

CINNAMON KITCHEN

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

STARTERS

SMOKED KIDNEY BEAN GALOUTI walnut chutney (vg)(n)	8.00	MADRAS FISH FRY spiced bream with lentil crust, sour mango chutney	12.00
GRILLED MALAI BROCCOLI chilli and cheese, burnt tomato salsa (v)	8.50	CHETTINAD SHRIMPS stir fried with cracked pepper and curry leaf	13.50
CHINJABI CHILLI PANEER garlic & soy, curried yoghurt (v)(g)	11.00	GRILLED KERALAN SPICED SQUID dried lime and chilli crumble	14.50
MYSORE RASAM VADA tomato pepper broth, crisp lentil dumpling (vg)	7.50	DECCAN CHICKEN LEG TIKKA green spices, kachumber salad	11.50
SAMOSA SMASH curried white peas, onion & chilli (vg)(g)	8.50	CHAR GRILLED LAMB FILLET Rajasthani soola spices, paprika raita	13.50

• OUR CLASSICS •

MALABAR ROOT VEGETABLE BIRYANI	16.50
coconut cucumber raita, lemon pickle (vg)	
LUCKNOW STYLE CHICKEN BIRYANI	17.50
burhani raita	
SMOKED KENTISH SADDLE OF LAMB	25.00
keema saag, nutmeg and peppercorn sauce	
CHAR GRILLED KING PRAWNS	26.50
Alleppey curry sauce, vegetable poriyal	
TANDOORI VENISON RUMP	29.00
Rajasthani corn sauce, roast root vegetables	

MAINS

TANDOORI TRIO	17.50
Achari cauliflower, Padrón pepper, baby potato, spinach garlic sauce (v)	
POPPY CRUSTED AUBERGINE STEAK	15.00
Mustard coconut sauce, lemon rice (vg)	
KADHI PITHOD SAAG	16.50
chickpea gnocchi, tomato makhani sauce, spinach crumble (v)	
GRILLED CHICKEN BREAST WITH FENUGREEK	19.50
Saffron and cardamom, zingy korma sauce (n)	
TANDOORI WHOLE POMFRET	26.00
Spiced red onion rings (allow 25 minutes)	
OX CHEEK VINDALHO	22.00
Masala mash, stir fry of seasonal greens (g)	

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

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
Chef's vegetarian side dish of the day (ask your server)	6.00
24-month aged basmati rice pilau or steamed (vg)	3.50
Turmeric and lemon rice (vg)	4.00
Roast corn kachumber (vg)	6.00
Tandoori roti (vg)(g)	3.50
Potato paratha / Garlic & coriander naan (v)(g)	4.00

NOVEL NAANS

Peshawari naan (v)(g)(n)	6.00
Chicken tikka and cheese filled naan (g)	6.50
Extra mature cheddar cheese & chilli naan (v)(g)	6.50

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
BANANA TARTE TATIN thandai ice cream (g)(n)	9.50
PASSION FRUIT BRÛLÉE blue berry compote	7.50
DATE PANCAKE coconut lime sorbet (vg)(g)	8.50
SELECTION OF ENGLISH FARMHOUSE CHEESES quince chutney (g)	15.00

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CINNAMON KITCHEN

Rajasthan
GREAT INDIAN DESERT
RAMGANJ MANDI
chickpeas
MANGALORE
bread fruit
WESTERN GHATS
Aberdeenshire
BALMORAL ESTATE
venison
South Yorkshire
BARNSELEY
lamb
ITANAGAR
star anise
Buckinghamshire
CHALFONT ST. PETER
yoghurt
Uttar Pradesh
BALLIA
mustard
Leicestershire
paneer
Madhya Pradesh
CHHINDWARA
maize
INDO-GANGETIC PLAINS
mango
Jammu & Kashmir
saffron
West Bengal
TOOR
lentils
Shetland
Suffolk
kale
NACTON
BURRAYOE
mussels
Kerala
jack fruit
Karnataka
MUNNAR
cinnamon
Andhra Pradesh
GUNTUR
Kashmir chilli
Kashmir
C
K
Tamil Nadu
NILGIRIS
Ooty
coffee
tea
COIMBATORE
curry leaves
CARDAMOM HILLS
TIRUNELVELI
cloves
Odisha
GANJAM
turmeric
Norfolk
SHROPHAM
chicken
Gujarat
UNJHA
cumin
BOSTON
cauliflower
Goa
banana leaves
kokum
Lincolnshire
broccoli