

# 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
Chettinad Pulled Duck with Homemade Oothappam	8.5
Spicy Venison & Vermicelli Doughnut	10.5
CPC Prawn Toast	10.5
Kale, Bhuna Aubergine & Goat Cheese Salad V	12
Egg Curry Masala V	8.5
Mustard Malai Broccoli V	11
Tandoori Chicken Chop	7
Pork Ribs, Tamarind Kachumber	14
Karwari Soft Shell Crab	18
Grilled Artichoke Heart in Red Pepper Masala V	9.5
Konkani Butter Garlic Mussels	15

## SHARING PLATES

Grilled Summer Pumpkin w/ Chettinad Sauce and Toasted Coconut V	16
Saag with Tandoori Paneer V	18
Seabass Paturi Maach – Steamed Mustard Fish	18
Kerala Beef Pepper Fry	18
Goan Style Grilled Prawns	26
Barnsley Lamb Chop, Kashmiri Ghee Roast, 250g	26

## 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

## FESTIVE FEAST MENU

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

**£45 PER PERSON**

**£70/80 PER PERSON WITH DRINKS**

Gunpowder Chaat, Norfolk Potatoes V  
Tandoori Chicken  
Kerala Beef Pepper Fry  
Goan Style Grilled Prawns  
Mustard Malai Broccoli V  
Steamed Rice

Triple Chocolate Brownie with Ice Cream V

## FESTIVE FEAST MENU

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

**£65 PER PERSON**

**£90/100 PER PERSON WITH DRINKS**

Gunpowder Chaat, Norfolk Potatoes V  
Karwari Soft Shell Crab  
Barnsley Chop, Kashmiri Ghee Roast  
Goan Style Grilled Prawns  
Saag with Tandoori Paneer V  
Hyderabadi Chicken Pulao

Old Monk Rum Bread & Butter Pudding

## FESTIVE VEGETARIAN FEAST

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

**£45 PER PERSON**

**£70/80 PER PERSON WITH DRINKS**

Gunpowder Chaat, Norfolk Potatoes V  
Kale, Bhuna Aubergine with Goat Cheese Salad V  
Mustard Malai Broccoli V  
Egg Curry Masala V  
Saag with Tandoori Paneer V  
Grilled Pumpkin w/ Chettinad Sauce & Toasted Coconut V  
Steamed Rice

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 5-6.30PM (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**

1/2 bottle of Le Vent dans les Voiles, Valérie Courrèges, Vermentino I Provence, France 2021

or

1/2 bottle of Quite, Veronica Ortega, Mencia I Bierzo, Spain 2020

**£35 PER PERSON**

Clementia, Les Aphillanthes, Roussanne, Viognier I Rhone, France 2021

Tempranillo, Bodegas Moraza, Tempranillo I Rioja, Spain 2020

Crozes-Hermitage, Laurent Habrard, Syrah I Northern Rhone, France 2019

Montes, Late Harvest Gewurztraminer | Curico Valley, Chile

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