

# G U N P O W D E R

## SMALL PLATES

Rasam ke Bomb V	4
French Bean Pakoras V	5.5
Gunpowder Chaat, Norfolk Potatoes V	11
Tandoori Chicken Chop	7
Egg Curry Masala V	8.5
Bengali Beetroot Croquettes V	9
Grilled Pumpkin w/ Kollam Curry and Toasted Coconut V	9
Spicy Venison & Vermicelli Doughnut	10.5
Grilled Artichoke Heart in Red Pepper Masala V	11
Chettinad Pulled Duck with Homemade Oothappam	11
Kale, Bhuna Aubergine with Goat Cheese Salad V	12
Mustard Malai Broccoli V	12
Reshmi Wagyu Beef Kebab Skewer	14.5
Pork Ribs, Tamarind Kachumbar	18
Karwari Soft Shell Crab	18

## SHARING PLATES

Saag with Tandoori Paneer V	18
Goan Style Grilled Prawns	28
Barnsley Lamb Chop, Kashmiri Ghee Roast, 250g	28
Whole Beef Rib in Kerala Pepper Sauce	34
Tandoori Plaice with Samphire Pakora	36
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

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.