

# GUNPOWDER FEAST MENU

whole table participation required | min. 2 people | vegetarian option available

£30 per person

*add £25 for wine pairing*

Gunpowder aloo chaat (v)

Porzhi okra fries (v)

Sigree grilled mustard broccoli (v)

Egg curry masala

Seabass paturi maach

Organic baby chicken chargrilled in tandoori spice

Steamed rice w/ gunpowder spice

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***Add: Maa's Kashmiri Lamb Chop (2 pieces) £15***

***Spice-crusting Sirloin steak with Kerala sauce £16***

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Triple chocolate and cinnamon brownie with homemade vanilla ice cream

## Wine pairing

France, Baron de Baussac, Viognier, 2018

Argentina, Remolinos, Finca Decero, Malbec, 2016

France, Chateau La Fleur D'or Sauternes, 2015



Food comes out of the kitchen as it's ready and is best shared when hot.  
A discretionary 12.5% will be added to your bill. All prices include VAT.  
Please speak to your server regarding any dietary requirements or allergies.

# GUNPOWDER

## VEGETARIAN FEAST MENU

whole table participation required | min. 2 people

£30 per person

*Add £25 for wine pairing*

Gunpowder aloo chaat

Porzhi okra fries

Bhuna aubergine and crispy kale salad w/ goat cheese

Grilled artichoke hearts in red pepper masala

Sigree grilled mustard broccoli

Saag with tandoori paneer

Steamed rice w/ gunpowder spice

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Triple chocolate and cinnamon brownie with homemade vanilla ice cream

### **Wine pairing**

France, Baron de Baussac, Viognier, 2018

Argentina, Remolinos, Finca Decero, Malbec, 2016

France, Chateau La Fleur D'or Sauternes, 2015



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# GUNPOWDER FEAST MENU

whole table participation required | min. 2 people | vegetarian option available

£45 per person

Gunpowder aloo chaat (v)

Porzhi okra fries (v)

Sigree grilled mustard broccoli (v)

Egg curry masala

Maa's Kashmiri Lamb Chop (2 pieces)

Seabass paturi maach

Organic baby chicken chargrilled in tandoori spice

Steamed rice w/ gunpowder spice

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*Supplementary dishes (per portion):*

*Grilled artichoke hearts in red pepper masala (v) (£8)*

*Karwari soft shell crab (£15)*

*Grilled tiger prawns w/ green peppercorn, kumquat & heritage tomatoes (£18)*

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Triple chocolate and cinnamon brownie with homemade vanilla ice cream



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# GUNPOWDER

## FEAST MENU

whole table participation required | min. 2 people | vegetarian option available

£60 per person

Gunpowder aloo chaat (v)

Bhuna aubergine and crispy kale salad w/ goat cheese (v)

Sigree grilled mustard broccoli (v)

Organic baby chicken chargrilled in tandoori spice

Whole duck leg with Andhra style tomato sambal & parsnips

Maa's Kashmiri Lamb Chop (2 pieces)

Spice-cruste d Sirloin steak with Kerala sauce

Steamed rice w/ gunpowder spice

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*Supplementary dishes (per portion):*

*Grilled artichoke hearts in red pepper masala (v) (£8)*

*Karwari soft shell crab (£15)*

*Grilled tiger prawns w/ green peppercorn, kumquat & heritage tomatoes (£18)*

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Triple chocolate and cinnamon brownie with homemade vanilla ice cream



Food comes out of the kitchen as it's ready and is best shared when hot.  
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