

The Gunpowder Menu

Available Monday to Saturday 12pm-2pm and 6pm - 9pm
Sunday 6pm-9pm

For the Table

GRILLED FLATBREAD

Charred Red Pepper and Sesame Hummus £5

ORGANIC WHEAT AND MALTED GRANARY SOURDOUGH

Artisan Butter, Extra Virgin Rapeseed Oil, Balsamic £5

CRUMBED HALLOUMI STICKS

Honey and Black Onion Glaze, Confit Garlic Aioli £6

MIXED SICILIAN OLIVES

Fresh Oregano £5

Starters

FRESH SOUP OF THE DAY

Herb Oil, Homemade Bread,
Artisan Butter £8

HAMPSHIRE CAMEMBERT

Baked With Rosemary and Garlic,
Shallot Marmalade,
Toasted Homemade Sourdough £12

CRISPY DUCK 'HASH BROWN'

Fried Duck Egg,
Black Garlic Ketchup £15

LOCAL CHARCUTERIE

'Brighton Rebels' Cured Salami,
Coppa and Pirata Loin, Baby Mozzarella,
Sun Blushed Tomatoes, Grissini £15

HOME CURED CHALK STREAM TROUT

Fennel Jam, Beer Battered Oyster,
Nasturtium £15

SALT AND PEPPER SQUID

Homemade Sweet Chili Sauce, Coriander
Cress, Charred Lemon £12

Salads

GREEK SALAD

Mixed Leaves, Plum Tomato, Cucumber,
Feta Cheese, Red Onion, Olives (V) £15

CAESAR SALAD

Crisp Baby Gem, Caesar Dressing, Anchovy,
Herb Croutons, Parmesan (V) £15

ADD: Char-grilled Chicken Breast £6 Smoked Bacon £4 Grilled Halloumi £4

Large Plates

CONFIT GRESSINGHAM DUCK LEG

Brighton Chorizo, San Marzano Tomato and White Bean
Cassoulet, Wilted Spinach £25

HOMEMADE TAHINI AND CORIANDER FALAFEL

Flatbread, Pickled Red Onion, Coconut Yoghurt, Red Pepper
Hummus, Sweet Potato Fries (VG) £18

TRUFFLED WILD MUSHROOM TROFIE PASTA

Creamed Garlic, Wild Mushroom and Spinach Sauce, Roasted
Vine Tomatoes, Parmesan Shavings (V) £20

SCAMPI & CHIPS

Crispy Panko Fried Cod Cheeks, Pea Puree, Triple Cooked
Chips, Tartare Sabayon £19

MOULES MARINIERE

Fresh Cornish Mussels Steamed in Shallots, White Wine, Cream
and Parsley Served with a Choice of Julienne Fries or Toasted
Garlic Ciabatta Bread £24

From the Grill

HOUSE RECIPE BRITISH BEEF BURGER

Smoked Applewood Cheddar, Sweet Mustard Mayonnaise,
Potato Bun, Julienne Fries £19

CHARGRILLED BRIXHAM BRILL

Served on the bone

Flamed Clam and Samphire Beurre Blanc
(Choice of one side order) £35

Each of the following dishes are served with a side dish
and a sauce of your choice:

40-DAY AGED GRASS-FED BEEF FILLET

Charred Onion, Cherry Vine Tomatoes, Mushroom £40

40-DAY AGED GRASS-FED BEEF SIRLOIN

Charred Onion, Cherry Vine Tomatoes, Mushroom £35

Sides and Sauces

Seasonal Green Vegetables From Organic
Farmers 'Shrub' £5

Buttered New Potatoes (Foskett Farm) £5

Triple Cooked Chips £5

Sweet Potato Fries £5

Julienne Fries £5

House Mixed Salad (Allwood Farm) £4

Bearnaise, Red Wine Jus, Peppercorn £5

Desserts

RASPBERRY FRANGIPANE

Myatts Farm Raspberries, Raspberry Sorbet £10

TRIPLE BELGIAN CHOCOLATE BROWNIE

Hot Chocolate Sauce, Salted Caramel Ice Cream £12

SECRETT'S FARM GOOSEBERRY TRIFLE

Vanilla Custard, Sponge, Gooseberry Compote Honeycomb £10

SELECTION OF HOMEMADE ICE-CREAMS AND SORBETS £10

LOCAL SUSSEX CHEESE BOARD

Sussex Brie (*Creamy Grass Scented Soft Brie*) - Pasteurised

Brighton Blue (*Medium Strength Semi-soft Creamy Blue*) - Pasteurised

Lord of the Hundreds (*Hard Naturally Rinded, Hint of Nut*) - Pasteurised

Served With Celery, Golden Sultana Chutney, Quince £16

For any allergy information, please do not hesitate to ask a member of our team. All prices include VAT at the prevailing rate. A 12.5% discretionary service charge will be added to your bill.