cauliflower, Padrón pepper, baby potato, spinach garlic sauce (v)	
KALE AND QUINOA KOFTA	16.00
Beetroot korma sauce, lemon rice (vg)	
PANEER ACHARI	17.50
paneer in pickling sauce, masala cashew (v)(n)	
KASHMIRI CHICKEN BIRYANI	18.50
Dried fruits, burhani raita	
JARDALOO SALLI MURG	19.50
Parsi style char-grilled chicken breast, spiced apricot sauce	
SPICE CRUSTED SEA BREAM	23.00
Ginger chutney, green chilli & coriander sauce	
KODAGU PORK BELLY	21.00
Kokum berry and curry leaf, masala mash (g)	
AHUNA GOSHT	27.00
Slow cooked lamb in sealed pot, pilau rice (limited availability)	

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.

SIDES & BREADS

House black lentils (v)	5.50
Curried white peas (vg)	4.50
Stir fried seasonal greens with garlic and chilli (vg)	£6.00
Pilau or steamed rice (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

NOVEL NAANS

Peshawari naan (v)(g)(n)	7.00
Chicken tikka and cheese filled naan (g)	6.50
Extra mature cheddar cheese & chilli naan (v)(g)	5.50

DESSERTS

SORBET OR ICE CREAM	selection of the day	6.50
CHOCOLATE & PEANUT BUTTER CHEESECAKE	carom seed crumble (g)(n)	8.50
RASMALAI TRES LECHES CAKE	pistachio nougat (g)(n)	8.00
PISTACHIO KULFI	(n)	8.00
DATE PANCAKE	coconut lime sorbet (vg)(g)	8.50
LEMON AND GINGER BRÛLÉE	blue berry compote	7.50
GULAB JAMUN RABDI	caramelised milk dumplings, saffron milk (n)(g)	7.00
SELECTION OF ENGLISH FARMHOUSE CHEESES	quince chutney (g)	17.00

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

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