

G U N P O W D E R

SMALL PLATES

French Bean Pakoras V	5.5
Gunpowder Chaat, Norfolk Potatoes V	11
Grilled Artichoke Heart in Red Pepper Masala V	11
Bengali Beetroot Croquettes V	9
Tuna Croquettes with Chive Moilee	9.5
Reshmi Wagyu Beef Kebab Skewer	14.5
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	12
Pork Ribs, Tamarind Kachumbar	18
Tandoori Chicken Chop	7
Karwari Soft Shell Crab	18
Konkani Butter Garlic Mussels	16

SHARING PLATES

Grilled Summer Pumpkin w/ Chettinad Sauce and Toasted Coconut V	18
Saag with Tandoori Paneer V	18
Whole Duck Leg with Andhra Sambal & Parsnips	22
Tandoori Plaice with Samphire Pakora	36
Whole Beef Rib in Kerala Pepper Sauce	34
Goan Style Grilled Prawns	28
Barnsley Lamb Chop, Kashmiri Ghee Roast, 350g	38
Mixed Grill Platter (for 2), tandoori chicken, broccoli, grilled prawns	47

SIDES

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

DESSERTS

Old Monk Rum Bread & Butter Pudding	10.5
+ add extra shot of rum	3
Dark Chocolate, Cinnamon, Passion Fruit Shrikhand	9
Triple Chocolate Brownie	9
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)

£50 PER PERSON

£75/85 PER PERSON WITH DRINKS

Gunpowder Chaat, Norfolk Potatoes V
Egg Curry Masala V
Tandoori Chicken Chop
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)

£75 PER PERSON

£100/110 PER PERSON WITH DRINKS

Gunpowder Chaat, Norfolk Potatoes
Karwari Soft Shell Crab
Barnsley Lamb Chop, Kashmiri Ghee Roast
Mustard Malai Broccoli
Goan Style Grilled Prawns
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
Bengali Beetroot Croquettes V
Grilled Artichoke Heart in Red Pepper Masala V
Mustard Malai Broccoli V
Egg Curry Masala V
Saag with Tandoori Paneer V
Steamed Rice

Triple Chocolate Brownie with Ice Cream V

THEATRE MENU

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

6 DISHES FOR £25 PER PERSON

AVAILABLE MON-SAT 5.30 PM - 6.30 PM (MAX 4 PEOPLE)

French Bean Pakoras V
Tuna Croquettes with Chive Moilee
Tandoori Chicken Chop
Saag with Tandoori Paneer V
Steamed Rice
Kachumbar Raita

DRINK PAIRING FOR FEAST MENU

£25 PER PERSON

1/2 bottle of Clementia, Les Aphillanthes, Roussanne, Viognier I Rhone, France, 2021

or

1/2 bottle of Bodega Moraza, Tempranillo I Rioja, Spain, 2020

£35 PER PERSON

Enchanted Garden, Riesling I Eden Valley, Australia, 2021

Domaine Des Vigneaux, Syrah/Vin de Pays des Cteaux de l'Ardeche I Rhone, France, 2021

Corrarillo, Matetic, Pinot Noir I Aconcagua, Chile, 2018

Loxwood Meadworks Honey Wine

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