

G U N P O W D E R

SMALL PLATES

Gunpowder Chaat, Norfolk Potatoes V	11
Bengali Beetroot Croquettes V	9
Goan Ham Croquettes with Apple Chutney and Chorizo	9
Reshmi Beef Kebab Skewer	7.5
Spicy Venison & Vermicelli Doughnut	8
Kale, Bhuna Aubergine with Goat Cheese Salad V	12
Egg Curry Masala V	6.5
Mustard Malai Broccoli V	11
Pork Ribs, Tamarind Kachumbar	12
Tandoori Chicken	12
Karwari Soft Shell Crab	18
Konkani Butter Garlic Mussels	15

SHARING PLATES

Grilled Summer Pumpkin w/ Chettinad Sauce and Toasted Coconut V	16
Saag with Tandoori Paneer V	18
Whole Duck Leg with Andhra Sambal & Parsnips	19
Tandoori Catch of the Day with Samphire Pakora	27
Whole Beef Rib in Kerala Pepper Sauce	29
Goan Style Grilled Prawns	26
Barnsley Lamb Chop, Kashmiri Ghee Roast, 250g	26
Mixed Grill Platter (for 2), tandoori chicken, broccoli, grilled prawns	45

SIDES

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

DESSERTS

Old Monk Rum Bread & Butter Pudding	9
+ add extra shot of rum	3
Dark Chocolate, Cinnamon, Passion Fruit Shrikhand	8
Caramel Custard	7

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)

£50 PER PERSON

£75 PER PERSON WITH DRINKS

Gunpowder Aloo Chaat, Norfolk Potatoes V
Tandoori Chicken
Goan Style Grilled Prawns
Mustard Malai Broccoli V
Whole Beef Rib in Kerala Pepper Sauce
Steamed Rice

Triple Chocolate Brownie with Ice Cream V

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
Barnsley Chop, Kashmiri Ghee Roast
Goan Style Grilled Prawns
Whole Beef Rib in Kerala Pepper Sauce
Saag with Tandoori Paneer V
Steamed Rice

Old Monk Rum Bread & Butter Pudding V

VEGETARIAN FEAST

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

£45 PER PERSON

£70 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
Kachumbar Raita V

Triple Chocolate Brownie with Ice Cream V

EXPRESS MENU

AVAILABLE AS LUNCH, MON-SAT, 12-2.30PM OR
PRE-THEATRE MENU, MON-SAT, 5.30-6.30PM (MAX 4 PEOPLE)

2 COURSES £22 PER PERSON

3 COURSES £25 PER PERSON

STARTER (CHOOSE ONE)

Bengali Beetroot Croquettes V
Gunpowder Aloo Chaat, Norfolk Potatoes V
Tandoori Chicken

MAIN (CHOOSE ONE)

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

DESSERT

Triple Chocolate Brownie with Ice Cream V

DRINK PAIRING FOR FEAST MENUS

£25 PER PERSON

Glass of Prosecco

1/2 bottle of Familia Castano, Organic Macabeo, | Murcia, Spain, 2021
or Gran Sasso, Montepulciano D'Abruzzo | Abruzzo, Italy, 2020

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