

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
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

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

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

THEATRE MENU

AVAILABLE MON-SAT 5 PM -6.30 PM (MAX 4 PEOPLE)

2 COURSES £22 PER PERSON

3 COURSES £25 PER PERSON

Starters (choose one)
Gunpowder Aloo Chaat
Bengali Beetroot Croquettes

Mains (choose one)
Beef Pepper fry
Tandoori Saag Paneer
Served with Rice

Dessert
Old Monk Bread and Butter Pudding

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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