

CINNAMON KITCHEN

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

STARTERS

HAKKA PANEER STIR-FRY honey, sesame, soy & chilli (v)(g)	11.00	CHETTINAD SHRIMPS stir fried with cracked pepper & curry leaf	13.50
ALOO MATTAR TIKKI CHAAT spiced green pea potato cake, chickpea vermicelli (v)	8.50	SALT BAKED BEETROOT HUMMUS Wensleydale cheese, marinated endives (v)(n)	7.50
DOUBLE-COOKED EASINGWOLD PORK BELLY 'Koorg' style, curried yoghurt (g)	12.00	SOFIANI MURG TIKKA tandoori free range chicken breast, fennel, coriander	10.50
RAILWAY BHEL PAPDI crisp wheat & puffed rice chaat (vg)(n)(g)	6.00	PATHAR KA GOSHT grilled lamb escalope with coriander chutney	12.50
(Make it a Tuna Bhel for additional £6)			

CURRIES AND BIRIYANIS

CLASSICS

OLD DELHI STYLE BUTTER CHICKEN dried fenugreek leaf, pilau rice	17.50	SHORSHE CHINGRI king prawns in mustard and yoghurt sauce, ghee rice	24.00
MALABAR BOATMAN'S FISH CURRY Kokum berry, curry leaf, steamed rice	19.50	LUCKNOWI CHICKEN BIRYANI Nawab style, burhani raita	16.50
PANEER BUTTER MASALA paneer escalopes, rich tomato cashew nut sauce (v)(n)	16.50	TELLICHERRY ROOT VEGGIE BIRYANI coconut cucumber raita, house pickle (vg)	15.50

MAINS

LAMB ROGANJOSH SHEPHERD'S PIE Cinnamon Collection Classic	18.00	CHAR-GRILLED CAULIFLOWER Peshawari sauce, lemon rice (vg)	15.50
TANDOORI MUSHROOM spinach & garlic sauce (vg)	15.50	SEARED SYKES HOUSE FARM LAMB SADDLE keema saag, corn yoghurt sauce	24.00
VINDALHO CHICKEN char-grilled free range chicken breast, Goan chilli, vinegar sauce	19.00	GRILLED KING PRAWNS Colombo curry, ghee rice	25.00
MASALA GRILLED SALMON dried lime-chilli crumble, pea chutney, celeriac salad	22.00	TANDOORI SCOTTISH VENISON RUMP pickling sauce, roast root vegetables (n)	29.00

SIDES

- Rhubarb kadhi — Roast Yorkshire rhubarb in spiced yoghurt sauce (v) 7.00
- House black lentils (v) 5.50
- Kachumber salad (vg) 3.50
- Kadhai spiced stir-fried broccoli (vg) 5.50
- Pilau or steamed rice (vg) 3.50
- Turmeric and lemon rice (vg) 4.00

NOVEL NAANS

- Tandoori roti or plain naan (v)(g) 3.50
- Garlic and coriander naan (v)(g) 4.50
- Peshawari naan (v)(n)(g) 5.50
- Chicken tikka & cheese naan (g) 6.00

DESSERTS

- YORKSHIRE STYLE CURD & CARDAMOM TART passion fruit sorbet (v)(g) 7.25
- SPICED PARKIN house spices, ginger, oatmeal, banana ice cream (v)(g) 7.50
- SAFFRON & PISTACHIO KULFI (v)(n) 8.00
- GARAM MASALA CRÈME BRULÉE (v)(g) 7.00
- CHOCOLATE & COCONUT CARAMEL MOUSSE (v)(g) 8.75
- SORBET OR ICE CREAM selection of the day 6.50

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

Prices include VAT at prevailing rate. A discretionary 12.5% service charge will be added to your bill. 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-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.

