

G U N P O W D E R

SMALL PLATES

French Bean Pakoras V	5.5
Gunpowder Chaat, Norfolk Potatoes V	11
Bengali Beetroot Croquettes V	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 Chop	7
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
Grilled Skate Wing w/ Curry Leaves & Sol Kadhi	21
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 Chop
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
Mustard Malai Broccoli V
Kale, Bhuna Aubergine with Goat Cheese Salad V
Jackfruit Pulao V
Egg Curry Masala V
Saag with Tandoori Paneer V
Kachumbar Raita V

Triple Chocolate Brownie with Ice Cream V

BIRYANI FEAST MENU

AVAILABLE AS LUNCH MENU , 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

Kale, Bhuna Aubergine with Goat Cheese Salad V

MAIN (CHOOSE ONE)

Muntjac Biryani (Venison Masala Biryani)

Shahi Mushroom Biryani V

- Served with Kachumber Raita V

DESSERT

Dark Chocolate, Cinnamon, Passion Fruit Shrikhand

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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