

# GUNPOWDER

Rasam ke Bomb (v)	3.5 ea
Porzhi Okra Fries (v)	5
Gunpowder Chaat, Norfolk Potatoes (v)	7.5
Spicy Venison & Vermicelli Doughnut	7
Kale, Bhuna Aubergine w/ Goat Cheese Salad (v)	9
Egg Curry Masala (v)	5.5
Chettinad Pulled Duck w/ Homemade Oothappam	6
Lamb Cutlet, Kashmiri Ghee Roast	9.5 ea
Mustard Malai Broccoli (v)	9.5
Organic Baby Tandoori Chicken ( <i>half</i> )	9.5
Seabass Paturi Maach – Steamed Mustard Fish	12.5
Saag w/ Tandoori Paneer (v)	15
Karwari Soft Shell Crab	18
Goan Style Grilled Wild Prawns	18
Pork Ribs, Tamarind Kachumbar	21
Kerala Beef Pepper Fry	17
Steamed Rice w/ Gunpowder Spice (v)	3.5
Yogurt	2.5
Trio of Chutney (mint, chilli, tamarind)	2.5
Old Monk Rum Bread & Butter Pudding	9
<i>add extra shot of rum for £2</i>	
Dark Chocolate, Cinnamon, Passion Fruit Shrikhand	7.5

VEG FEAST MENU (for 2)	35 ea	FEAST MENU (for 2)	40 ea
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Porzhi Okra Fries  
 Gunpowder Aloo Chaat  
 Kale, Bhuna Aubergine w/ Goat Cheese Salad  
 Egg Curry Masala  
 Sigree Grilled Mustard Broccoli  
 Saag w/ Tandoori Paneer  
 Steamed Rice  
 Old Monk Rum Pudding

Gunpowder Aloo Chaat (v)  
 Egg Curry Masala (v)  
 Sigree Grilled Mustard Broccoli (v)  
 Organic Baby Chicken Chargrilled in  
 Tandoori Spices (*half*)  
 Karwari Soft Shell Crab  
 Kerala Beef Pepper Fry  
 Steamed Rice  
 Old Monk Rum Pudding

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

Okra Fries  
 Kerala Beef Pepper Fry  
 Steamed Rice w/ Gunpowder Spice  
 Triple chocolate brownie w/ ice cream

Food comes out of the kitchen as it's 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

## SPARKLING WINE

	Btl	125ml
Pago de Tharsys, Cava, Penedes, <i>Spain NV, Macabeo, Parellada</i>	38	7
Michel Gonet 'Les 3 Terriors' Blancs de Blanc, <i>France 2010</i>	75	

## ROSE WINE

Adega de Penalva, Rosé, Dao, <i>Portugal 2018, Touriga Nacional, Tinta Roriz</i>	28	6
Tormaresca, 'Calafuria', Puglia, <i>Italy 2017, Negroamaro</i>	45	

## WHITE WINE

Quinta do Ermizio, 'Chin Chin' Vinho Verde, <i>Portugal 2019, Loureiro, Trajadura</i>	28	6
Cellar Masroig, 'Sola Fred', Monsant, <i>Spain 2018, Greache Blanc, Macabeo</i>	37	
Brumont, Gros Mansen, <i>France 2018, Sauvignon Blanc, Gros Manseng</i>	45	8
Zarate, Albarino, Rias Baixas, <i>Spain 2019, Albarino</i>	53	9.5
Thomas Labaille, Sancerre l'Authentique, <i>France, 2018, Sauvignon Blanc</i>	66	
Sortevera, Tenerife, <i>Spain 2018, Marmajuelo, Gual, Forastera, Listan Blanco, Vijariego Blanc</i>	79	
Domaine Oudin, Chablis, <i>France 2018, Chardonnay</i>	85	

## RED WINE

Gonzalo Gonzalo, 'Gran Cerdo', Rioja, <i>Spain 2018, Tempranillo</i>	28	6
Adegas Carballa, 'Can do Sil', Valdeorras, <i>Spain 2017, Grenache, Mencia</i>	37	
Decenio, Rioja, <i>Spain 2016, Tempranillo</i>	42	7.5
Clos la Coutale, Cahors, <i>France 2018, Malbec</i>	48	
Envinata, 'Albaha', Alicante, <i>Spain 2018, Garnacha Tintorera</i>	50	9
Douhaitet Porcheret, Bourgogne Roughe, <i>France 2019, Pinot Noir</i>	66	
Mont Redon, Chateauneuf du Pape, <i>France 2003, Grenache, Syrah, Mouverde</i>	125	

## BEER

Posh Lager, Forest Road Brewery (bottle) 4.1% abv	5.5	
Pale Ale, Forest Road Brewery (bottle) 5.4% abv	5.5	

## SOFT DRINKS

Coke, Diet Coke, Lemonade, Ginger Ale, Tonic Water, Juice	3	
Still Water, Sparkling Water	2	
Tea / Coffee	3	

Gunpowder Cookbook	19.9	
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