

G U N P O W D E R

SMALL PLATES

Grilled Black Water Oyster with curry leaf butter and black caviar	3.5 each / 18 for 6
Gunpowder Chaat, Norfolk Potatoes V	7.5
Bengali Beetroot Croquettes V	6.5
Goan Ham Croquettes with apple chutney and chorizo	8
Reshmi Beef Kebab Skewer	5.5
Spicy Venison & Vermicelli Doughnut	7
Kale, Bhuna Aubergine with 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

SHARING PLATES

Saag with Tandoori Paneer V	15
Whole Duck Leg with Andhra Sambal & Parsnips	17
Tandoori Catch of the Day with Samphire Pakora	24
Pork Ribs, Tamarind Kachumbar	21
Whole Beef Rib in Kerala Pepper Sauce	24
Lasooni Wild Madagascar Prawns	36
Lamb Chops, Kashmiri Ghee Roast (half rack)	38
Mixed Grill Platter (for 2), tandoori chicken, broccoli, prawns	50
Aunty Sulu's Rabbit Pulao	26

SIDES

Steamed Rice	3.5
Yogurt / Kachumbar Raita (yogurt)	2.5 / 4
Trio of Chutney (mint, chilli, tamarind)	2.5

DESSERTS

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

G U N P O W D E R

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
Whole Beef Rib in Kerala Pepper Sauce
Steamed Rice

Triple Chocolate Brownie

FESTIVE FEAST MENU

£75 PER PERSON

£100 PER PERSON WITH DRINK

Gunpowder Aloo Chaat, Norfolk Potatoes V
Spicy Venison Doughnut
Tandoori Chicken
Lamb Chops, Kashmiri Ghee Roast
Goan Style Grilled Prawns
Whole Beef Rib in Kerala Pepper Sauce
Aunty Sulu's Rabbit Pulao

Old Monk Rum Bread & Butter Pudding

PRE THEATRE MENU

2/3 COURSES

£18 / £23 PER PERSON

Grilled Black Water Oyster with curry leaf butter
& black caviar
Bengali Beetroot Croquettes V
Gunpowder Aloo Chaat, Norfolk Potatoes V
Tandoori Chicken

Whole Beef Rib in Kerala Pepper Sauce
Saag with Tandoori Paneer
— Served with steamed rice

Dark Chocolate, Cinnamon, Passion Fruit
Shrikhand

FESTIVE VEGETARIAN FEAST

£40 PER PERSON

£65 PER PERSON WITH DRINK

Gunpowder Chaat, Norfolk Potatoes V
Bengali Beetroot Croquettes V
Kale, Bhuna Aubergine with Goat Cheese Salad V
Jackfruit Pulao V
Mustard Malai Broccoli V
Saag with Tandoori Paneer V
Cucumber Raita V

Triple Chocolate Brownie V

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