

G U N P O W D E R

We recommend 2-3 per person

SMALL PLATES

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| Rasam ke Bomb V - our modern take on masala dosa | 4 |
| French Bean Pakoras V - cooked tempura style, in chickpea batter | 5.5 |
| Gunpowder Chaat, V - crispy Norfolk potatoes topped w/ tamarind, yoghurt and black chickpeas | 11 |
| Tandoori Chicken Chop - marinated in tandoori spices & served w/ Gunpowder slaw | 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 served w/ Red Pepper Masala V | 11 |
| Chettinad Pulled Duck with Homemade Oothappam (rice flour crepe) | 11 |
| Kale, Bhuna Aubergine with Goat Cheese Salad V | 12 |
| Mustard Malai Broccoli V | 12 |
| Reshmi Wagyu Beef Kebab Skewer- marinated in saffron yoghurt w/ garlic, chilli and coriander | 14.5 |
| Braised Pork Ribs, Tamarind Kachumbar | 18 |
| Karwari Soft Shell Crab - served whole w/ a dressing from southern Goa | 18 |

SHARING PLATES

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| Saag with Tandoori Paneer V | 18 |
| Kerala Beef Pepper Fry - slow-cooked w/ onions, coconut and curry leaves | 19 |
| Tandoori Plaice with Samphire Pakora - served whole | 26 |
| Goan Style Grilled Prawns - w/ roasted tomato & garlic | 28 |
| Barnsley Lamb Chop, Kashmiri Ghee Roast, 250g - served w/ mint chutney | 28 |
| Mixed Grill Platter (for 2), tandoori chicken, broccoli, grilled prawns | 47 |

SIDES

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

DESSERTS

| | |
|-------------------------------------|---|
| Old Monk Rum Bread & Butter Pudding | 8 |
| + add extra shot of rum | 3 |
| Black Forest Cassata Cake | 8 |
| Caramel Custard | 8 |

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 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 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 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

(min 2 sets)

£25 PER PERSON

2 x Negroni

1 Bottle of Lo Tengo, Norton, Torrontes, Argentina 2021

or

1 Bottle of Lobo, Villalobos, Carmenere, Chile 2020

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