

GUNPOWDER

SPITALFIELDS



Vegetables

Rasam Ke bomb (v)	3.00
Porzhi okra fries (v)	4.50
Gunpowder aloo chaat (v)	6.50
Crispy kale salad and bhuna aubergine w/ goats cheese (v)	8.00
Sigree grilled mustard broccoli (v)	9.00
Saag with tandoori paneer (v)	12.00



Fish & Eggs

Egg curry masala (v)	5.00
Grilled fresh water prawns with roasted tomatoes and garlic goan style	12.00
Seabass paturi maach – mustard fish steamed in banana leaf	12.50
Karwari soft shell crab	15.00



Meat

Spicy venison and vermicelli doughnut	5.50
Chettinad pulled duck served w/ homemade oothappam	6.00
Maa's Kashmiri lamb chop (<i>min order 2pcs</i>) per piece	7.50
Nagaland house crispy pork ribs w/ tamarind kachumber	9.00
Organic baby chicken chargrilled in tandoori spices (<i>half</i>)	9.50
Kerala beef pepper fry	12.00

Extras

Aromatic rice in banana leaf (v)	3.50
Plain yoghurt (v)	2.50

Sweet

Old monk rum pudding	7.00
<i>Add shot of old monk rum for £2</i>	
Dark chocolate & cinnamon w/ passion fruit shrikhand	7.00



COCKTAILS

Gin Wala Negroni	10.00
<i>Gin Wala, Campari, sweet vermouth</i>	

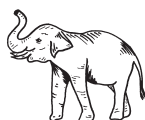
SOFTS

Coke, Diet Coke, Lemonade, Ginger Ale, Tonic Water, Juice	3.00
Non-alcoholic fruit punch	5.00
Still Water, Sparkling Water	2.00
Tea / Coffee	3.00

BEERS

Posh Lager, Forest Road Brewery (bottle) 4.1% abv	5.50
Pale Ale, Forest Road Brewery (bottle) 5.4% abv	5.50

GUNPOWDER
COOKBOOK
Explosive
flavours from
India 19.99



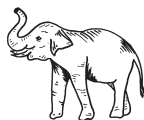
Food comes out of the kitchen as it's ready and is best shared when hot.
A discretionary 12.5% will be added to your bill. All prices include VAT.
Please speak to your server regarding any dietary requirements or allergies.

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		175ml	Btl
Sparkling wine	Italy, Corte Alta, Prosecco di Treviso	6.50	35.00
	France, V. Testulat Carte d'Or Blanc de Noirs Brut, Champagne		75.00
White wine	South Africa, Bantry Bay, Chenin Blanc	6.50	25.00
	Italy, Le Colline Di San Giorgio, Pinot Grigio	7.50	28.00
	France, L'abeille, Picpoul de Pinet	9.00	34.00
	Spain, El Cante, Rias Baixas, Albarino	10.00	38.00
	France, Clos St. Jaques, Riesling		40.00
	France, Duc Armand, Sancerre, Sauvignon Blanc		59.00
	France, Domaine Laroche, Chablis 1er Cru Les Fourneaux Chardonnay		78.00
Rose wine	France, Ch. St. Hyppolyte, Coteaux d'Aix-en-Provence	9.00	34.00
Red wine	Italy, Ribellata, Sangiovese	6.50	25.00
	France, Remy Ferbras, Cotes-du-Rhone	7.50	28.00
	Argentina, Capilla de Barro, Malbec	9.50	34.00
	France, King Rabbit, Merlot	10.00	38.00
	California, Chain Reaction, Zinfandel		45.00
	California, Saintsbury, Carneros, Pinot Noir		61.00
	France, Philippine de Saint-Cyrille, Châteauneuf-du-Pape		75.00



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