

G U N P O W D E R

		(per piece / ½ dozen)
Small Plates	Grilled Black Water Oyster w/ curry leaf butter and black caviar	3.5 / 18
	Wild oyster with pickled beetroot and green chilli granita	3.5 / 18
	Gunpowder Chaat, Norfolk Potatoes (v)	7.5
	Bengali Beetroot Croquettes (v)	6.5
	Goan Ham Croquettes with apple chutney and chorizo	8
	Reshmi Beef Kebab Skewer	5.5
	Spicy Venison Doughnut	7
	Kale, Bhuna Aubergine w/ Goat Cheese Salad (v)	9
	Egg Curry Masala (v)	5.5
	Lamb Chop, Kashmiri Ghee Roast	9 ea
	Mustard Malai Broccoli (v)	9.5
	Tandoori Chicken	9.5
	Karwari Soft Shell Crab,	18
Sharing Plates	Saag w/ Tandoori Paneer (v)	15
	Whole Duck Leg w/ Andhra Sambal & Parsnips	17
	Tandoori Catch of the Day w/ Samphire Pakora	24
	Lasooni Wild Madagascar Prawns	36
	Pork Ribs, Tamarind Kachumbar	21
	Whole Beef Rib in Kerala Pepper Sauce	24
	Mixed Grill Platter (for 2)	50
	<i>lamb chops, tandoori chicken, broccoli, prawn</i>	
Sides	Steamed Rice	3.5
	Yogurt / Kachumbar Raita (yogurt)	2.5 / 4
	Trio of Chutney (mint, chilli, tamarind)	2.5
Desserts	Old Monk Rum Bread & Butter Pudding	9
	<i>add extra shot of rum for £2</i>	
	Dark Chocolate, Cinnamon, Passion Fruit Shrikhand	7.5
Cocktails	Bow Barracks Gimlet <i>Gin, Lime juice, Ginger, Honey</i>	11
	Bombay Bhai <i>Rye Whisky, Ruby Port, Ginginha, Maraschino</i>	12
	Gulab Tippler <i>Vodka, Lychee liqueur, Lychee Juice</i>	11
	Gin Wala Negroni <i>Gin Wala, Campari, Sweet Vermouth</i>	12
	Gunpowder Espresso Martini <i>Vodka, Kahlua, Coffee, Amaretto, Baileys</i>	12
	Andaman Island Iced Tea <i>Tequila, Gin, Orange Liqueur, Rum, Chai Tea, Coke</i>	11
	White Wine Port Spritz <i>White Port, Lime Juice, Tonic Water</i>	10
Beer	40 th Brewery - Disco Lager, 4.8% ABV (1/2 pint)	3.9
	Gunpowder Cookbook	19.9

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)
(main)	Whole Duck Leg w/ Andhra Sambal & Parsnips
<i>Choose one</i>	Saag w/ Tandoori Paneer (v)
	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)
Tandoori Chicken
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
Tandoori Chicken
Lamb Cutlet, Kashmiri Ghee Roast
Mustard Malai Broccoli (v)
Lasooni Wild Madagascar Prawns
Steamed Rice
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 Broccoli (v)
Whole Beef Rib in Kerala Pepper Sauce
Steamed Rice

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