

SET LUNCH MENU

18.00 for 2 courses | 21.00 for 3 courses

STARTERS

- Quinoa, kohlrabi, watermelon and goat's cheese salad (v)
- Ground vegetable kebab with mint and yoghurt (v)
- Grilled squid with lime and chilli
- Lahore lamb chapli kebab with coriander chutney

MAINS

- Grilled Portobello mushroom with spinach and roasted garlic sauce (v)
- Filled aubergine with root vegetables, sesame tamarind sauce (v)
- Old Delhi style chicken curry with pilau rice
- Grilled pork ribs with chilli and honey glaze, masala mash, cashew (n)

DESSERTS

- Sorbet of the day
- Tapioca coconut kheer with melon sorbet
- Dates and ginger toffee pudding with vanilla ice cream 🌿
- Shrikhand cheesecake with tamarind glazed strawberries 🌿
- Selection of English farmhouse cheeses from Neal's Yard served with quince chutney and Peshwari naan 🌿
(£5 supplement)

SET DINNER MENU

FIVE dishes at 25.00
choose from a savoury and sweet selection

Available at 6pm, 6.30pm and 9.30pm onwards.

APPETISERS

Char-grilled tender stem broccoli, almond and rose petal (v)	5.75
Indo Chinese stir-fried chilli paneer 🌿 (v)	6.50
Tandoori cod with carom and nigella seeds	8.00
Stir-fried shrimp with chilli and apricot glaze	8.50
Tandoori chicken tikka with fenugreek and thyme	8.50
PAO Raan- Pulled lamb shoulder in cumin bun, apple and fennel slaw 🌿	8.50

GRILLS

	Starter	Main
Aubergine with sesame, tamarind and peanut crumble (v)	8.00	16.00
Grilled squid with lime and chilli, seasonal green salad	8.50	17.00
Char-grilled duck breast, spiced confit roll 🌿	9.00	18.00
Lamb chop with black stone flower, smoked paprika raita	12.00	24.00
Pork ribs with chilli and honey glaze, masala mash 🌿	9.00	18.00

MAINS

Tandoori Trio- Paneer tikka, achari cauliflower, filled pepper, makhani sauce (v)	14.00
Grilled Portobello mushroom with spinach and garlic sauce (v)	16.00
Filled aubergine with root vegetables, sesame tamarind sauce (v)	15.50
<i>By choosing this dish £2 will be donated towards The Zoological Society of London's (ZSL) work in building a future for wildlife</i>	
Pan seared hake with Bengali onion and mustard sauce, stir fried greens	16.50
Kerala spiced sea bream wrapped in banana leaf, green mango chutney	20.00
Tandoori chicken breast with pomegranate, mint chilli korma	17.50
Char-grilled fillet of lamb with Madras coconut sauce, pilau rice	24.00
Syrian Christian style beef ishtew with steamed rice	18.00

SPECIALS

Rechado – Goan spiced grilled wild African prawn	17.50 each
Tandoori spiced red deer with root vegetables, yoghurt sauce	29.00
28 day aged sirloin steak of Angus beef, masala fries	32.00

SHARING PLATTER

KEBAB PLATTER for two people	30.00
<i>Chicken tikka, lamb chops, tandoori king prawn and cod fillet</i>	

BREADS

Potato paratha / plain naan / garlic naan 🌿	3.50
Peshwari naan 🌿	4.50
Chicken tikka with cheese naan 🌿	4.50

SIDES

Pilau rice or plain steamed rice	2.50
Kachumber salad	2.50
Fenugreek salad	3.50
Smoked aubergine crush	3.50
24 hour simmered black lentils	4.50

DESSERTS

Taster shot glass of homemade ice cream or sorbet	1.50
Sorbet or ice cream selection of the day	5.00
Mango and cardamom kulfi, mango mint salad	5.75
Coconut and lemon grass tapioca kheer, tropical fruits, melon sorbet	5.50
Reverse malai – milk doughnuts, milk ice cream, berries and pistachio 🌿	6.50
Roast white chocolate and cardamom cream, buttermilk sorbet 🌿	7.25
Selection of English farmhouse cheeses from Neal's Yard, served with quince chutney and Peshwari naan 🌿	8.50

(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. 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.