



SET LUNCH

Served Tuesday to Friday from 12pm to 5:30pm

£24 / 2 COURSES, £27.50 / 3 COURSES

STARTERS

- GRILLED PINK AUBERGINE tamarind chutney, sesame peanut crumble (vg)(n)
- MADRAS FISH FRY lentil and curry leaf crust, green mango coconut chutney
- KEEMA METHI PAO spiced lamb mince with fresh fenugreek, cumin brioche (g)
- GRILLED PORK RIBS soya and chilli glaze, masala cashew nut (n)(g) (supplement of £2.50)

MAINS

- KADHI PITHOD SAAG - chickpea gnocchi, yoghurt sauce, fenugreek crumble (v)
- KADHAI SPICED CHICKEN CHOP spinach and garlic sauce, pilau rice
- SHRIMP NILGIRI KORMA green herbs and coconut curry, steamed rice
- SMOKED KENTISH LAMB nutmeg and peppercorn sauce (supplement of £5)

SIDE DISHES

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| House black lentils (v) 5.50 | Curried chickpeas (vg) 5.00 |
| Pilau rice or steamed rice (vg) 3.50 | Turmeric and lemon rice (vg) 4.00 |
| Selection of freshly made tandoori breads (v) 8.50 | Garlic and coriander naan (v) 4.00 |
| Chicken tikka and cheese naan 6.50 | Peshawari naan (v, n) 5.50 |

DESSERTS

- HOMEMADE SORBET SELECTION of the day
- PASSION FRUIT BRÛLÉE blueberry compote
- DARK CHOCOLATE & PEANUT BUTTER CHEESECAKE carom seed crumble

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

12.5% discretionary service will be added to groups of 8 and above. Prices include VAT at prevailing rate. Please inform one of our team members of your allergies or special dietary requirements before placing your order as all ingredients cannot be listed. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of allergens, we cannot guarantee that our dishes will be totally allergen free. 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.

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