#CINNAMONKITCHENLEEDS

CINNAMON-KITCHEN.COM/LEEDS

@CINNAMONKITCHENLEEDS



TASTE OF CINNAMON

2 COURSES FOR £15 | 3 COURSES FOR £19

SUNDAY - THURSDAY ALL DAY

STARTERS

CHINJABI CHILLI CHICKEN - TOSSED IN HOT CHILLI, HONEY, SESAME, SOY (G)

SOFIANI MURG TIKKA - TANDOORI FREE RANGE CHICKEN BREAST, CURRIED YOGHURT, CORIANDER CHUTNEY

MASALA GRILLED MUSHROOMS - DRIED LIME & CHILLI CRUMBLE, CORIANDER CHUTNEY (VG)

PUNJABI SAMOSA - TAMARIND, CORIANDER CHUTNEY (VG)(G)

MAINS

OLD DELHI STYLE BUTTER CHICKEN - TANDOORI CHICKEN LEG PIECES SIMMERED IN A RICH, SPICED SAUCE WITH DRIED FENUGREEK LEAF, PILAU RICE

LUCKNOWI CHICKEN BIRYANI - NAWAB STYLE, BURHANI RAITA

TELLICHERRY ROOT VEGGIE BIRYANI - VEGAN BURHANI RAITA (VG)

MALABAR BOATMAN'S FISH CURRY - LIME AND CHILLI MARINATED SALMON SET ON MALABAR-STYLE CURRY SAUCE, KOKUM BERRY, STEAMED RICE

CHAR-GRILLED CAULIFLOWER - SMOKY CAULIFLOWER, SWEET HEAT MANGO & CHILLI GLAZE, TURMERIC & LEMON RICE (VG)

DESSERT

GULAB JAMUN - VANILLA & SAFFRON CUSTARD (V)(N)(G)

ICE CREAM OR SORBET OF THE DAY (V)(VGO)

SAFFRON & PISTACHIO KULFI - ROSE PETAL & CHOCOLATE SAUCE (V)(N)

SIDES & NAANS

Tandoori roti or plain naan (v)(g) 3.50 Garlic and coriander naan (v)(g) 4.50

Peshawari naan (v)(n)(g) 5.50 Chicken tikka & cheese naan (g) 6.00

Pilau or steamed rice (vg) 3.50 Turmeric and lemon rice (vg) 4.00

House black lentils (v) 5.50 Kachumber salad (vg) 3.50 Kadhai spiced stir-fried broccoli (vg) 5.50

(VG) Vegan (V) Vegetarian (N) Contains nuts (G) Contains gluten

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12PM TO 5.00PM / MONDAY-SUNDAY
£28 PER PERSON • ADD A CINNAMON BELLINI FOR £7.50

*Vivek Singh's modern, Indian-inspired take on
the quintessential British afternoon tea.*

A POT OF TEA FOR TWO from a selection of the finest teas *English Breakfast, Earl Grey, Jade Tips, Jasmine Pearl, Lapsang Souchong, Lychee Rose Noir, Red Berry Hibiscus, Triple Mint, or Indian Masala Chai, freshly brewed in-house with ginger and cardamom*

CHAATS

SAMOSA CHAAT Punjabi vegetable samosas, tamarind & coriander chutneys (v)(g)

DAHI PURI semolina shells, spiced yoghurt & tamarind (v)(g)

PINEAPPLE KASUNDI CHAAT caramel puffed rice (vg)

HOT

MASALA FISH FINGER SANDWICH homemade tomato chutney (g)

KADHAI CHICKEN PUFF kasundi ketchup (g)

VEGETARIAN ALTERNATIVES

BEETROOT CUTLET SANDWICH beets, cucumber, potato & green chutney (v)(g)

KADHAI SPICED PANEER PUFF kasundi ketchup (v)(g)

DESSERTS

CINNAMON MACARON SANDWICH saffron cream (v)(n)

SHRIKHAND CHEESECAKE tamarind glazed strawberries (v)

ALMOND CAKE raspberry & pink peppercorn (v)(g)(n)

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PRE-BOOKINGS ONLY.



