

G U N P O W D E R

SPITALFIELDS • SOHO • TOWER BRIDGE • LISBON

We recommend 2-3 per person

SMALL PLATES

Rasam ke Bomb V - our modern take on masala dosa	4.5
French Bean Pakoras V - cooked tempura style, in chickpea batter	6
Gunpowder Chaat, V - crispy Norfolk potatoes topped with tamarind, yoghurt and black chickpeas	11
Kale, Bhuna Aubergine with Goat Cheese Salad V	14
Tandoori Chicken Chop - (2 pieces) marinated in tandoori spices & served with Gunpowder slaw	16
Bengali Beetroot Croquettes V (2 pieces)	8
Egg Curry Masala V	9
Spicy Venison & Vermicelli Doughnut	11
Grilled Pumpkin with Kollam Curry and Toasted Coconut V	12
CPC Prawn Toast	9
Karwari Soft Shell Crab - served whole with a dressing from southern Goa	18
Chettinad Pulled Duck with Homemade Oothappam (rice flour crepe)	10
Mustard Malai Broccoli V	14
Grilled Artichoke Heart served with Red Pepper Masala V	13
Braised Pork Ribs, Tamarind Kachumbar	15

SHARING PLATES

Saag with Tandoori Paneer V	21
Kerala Beef Pepper Fry - slow-cooked with onions, coconut and curry leaves	21
Tandoori Sea Bass with Samphire Pakora - served whole	24
Goan Style Grilled Prawns - with roasted tomato & garlic	28
Grilled Barnsley Lamb Chop, Kashmiri Ghee Roast (per 100g)	12
Mixed Grill Platter (for 2), tandoori chicken, broccoli, grilled prawns, served with steamed rice and raita	62

SIDES

Steamed Rice	5
Plain / Kachumbar Raita (yoghurt) V	5
Trio of Chutney (mint, chilli, tamarind)	5

DESSERTS

Old Monk Rum Bread & Butter Pudding	11
+ add extra shot of rum	3
Dark Chocolate & Cinnamon Ganache with Passion Fruit Shrikhand	9

We are a cashless restaurant.

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 15% will be added to your bill.

Please speak to your server regarding any dietary requirements or allergies.

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FEAST MENU

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

£40 PP

£65 PP WITH DRINK PAIRING

Gunpowder Chaat, Norfolk Potatoes V
Bengali Beetroot Croquettes V
Spicy Venison & Vermicelli Doughnut
Tandoori Chicken Chop
Saag with Tandoori Paneer V
Goan Style Grilled Prawns
Steamed Rice
Old Monk Rum Bread & Butter Pudding

VEGETARIAN FEAST MENU

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

£40 PP

£65 PP WITH DRINK PAIRING

Gunpowder Chaat, Norfolk Potatoes V
French Bean Pakoras V
Kale, Bhuna Aubergine with Goat Cheese Salad V
Grilled Artichoke Heart served w/ Red Pepper Masala V
Mustard Malai Broccoli V
Egg Curry Masala V
Saag with Tandoori Paneer V
Steamed Rice
Vanilla Bean & Cardamon Basque Cheesecake

SET MENU - 5 SMALL PLATES (TILL 6PM)

£22 PP

AT LUNCH OR PRE-THEATRE OR IF YOU ARE IN A RUSH

WHOLE TABLE PARTICIPATION (MIN 2 SETS)

Gunpowder Chaat, Norfolk Potatoes V
Bengali Beetroot Croquettes V
Tandoori Chicken Chop
Egg Curry Masala V
Steamed Rice

DRINK PAIRING FOR FEAST MENU

(MIN 2 GUEST)

£25 PER PERSON

2 x Negroni

1 bottle, Ruelas Branco, Arinto & Fernao Pires I Portugal, 2022

or

1 bottle, Ruelas Tinto, Touriga Nacional, Touriga Franca & Castelao I Portugal, 2022

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