CINNAMON KITCHEN

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

START-

BATTERSEA BHEL PAPDI crisp wheat & puffed rice chaat (vg)(n)(g) 7.50

DAHI BHALLA CHAAT lentil dumpling, spiced yoghurt sorbet, tamarind (v)(g) 9.00

LAMB SEEKH KEBAB onion and peppers, coriander chutney 12.00

KASTURI CHICKEN CHOP chicken thighs, Kashmiri chilli, dried fenugreek leaf 10.50

BENGALI SPICED FISH CAKE kasundi ketchup, chilli pickle mayo (g) 9.50

GRILLED SQUID SKEWER chilli garlic sambal, kachumber salad 14.00

SAMOSA CHAAT Punjabi veg samosas, curried white peas, chutneys (vg)(g) 8.50

PANEER SOOLA Rajasthani spiced tandoori paneer tikka, paprika raita (v) 10.50

SALT BAKED BEETROOT HUMMUS feta, caramel walnut, purple endive (v)(n) 7.00

• SPECIALS •

For 2

POWER STATION GRILL PLATTER (chutney, raita & black lentils)

Kasturi Chicken Tikka, Lamb Seekh Kebab, Seared Bream Fillet and King Prawn (Vegetarian alternatives available) 45.00

SHARING MAINS (allow 20 minutes)

BUTTER POUSSIN CHICKEN ON THE BONE garlic naan (g) 52.00

SEARED KENTISH SADDLE OF LAMB keema, nihari sauce, saffron pilau 48.00

MAINS

KALE & QUINOA KOFTA pepper umami sauce (vg) 15.00

PANEER BUTTER MASALA paneer in rich onion sauce (v)(n) 15.50

BAKED BREAM FILLET Chennai tomato tamarind sauce 19.00

CHOLE KULCHE Punjabi style curried chickpeas with masala filled naan (v)(g) 14.50

SEARED RUMP STEAK OF DRY AGED BEEF "gimme curry", red salt chips 29.00

TANDOORI CHICKEN BREAST dill & cardamom, beetroot coconut korma 19.00

ACHARI CAULIFLOWER Peshawari sauce (vg) 14.50

MUGHLAI DUCK CURRY cashew and almond (n) 20.50

LUCKNOWI CHICKEN BIRYANI Nawab style, burhani raita 17.00

GRILLED KING PRAWNS Alleppey curry sauce 24.00

SIDES

House black lentils (v) 6.50
Curried chickpeas (vg) 5.00
Stir-fried tenderstem broccoli with kadhai spices (vg) 5.50
Pilau or steamed rice (vg) 3.50
Turmeric and lemon rice (vg) 4.00
Onion and chilli salad (vg) 3.50

NOVEL

Tandoori Roti or Plain Naan (g) 3.50
Garlic and coriander naan (v)(g) 4.00
Peshawari naan (v)(n)(g) 5.50
Chicken tikka & cheese naan (g) 6.00

DESSERTS

SORBET OR ICE CREAM Selection of the day 6.00

RASMALAI TRES LECHES pistachio nougatine (g)(n) 6.50

GULAB JAMUN BRÛLÉE lemon & ginger, carom seed crisp (g) 7.00

DARK CHOCOLATE & HAZELNUT MOUSSE banana ice cream (n) 8.50

CARROT HULWA & GINGER TOFFEE PUDDING cinnamon ice cream (g) 7.50

C-A-R KULFI cardamom, almond & rose (n) 6.75

COCONUT PHIRNI, PINEAPPLE MURABBA lime basil sorbet (vg) 7.50

(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.

Scan the code to download our app and get access to special perks, offers and rewards just for you!

#CINNAMONKITCHEN
CINNAMON-KITCHEN.COM

Rajasthan
RAMGANJ MANDI
GREAT INDIAN DESERT
chickpeas
MANGALORE
WESTERN GHATS
bread fruit
banana leaves
coriander
Goa
Lincolnshire
brocolli
kokum
Aberdeenshire
BALMORAL ESTATE
venison
Arunachal Pradesh
ITANAGAR
star anise
South Yorkshire
lamb
BARNSLEY
Buckinghamshire
CHALFONT ST. PETER
yoghurt
INDO-GANGETIC PLAINS
Uttar Pradesh
BALLIA
mustard
Leicestershire
paneer
Gujurat
UNJHA
cumin
BOSTON
cauliflower
Madhya Pradesh
tamarind
mango
CHHINDWARA
maize
Norfolk
SHROPHAM
chicken
NILGIRIS
PEAK DISTRICT
mutton
Cumbria
Tamil Nadu
tea
coffee
OOTY
HIMALAYAS
Jammu & Kashmir
beef
Odisha
turmeric
CARDAMOM HILLS
curry leaves
COIMBATORE
TIRUNELVELI
cloves
KAREWA
saffron
GANJAM
GARDEN OF ENGLAND
Karnataka
KOORG
coriander
Kent
GILLINGHAM
asparagus
long pepper
cardamom
West Bengal
TOOR
lentils
Andhra Pradesh
kashmir chilli
GUNTUR
Shetland
BURRAVOE
mussels
MUNNAR
THRISSUR
Kerala
jack fruit
cinnamon
coconut
nutmeg
Suffolk
kale
NACTON

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