Available All Day

RAILWAY SNACK BAR

CHANA JOR GARAM crunchy beaten spiced chickpeas (vg) 4.50

MASALA JUMBO OLIVES kadhai spices (vg) 5.00

BHAVNAGARI GATHIYA Gujarati spiced crisp ribbons (vg) 4.50

MASALA CASHEW NUT cumin & dried fenugreek leaf (n) 6.50

TEMPURA SHRIMPS curry leaf lime crumble 9.50

KOLKATA STATION VEGETABLE CHOP beetroot and raisin, kasundi ketchup (v)(g) 6.00

CHINJABI CHILLI CHICKEN sesame, soy & honey (g) 7.25

ROAST 'BULLET' CHILLIES Aleppo chilli & sumac crumble (vg) 7.50

EXTRA MATURE CHEDDAR CHEESE & CHILLI NAAN (v)(g) 6.00

CHICKEN TIKKA & CHEESE NAAN coriander chutney (g) 6.00

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COCKTAILS

Spice infused cocktails created by The Cinnamon Sip Studio

CINNAMON OLD FASHIONED 13.00

*Woodford Reserve, ginger jaggery,
angostura, barrel aged bitters*

ROOTS 12.50

*Mezcal, St. Germain elderflower,
beetroot shrub*

LEAF 11.50

*Purple basil gin,
dry vermouth*

CINNAMON BELLINI 10.50

*Homemade cinnamon syrup,
Prosecco, chai foam*

FRUITS 13.00

*Black cardamom rum, green
cardamom Midori, coconut, fizz*

MOUNTAIN 12.50

*Darjeeling gin, sicilian lemon
tonic, chai syrup, foam*

ALCOHOL FREE

FIGLY 9.50

*Fig and Imly cordial,
ginger lime kombucha*

PUNCHLESS 10.50

*Assam tea, pomegranate,
watermelon, chaat masala,
cumin*

PLATFORM SPRITZ 10.00

*Botivo, pear pure,
guava lime soda*



WHITE

	175ml Glass	250ml Glass	750ml Bottle
2023 CASTILLO DE MUREVA ORGANIC VERDEJO <i>Castilla, Spain</i>	7.50	10.75	29.50
2023 VINUYA ORGANIC PINOT GRIGIO DELLE <i>Venezie, Italy</i>			32.00
2023 MARIUS BY M.CHAPOUTIER VERMENTINO <i>Pays d'Oc, France</i>			36.00
2023 ALLUMEA ORGANIC GRILLO CHARDONNAY <i>Sicilia, Italy</i>	9.50	13.50	39.00
2023 ZENSA ORGANIC FIANO IGP <i>Salento, Italy</i>			40.00
2022 TOUT AOP BLAYE CÔTES DE BORDEAUX SAUVIGNON BLANC <i>Bordeaux, France</i>			44.00
2023 GERARD BERTRAND HÉRITAGE CHARDONNAY <i>Occitane, France</i>			45.00
2022 CHATEAU STE MICHELLE COLUMBIA VALLEY RIESLING <i>Washington state, USA</i>	11.00	15.75	49.00
2022 YEALANDS ESTATE SINGLE BLOCK L5 SAUVIGNON BLANC <i>Seddon, New Zealand</i>	12.00	17.00	50.00
2022 VIRGEN DE GALIR MARUXA GODELLO <i>Valdeorres, Spain</i>			52.00
2022 NATURALMENTE BIO CATARRATTO TERRE <i>Sicilia DOC, Italy</i>	13.00	18.50	55.00
2023 GRAND TOKAJ TERROIR SELECTION TOKAJI FURMINT <i>Tokaj, Hungary</i>			56.00
2022 SOELLNER WOGENRAIN ORGANIC GRÜNER VELTLINER <i>Wagram, Austria</i>			65.00
2022 SANTO SANTORINI ASSYRTIKO <i>Santorini PDO, Greece</i>			86.00
2020 HERMITAGE BLANC, CHANTE-ALOUETTE, M.CHAPOUTIER <i>Rhone, France</i>			143.00
2023 PULIGNY-MONTRACHET IER CRU LES FOLATIERES DOMAINE ALAIN CHAVY <i>Waldschutz, Kamptal, Austria (o)</i>			230.00



