

G U N P O W D E R

SMALL PLATES

Ox Cheek Musallam Puff	3.5
Gunpowder Chaat, Norfolk Potatoes V	7.5
Bengali Beetroot Croquettes V	6.5
Chettinad Duck Skewer	5.5
Spicy Venison & Vermicelli Doughnut	7
CPC Prawn Toast	6.5
Kale, Bhuna Aubergine & Goat Cheese Salad V	9
Egg Curry Masala V	5.5
Mustard Malai Broccoli V	9.5
Tandoori Chicken	9.5
Karwari Soft Shell Crab	18
Grilled Artichoke Heart in Red Pepper Masala V	9.5

SHARING PLATES

Saag with Tandoori Paneer V	15
Telicherry Pan-Fried Mackerel with Mango Pachadi	14
Pork Ribs, Tamarind Kachumber	21
Kerala Beef Pepper Fry	17
Goan Style Grilled Prawns	24
Lamb Chop, Kashmiri Ghee Roast (half rack)	38
Scottish Mussels Pulimunchi	17

SIDES

Steamed Rice V	3.5
Yogurt / Kachumber Raita V	2.5/4
Trio Of Chutney V	2.5

DESSERTS

Old Monk Rum Bread & Butter Pudding	9
+ add extra shot of rum	2
Dark Chocolate, Cinnamon, Passion Fruit Shrikhand, Almond Chikki	7.5

FESTIVE FEAST MENU

£45 per person

£70 per person with drinks

Bengali Beetroot Croquettes V
Gunpowder Aloo Chaat, Norfolk Potatoes V
Tandoori Chicken
Mustard Malai Broccoli V
Karwari Soft Shell Crab
Kerala Beef Pepper Fry
Steamed Rice

Triple Chocolate Brownie

PRE THEATRE MENU

2/3 COURSES

£18 / £23 PER PERSON

Ox Cheek Musallam Puff
Bengali Beetroot Croquettes V
Gunpowder Aloo Chaat, Norfolk Potatoes V
Tandoori Chicken

Kerala Beef Pepper Fry
Saag with Tandoori Paneer V
— Served with steamed rice

Dark Chocolate, Cinnamon, Passion Fruit Shrikhand

FESTIVE FEAST MENU

£75 per person

£100 per person with drinks

Gunpowder Aloo Chaat, Norfolk Potatoes V
Spicy Venison Doughnut
Tandoori Chicken
Chettinad Duck Skewers
Lamb Chops, Kashmiri Ghee Roast
Goan Style Grilled Prawns
Kerala Beef Pepper Fry
Scottish Mussels Pulimunchi
Steamed Rice

Old Monk Rum Bread & Butter Pudding

FESTIVE VEGETARIAN FEAST MENU

£40 per person

£65 per person with drinks

Gunpowder Chaat, Norfolk Potatoes V
Bengali Beetroot Croquettes V
Kale, Bhuna Aubergine with Goat Cheese Salad V
Egg Curry Masala V
Mustard Malai Broccoli V
Saag with Tandoori Paneer V
Steamed Rice

Triple Chocolate Brownie

Drink pairing for festive feast menus

glass of Prosecco

1/2 bottle of Domain du Chateau De Pinet, Picpoul De Pinet 2020

or Gran Sasso Montepulciano D'Abruzzo 2019

We are a cashless restaurant

Food comes out of the kitchen as it is ready and is best shared when hot.

All prices are inclusive of VAT | An optional service charge of 12.5% will be added to your bill

Please speak to your server regarding any dietary requirements or allergies.