

GUNPOWDER

		<i>Btl / 125 ml</i>
<i>Apéritif</i>	Pago de Tharsys, Cava, Penedes, Spain NV	38 / 7
	White Wine Port Spritz	11
		<i>(per piece/½ dozen)</i>
<i>Small Plates</i>	Grilled Black Water Oyster w/ curry leaf butter and black caviar	3.5 / 18
	Gunpowder Chaat, Norfolk Potatoes (v)	7.5
	Bengali Beetroot Croquettes (v)	6.5
	Spicy Venison Doughnut	7
	Kale, Bhuna Aubergine w/ Goat Cheese Salad (v)	9
	Egg Curry Masala (v)	5.5
	Lamb Cutlet, Kashmiri Ghee Roast	9.5 ea
	Mustard Malai Broccoli (v)	9.5
	Organic Baby Tandoori Chicken (<i>half</i>)	9.5
	Karwari Soft Shell Crab,	18
<i>Sharing Plates</i>	Saag w/ Tandoori Paneer (v)	15
	Whole Duck Leg w/ Andhra Sambal & Parsnips	17
	Tandoori Plaice w/ Samphire Pakora	28
	Lasooni Wild Madagascar Prawns	36
	Pork Ribs, Tamarind Kachumbar	21
	Whole Beef Rib in Kerala Pepper Sauce	24
	Mixed Grill Platter (for 2)	55
	<i>lamb cutlets, organic baby chicken (half), broccoli, prawn</i>	
<i>Sides</i>	Steamed Rice	3.5
	Yogurt / Kachumbar Raita (yogurt)	2.5 / 4
	Trio of Chutney (mint, chilli, tamarind)	2.5
<i>Dessert</i>	Old Monk Rum Bread & Butter Pudding	9
	<i>add extra shot of rum for £2</i>	
	Dark Chocolate, Cinnamon, Passion Fruit Shrikhand	7.5
		<i>Btl / 125ml</i>
<i>Wines BTG Red</i>	Gonzalo Gonzalo "Gran Cerdo" Rioja, Spain 2018	28 / 6
	Ciu Ciu, Rosso Piceno, Marche Italy 2019	40 / 7.5
	Quinta Do Montalto, Uncodemedned Medieval, Portugal 2018	45 / 8
	Ollieux Romains, Cobiles Rouge "Cuvee Clasiique", France 2018	47 / 8.5
	Envinante, 'Albahra', Alicante, Spain 2018	50 / 9
<i>Wines BTG White</i>	'Chin Chin' Vinho Verde, Portugal 2019	28 / 6
	Domaine Feline Jourdan, Picpoul de Pinet, France 2018	41 / 7.5
	Brumont Gros Mansen, France 2018	45 / 8
	Niepoort, MC Branco, Portugal 2017	46 / 8.5
	Zarate, Albarino, Rias Baixas, Spain 2019	53 / 9.5
<i>Rosé BTG</i>	Adega de Penalva, Rosé, Dao, Portugal 2018	28 / 6
<i>Cocktails</i>	Bow Barracks Gimlet <i>Gin, Lime Juice, Ginger, Honey</i>	11
	Bombay Bhai Rye <i>Whisky, Ruby Port, Ginginha, Maraschino</i>	
	Gulab Tippler <i>Vodka, Lychee liqueur, Lychee Juice</i>	
	Gin Wala Negroni <i>Gin Wala, Campari, Sweet Vermouth</i>	
	Gunpowder Espresso Martini <i>Vodka, Kahlua, Coffee, Amaretto, Baileys</i>	
	Andaman Island Iced Tea <i>Tequila, Gin, Orange Liqueur, Rum, Chai Tea, Coke</i>	
	White Wine Port Spritz <i>White Port, Lime Juice, Tonic Water</i>	

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.

GUNPOWDER

SET MENUS

LUNCH 2/3 COURSES (Mon-Fri) 18/22 ea

(starter) Gunpowder Chaat, Norfolk Potatoes (v)
Choose one Bengali Beetroot Croquettes
Tamworth Pork Skewer
Chicken Tandoori Kebab

(main) Whole Duck Leg w/ Andhra Sambal & Parsnips
Choose one Saag w/ Tandoori Paneer
Pork Ribs, Tamarind Kachumbar

(dessert) Triple Chocolate Brownie

FEAST MENU (for 2) 40 ea
(whole table participation required)

Bengali Beetroot Croquettes (v)
Gunpowder Chaat, Norfolk Potatoes (v)
Organic Baby Tandoori Chicken (half)
Mustard Malai Broccoli (v)
Egg Curry Masala (v)
Whole Beef Rib in Kerala Pepper Sauce
Steamed Rice
Triple Chocolate Brownie

FEAST MENU (for 2) 60 ea
(whole table participation required)

Gunpowder Chaat, Norfolk Potatoes (v)
Egg Curry Masala (v)
Karwari Soft Shell Crab
Organic Baby Tandoori Chicken (half)
Lamb Cutlet, Kashmiri Ghee Roast
Mustard Malai Broccoli (v)
Lasooni Wild Madagascar Prawns
Old Monk Rum Bread & Butter Pudding

VEGETERIAN FEAST MENU (for 2) 35 ea
(whole table participation required)

Gunpowder Chaat, Norfolk Potatoes (v)
Bengali Beetroot Croquettes (v)
Kale, Bhuna Aubergine w/ Goat Cheese Salad (v)
Egg Curry Masala (v)
Mustard Malai Broccoli (v)
Saag w/ Tandoori Paneer (v)
Steamed Rice
Triple Chocolate Brownie

RECOMMENDED WINES

Douharet Porcheret, Bourgogne Rouge, France 2019, 66
Pinot Noir
Thomas Labaille, Sancerre l'Authentique, France, 2018, 66
Sauvignon Blanc

PRE-THEATRE MENU (for 2) 25 ea
(whole table participation required)

Kale, Bhuna Aubergine w/ Goat Cheese Salad (v)
Karwari Soft Shell Crab
Mustard Malai Tenderstem Broccoli (v)
Whole Beef Rib in Kerala Pepper Sauce
Steamed Rice

Gunpowder Cookbook

19.9

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