RED

	175ml Glass	250ml Glass	750ml Bottle
2023 CASTILLO DE MUREVA ORGANIC TEMPRANILLO <i>Castilla, Spain</i>	7.50	10.75	29.50
2023 GRANFORT CABERNET SAUVIGNON <i>Pays d'Oc, France</i>			32.00
2019 SANTA RITA 120 CABERNET FRANC <i>Casablanca Valley, Chile</i>			37.00
2024 PORTILLO PINOT NOIR, UCO VALLEY <i>Mendoza, Argentina</i>			38.00
2023 ESPORÃO MONTE VELHO TINTO <i>Alentejo, Portugal</i>	9.50	13.50	39.00
2022 MASSERIA BORGO DEI TRULLI NEGROAMARO IGP <i>Salento, Italy</i>			40.00
2021 VERAMONTE ORGANIC CARMENÈRE <i>Colchagua Valley, Chile</i>			43.00
2022 COTES DU RHONE ORGANIC ROUGE HAUT DE BRUN ALAIN JAUME <i>Rhone, France</i>	11.00	15.75	48.00
2023 VALPOLICELLA CLASSICO LA DAMA <i>Veneto, Italy</i>	12.00	17.00	50.00
2023 VIVANCO RIOJA CRIANZA <i>Rioja, Spain</i>			52.00
2020 DOLCETTO D'ALBA, ENRICO SERAFINO <i>Piedmonte, Italy</i>			58.00
2023 ZUCCARDI SERIE A MALBEC, UCO VALLEY <i>Mendoza, Argentina</i>	13.50	19.50	59.00
2023 CASTELLARE DI CASTELLINA CHIANTI CLASSICO <i>Chianti, France</i>			69.00
2011 BEAUNE IER CRU CLOS DES URSULES, DOMAINE LOUIS JADOT <i>Côte de Beaune, France</i>			128.00
2019 ROCCA DI FRASSINELLO SAN GERMANO <i>Maremma Toscana, Italy</i>			190.00
2015 CHATEAU CLERC MILON PAUILLAC <i>Bordeaux, France</i>			240.00



ROSÉ

	175ml Glass	250ml Glass	750ml Bottle
2023 LA PICOUTINE ROSE CINSULT VIN DE FRANCE <i>Pays d'Oc, France</i>			30.00
2023 VIVANCO RIOJA ROSADO <i>Rioja, Spain</i>	9.50	13.50	40.00
2023 GERARD BERTRAND GRIS BLANC ROSÉ ORGANIC <i>Occitanie, France</i>			49.00

SPARKLING

	125ml Glass	750ml Bottle
NV TAITTINGER BRUT RÉSERVE <i>Champagne, France</i>	18.00	96.00
2016 TAITTINGER BRUT VINTAGE <i>Champagne, France</i>		134.00
LAURENT-PERRIER CUVÉE ROSÉ <i>Champagne, France</i>		160.00
GALANTI PROSECCO SPUMANTE DOC EXTRA DRY <i>Veneto, Italy</i>	9.00	38.00
NYETIMBER CLASSIC CUVÉE <i>West Sussex, England</i>	15.00	84.00

DESSERT

	80ml Glass	Bottle
2013 GRAND TOKAJ TERROIR SELECTION TOKAJI 6 PUTTONYOS ASZÚ (500ML) <i>Tokaji, Hungary</i>	12.00	60.00
2006 CHATEAU GUIRAUD SAUTERNES (375ML) <i>Sauternes, France</i>	14.50	55.00



