

G U N P O W D E R

SMALL PLATES

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| French Bean Pakoras V | 5.5 |
| Gunpowder Chaat, Norfolk Potatoes V | 11 |
| Bengali Beetroot Croquettes V | 9 |
| Tuna Croquettes with Chive Moilee | 9.5 |
| Reshmi Beef Kebab Skewer | 7.5 |
| Spicy Venison & Vermicelli Doughnut | 10.5 |
| Kale, Bhuna Aubergine with Goat Cheese Salad V | 12 |
| Egg Curry Masala V | 8.5 |
| Mustard Malai Broccoli V | 11 |
| Pork Ribs, Tamarind Kachumbar | 14 |
| Tandoori Chicken Chop | 7 |
| Karwari Soft Shell Crab | 18 |
| Konkani Butter Garlic Mussels | 15 |

SHARING PLATES

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| 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 Plaice with Samphire Pakora | 29 |
| 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

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

DESSERTS

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| 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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