

G U N P O W D E R

SPARKLING	125ML	BOTTLE
Azienda Agricola Ca' Tullio, Prosecco, Extra Dry Prosecco DOC, Italy	8.5	47
Louis Bouillot, 'Perle d'Aurore', Crémant de Bourgogne Rose Bourgogne, France, NV		70
WHITE		
Fábula de Paniza, Garnacha Blanca Aragon, Spain, 2020		30
Fairview Estate, 'Goats do Roam', classic Rhône Valley blend Paarl, South Africa, 2021		37
Familia Castano, Organic Macabeo Murcia, Spain, 2021	7.5	40
Azevedo, Vinho Verde Loureiro/Alvarinho Portugal, 2021	8.5	44
Domaine du Château De Pinet, Picpoul de Pinet AOC Languedoc, France, 2020	9	49
Loimer, Gruner Veltliner Kamptal, Austria, 2020		52
Adegas Valmiñor, Albariño Rias Baixas, Galicia, Spain, 2021	10	57
La Giustiana, 'Lugarara' Gavi di Gavi Piedmont, Italy, 2020		61
Domaine Sautereau, Sancerre Sancerre, Loire Valley, France, 2021	12	69
Domaine Vrignaud, Chablis Chablis, France, 2020		75
David Moret, Puligny-Montrachet Côte de Beaune, Burgundy, France, 2019		145
ROSÉ		
Château du Rouët, 'Estérelle' Côtes de Provence, France, 2020	8.5	48
Domaine Joel Delaunay, 'Maceration de Soif' Sauvignon Blanc Vin Orange, 2021	10	55
RED		
Fábula de Paniza, Carignan Aragon, Spain, 2020		30
16 Stops, Shiraz McLaren Vale, South Australia, 2020		37
Gran Sasso, Montepulciano D'Abruzzo Abruzzo, Italy, 2020	7.5	41
Segal 'Levant', Argaman Judean Hills, Israel, 2020		44
Valserrano, Rioja Crianza Rioja, Spain, 2017	8.5	48
Domaine Bousquet 'Hunuc', Organic Malbec Mendoza, Argentina, 2021	9.5	50
Weingut Mittelbach, 'Gottfried' Pinot Noir Graz, Austria, 2019	11.5	63
G. D. Vajra Barbera D'Alba Piemonte, Italy, 2020		68
Matošević, 'Grimalda' Istria, Croatia, 2017		85
Massolino, Barolo Barolo DOCG, Piedmont, Italy, 2017		110
Château de Vaudieu Grand Vin, Châteauneuf-du-Pape Southern Rhône, France 2017		120
DESSERT WINE / SHERRY		75ML
Montes, Late Harvest Gewurztraminer Curico Valley, Chile	8	38
El Candado, Pedro Ximenez, Sweet Sherry	8	38

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 12.5% will be added to your bill.

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

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SIGNATURE COCKTAILS

Gin Wala Negroni - Gin Wala, Campari, Martini Rosso	13
Spiced Old - Fashioned - Bourbon, Bitters, Star Anise Syrup	13
Aperol Spritz - Aperol, Prosecco, Soda Water	11
Limoncello Spritz - Limoncello, Gin, Lemonade	11

BEER

Disco Lager - 40ft Brewery (can) 4.8%	6
Nirvana Brewery - Alcohol-Free Classic IPA (bottle) 0.5%	5

SPIRITS — 25ml

Vodka

Broken Clock Vodka	5
Grey Goose Vodka	5.5

Rum

Bacardi Rum	4
Old Monk Rum	4

Gin

Hendricks Gin	5.5
Bombay, Sapphire Gin	4.5
Monkey 47 Black Forest Gin	7.5

Whisky

Hibiki Suntory Whisky, Harmony	10
Laphroaig 10y Whisky	6
Monkey Shoulder Whisky	5
Johnnie Walker B/L 12y Whisky	5
Jameson Whisky	4.5
Glenfiddich 12y Whisky	5
Jack Daniels	5
Maker's Mark Whisky Bourbon	4.5

Other

Jose Cuervo Tequila	4
Jägermeister	4
Limoncello	4
Ginginha	4

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Franklin & Sons Lemonade	3.5
Franklin & Sons Ginger Ale	3.5
Franklin & Sons Tonic Water	3.5
Franklin & Sons Soda Water	3.5
Apple Juice	3
Orange Juice	3
Cranberry Juice	3
Mango Juice	3
Still/Sparkling Water	2.5