WHISKY

50ml

MONKEY SHOULDER	12.00
JOHNNIE WALKER GOLD LABEL	26.00
WOODFORD RESERVE	12.00
JACK DANIEL'S	11.40
NIKKA FROM THE BARREL	22.00
SUNTORY HIBIKI HARMONY	29.00
DALWHINNIE 15 YO	19.00
GLENMORANGIE THE ORIGINAL	14.00
AUCHENTOSHAN THREE WOOD	15.00
GLENFIDDICH 12YO	13.00
GLENFIDDICH 15YO	16.00
JAMESON IRISH WHISKEY	12.00
BRUICHLAIDICH PORT CHARLOTTE	15.00
TALISKER	16.00
LAGAVULIN 16 YO	12.00

RUM

50ml

BACARDI BLANCO	8.50
MOUNT GAY RUM	10.00
HAVANA CLUB 7 YO	12.00
DIPLOMATICO RESERVA EXCLUSIVA	16.00

TEQUILA / MEZCAL

50ml

EL JIMADOR BLANCO	10.50
PATRON REPOSADO	17.00
PATRON ANEJO	19.00
MEZCAL MONTE ALBAN	11.00
DON JULIO 1942 TEQUILA	36.00

VODKA

50ml

ABSOLUT BLUE	10.00
GREY GOOSE	11.50
BELVEDERE	13.00
STOLICHNALYA ELITE	15.00

GIN

50ml

BOMBAY SAPPHIRE	11.50
NO. 3	14.00
ROKU GIN SELECT EDITION	12.50
THE BOTANIST	12.50
TANQUERAY NO. 10	14.00
HENDRICKS	12.00
MONKEY 47 SCHWARZALD DRY	16.00

LIQUEURS

50ml

PIMMS NO.1	11.50
MALIBU	11.50
SOUTHERN COMFORT	11.50
BAILEYS IRISH CREAM	11.50
LUXARDO SAMBUCA	12.00
DISARONNO AMARETTO	11.50
ARCHERS	10.50
JAGERMEISTER	12.00
AMARO MONTENEGRO	10.00

COGNAC

50ml

COURVOISIER VS	10.50
REMY MARTIN VSOP	13.00
REMY MARTIN XO	36.00

All our spirits are 50ml measures. 25ml is available on request

BEER & CIDER

BOTTLED BEER

330ml

BLACK SHEEP BLONDE

6.00

BLACK SHEEP ALE

6.00

PERONI GLUTEN FREE

5.90

DRAUGHT BEER

COBRA *Pint*

5.80

COBRA *Half Pint*

3.40

CIDER

500ml

REKORDELIG (ASK FOR FLAVOURS)

6.50

CURIOUS APPLE CIDER

6.50



SOFT DRINKS

3.80

PEPSI / DIET PEPSI

LEMONADE

TONIC WATER / SLIMLINE TONIC

GINGER ALE

GINGER BEER

JUICES

3.80

CRANBERRY

ORANGE

PINEAPPLE

APPLE

POMEGRANATE

GRAPEFRUIT

MANGO

LYCHEE

WATER

3.80

BOTTLED STILL / SPARKLING (750ML)

TEA

3.80

ENGLISH BREAKFAST, EARL GREY, JADE TIPS,

JASMINE PEARL, LAPSANG SOUCHONG, LYCHEE

ROSE NOIR, RED BERRY HIBISCUS, TRIPLE MINT

OR

INDIAN MASALA CHAI, FRESHLY BREWED IN-HOUSE

WITH GINGER AND CARDAMOM

COFFEE

Non-dairy alternatives available.

SINGLE ESPRESSO

2.75

DOUBLE ESPRESSO

2.95

FLAT WHITE

3.25

MACCHIATO

2.75

AMERICANO

2.75

MOCHA

3.25

CAPPUCCINO

3.00

LATTE

3.00