

CINNAMON KITCHEN

WEEKEND BARBEQUE BRUNCH ON THE TERRACE

FRIDAY, SATURDAY, SUNDAY

NOON to 4PM

ADD BOTTOMLESS WINE, PROSECCO, BEER, SELECT COCKTAILS AT £29 PER PERSON**

QUINOA, WATERMELON & BROCOLLI SALAD with masala cashew (vg)(n)	8.50	MUSHROOM & CHEESE OMELETTE toasted brioche, potato wedges (v)(g)	9.50
PUNJABI SAMOSA CHAAT 2 vegetable samosas, chickpeas, chutneys (vg)(g)	8.00	MASALA UTTAPPAM South Indian rice pancake with coconut chutney (vg)	12.50
BHALLA PAPDI CHAAT chilled lentil dumpling, wheat biscuits coriander and tamarind chutneys (v)(g)	8.50	BANANA LEAF WRAPPED SEA BREAM coconut & green mango chutney	19.00
BOMBAY SPICED VEGETABLES cumin pao, kachumber (v)(g) (Add fried egg for £2)	9.50	CHOLEY BHATURE spiced chickpeas, deep fried bread (vg)(g)	12.50
VENISION SEEKH KEBAB smoked paprika raita	12.00	ANGLO INDIAN KEDGEREE smoked haddock, hard boiled egg	14.50
CHAR-GRILLED LAMB FILLET Rajastani soola spices, paprika raita	12.50	SALMON AKURI masala scrambled egg, smoked salmon, layered paratha (g)	12.50
TANDOORI ACHARI CAULIFLOWER smoked tomato salsa (v)	12.50	HYDERABADI STYLE LAMB BIRYANI burhani raita	19.50
GRILLED PINK AUBERGINE peanut, sesame & tamarind, mint labneh (v)(n)	12.50	GRILLED PORK RIBS soya & chilli glaze, masala mash (n)(g)	19.00
CHICKEN SEEKH KEBAB TAWA MASALA garlic chilli naan (g) (Add fried egg for £2)	12.50	CHAR-GRILLED LAMB CHOPS garlic, chilli & mint	24.00
		AMERICAN STYLE CINNAMON PANCAKE banana and berries, saffron honey (v)(g) (Add fried egg for £2)	12.50

DESSERTS

SORBET OR ICE CREAM selection of the day	5.50
RASMALAI TRES LECHES CAKE pistachio nougat (n)(g)	8.00
DARK CHOCOLATE & RASPBERRY TART ginger ice cream (g)	9.50
MANGO KULFI mango chilli chaat	8.00
BANANA TARTE TATIN thandai ice cream (g)(n)	8.50
GINGER TOFFEE PUDDING cinnamon ice cream (g)	7.50

SIDES & BREADS

House black lentils (v)	5.50
Curried chickpeas (vg)	4.50
24-month aged basmati rice - pilau or steamed (vg)	3.50
Turmeric and lemon rice (vg)	4.00
Homemade chutney selection (vg)	4.50
Tandoori Roti (vg)(g)	3.50
Extra mature cheddar cheese & chilli naan (v)(g)	6.50
Garlic and coriander naan (v)(g)	4.00
Peshawari naan (v)(n)(g)	6.00
Chicken tikka and cheese filled naan (g)	6.50

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

** Available for 90 minutes from time of booking / seating

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.



CINNAMON KITCHEN



Rajasthan
GREAT INDIAN DESERT
RAMGANJ MANDI
chickpeas

Gujarat
UNJHA
cumin

Maharashtra
MANGALORE
bread fruit
banana leaves
Goa
broccoli
Lincolnshire
kokum
cauliflower

Andhra Pradesh
GUNTUR
kashmir chilli
MUNNAR
Kerala
jack fruit
cinnamon
coconut
nutmeg

Tamil Nadu
NILGIRIS
TIRUNELVELI
CARDAMOM HILLS
COIMBATORE
curry leaves
coffee
tea
CHINDWARA
maize

West Bengal
TOOR
lentils

Jammu & Kashmir
KAREWA
saffron

Madhya Pradesh
CHHINDWARA
tamarind

Uttar Pradesh
BALLIA
mustard
mango

Bihar
BARNESLEY
lamb

English Counties
Norfolk
SHROPHAM
chicken
Kent
GILLINGHAM
asparagus
Suffolk
kale
Shetland
BURRAYOE
mussels
NACTON

Other Regions
Aberdeenshire
BALMORAL ESTATE
venison
Arunachal Pradesh
ITANAGAR
star anise
Buckinghamshire
CHALFONT ST. PETER
yoghurt
Leicestershire
peaner

Geographical Features
WESTERN GHATS
INDO-GANGETIC PLAINS
PEAK DISTRICT
HIMALAYAS