

G U N P O W D E R

SMALL PLATES

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

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	3
Dark Chocolate, Cinnamon, Passion Fruit Shrikhand	7.5

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.

G U N P O W D E R

FEAST MENU

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

£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

FEAST MENU

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

£75 PER PERSON

£100 PER PERSON WITH DRINKS

Gunpowder Aloo Chaat, Norfolk Potatoes V

Bengali Beetroot Croquettes V

Tandoori Chicken

Lamb Chops, Kashmiri Ghee Roast

Goan Style Grilled Prawns

Whole Beef Rib in Kerala Pepper Sauce

Saag with Tandoori Paneer V

Old Monk Rum Bread & Butter Pudding

PRE THEATRE MENU

2/3 COURSES

£18/£23 PER PERSON

STARTER (CHOOSE ONE)

Bengali Beetroot Croquettes V

Gunpowder Aloo Chaat, Norfolk Potatoes V

Tandoori Chicken

MAIN (CHOOSE ONE)

Whole Duck Leg with Andhra Sambal & Parsnips

Saag with Tandoori Paneer

— Served with steamed rice

DESSERT

Triple Chocolate Brownie

VEGETARIAN FEAST

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

£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

DRINK PAIRING FOR FEAST MENUS

£25 PER PERSON

Glass of Prosecco

1/2 bottle of Domain du Chateau De Pinet, Picpoul De Pinet 2020
or Gran Sasso Montepulciano D'Abruzzo 2019

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