

NIBBLES

POPPADOMS & CHUTNEYS (VG) 4

Dry roasted & fried with our signature chutneys, pickles, and onion salad.
Poppadom 1PC - 0.9

MASALA PAPPAD (VG) 2.5

Fried pappads with chopped onion, red chilli, tomato, coriander, chaat masala and fresh lime

CHILLI PICKLE MIX (VG) (NUTS) 3

Almond, peanut and cashew, sevian, namkeen, coconut, cranberries, curry leaf, cornflake

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STREET FOOD & SMALL PLATES

Enjoy our mix of traditional Indian street food with local seasonal ingredients and our Chilli Pickle twist

NEW KING PRAWN & SQUID PAKORAS 8

Crispy seafood fritters with curry leaf, ginger, chilli and zingy lemon & herb chutney

Sml 7

VINDALOO WINGS 12

Lrg 12

Whole 3 bone wings fried crisp and rolled in a fiery hot and sour vindaloo sauce

NEW MUSSEL RASAM & VADA 8

West country mussels steamed in a Tamil pepper broth with lentil doughnut

NEW TIBETAN PORK MOMOS 7.5

Steamed pork dumplings with Sambhal dipping broth

NEW GOBI 65 (VG) 6

Chennai street food; cauliflower florets in a crispy spiced coating with Chilli Pickle ketchup & curry leaf mayo

PUNJABI LAMB SAMOSAS 6.5

Spiced lamb mince pasties with fresh mint chutney

PANI PURI (VG) 6

Crispy puri shells with potato & chickpea salad, spiced tamarind water & chilli - Indias favourite street snack

ONION SHALLOT & CURRY LEAF PAKORA (VG) 5.5

Crispy onion fritters with spiced mango chutney

PUNJABI VEG SAMOSAS (VG) 5.5

Classic Punjabi Vegetable parcels with tamarind chutney

CURRIES

India is a vast land of culture, climate and religion and our mix of regional curries are a nod to this using fresh seasonal local ingredients and traditional methods

We suggest you choose one or two sides to compliment your curry

PUNJABI AUBERGINE CURRY 9.5 (VG) (NUTS)

Aubergine curry with tamarind, coconut, peanut and tempered pickling spices

NEW COD & COCKLE MOILEE 14

Fresh cod fillet and cockles in a fragrant spiced coconut sauce

OLD DELHI BUTTER CHICKEN 10

Fresh tandoori chicken pieces finished in a classic buttery tomato base gravy finished with garam masala, methi and honey (Need more spice? Just ask your server)

NEW MUTTON LAAL MAS 12

Fiery Rajastani curry, mutton shoulder slow braised with warm spices, ginger, garlic & red chilli

ASSAMESE VILLAGE CHICKEN CURRY 10

Spicy & savoury chicken curry home style with drumstick and thigh, potato, green and red chillis, fresh coriander and lime

BEEF SHORT RIB MADRAS 13

Aged rare breed short rib super slow braised with a rich toasted coconut garam masala finished with habanero chillis and date mollases

SAMBHAR COCONUT VEG CURRY (VG) 8.5

Classic South Indian vegetable curry with toor dal, mixed vegetables, coconut milk, curry leaf & sambhar masala

PANEER JALFREZI (V) 9.5

Indian cheese marinated with chilli, ginger, crushed spices in a tomato, onion & pepper gravy

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Before ordering please speak to a member of staff if you have a food allergy or intolerance. Food items may contain traces of nuts

SIGRI GRILLS

Meat, fish and vegetables cooked over hot coals and charcoal at a searing heat North Indian & Pakistani stlye

NEW SIGRI SURF & TURF 19

Charred Sambhar prawns, red chicken tikka, jeera lamb chop, chicken pepper seekh, cumin herb naan, smoked aubergine crush, CP riatta, mango chutney. A feast for one!

GRILL SHARERS

Choose one or two for the table to compliment your meal

MALAI CHICKEN DRUMS 7.00

Mild and creamy chicken legs with cardomom, mace, roasted garlic, cumin & Tellicherry crushed pepper

JEERA LAMB CUTLETS 3PC 13.00

Marinated in warm spice with toasted cumin and fresh mint chutney

RED TIKKA CHICKEN 8.00

Chicken breast pieces with Kashmiri chilli, garam masala, fenugreek and ginger with red onion, fresh coriander and lime

NEW CHARRED SAMBHAL JUMBO PRAWNS 4PC 12

Butterfly king prawns marinated in fresh chilli Sambhal butter

MALAI PANEER (V) 7.00

Indian cheese marinated in ginger, cardamom, mace, cream, crushed white pepper & fresh coriander cooked over hot coals & finished with butter

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BIRYANIS

NEW FOREST MUSHROOM BIRYANI (V) 13.5

Forest mushrooms cooked with aged basmati, crispy onions, coriander, biryani masala, fragrant korma gravy, pickle & salad

HYDERABADI CHICKEN BIRYANI 14.5

Chicken thigh pieces cooked with aged basmati, saffron, kerda, onion and spice, CP riatta, pickle, fresh date & jalapeño peanut sauce

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SIDES, BREAD & RICE

PLAIN RICE (VG)	2.5	DAL MAKHANI (V)	4.5
LEMON RICE (VG)	3.5	Classic buttery black lentils finished with fenugreek leaf and cream	
JEERA PILAU RICE (VG)	3.5	TARKA TENDERSTEM BROCCOLI (VG)	5
COCONUT RICE (VG)	3.5	Steamed and tempered with mustard oil, cumin, curry leaf and toasted almonds	
CHUNKY CACHUMBER SALAD (VG)	3.5	RED RICE STRING HOPPERS (VG)	3
BUTTER NAAN (V)	2.5	Keralan Iddiapam noodle cakes	
GARLIC CORIANDER NAAN (V) (NUTS)	2.8	AUBERGINE CRUSH (VG)	6.5
PESHWARI NAAN (V)	3	Smoked aubergine stew Punjabi style	
CURRY LEAF ONION ROTI (VG)	2.5	CP CHIPS CHATT (V)	3.5
CP RIATTA (V)	2.5	Fries loaded with Vindaloo Ketchup & Curry Leaf Mayo	
CP MANGO CHUTNEY (VG)	1.5	FIERY PICKLE TRAY (VG)	3
		Fried chillis, chilli sambhal, Rajastani hot pickles	

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SUNDAY ROASTS & GRILLS

HAVE THE BEST OF BOTH WORLDS.

LUNCH & DINNER MENU OPTIONS AS WELL AS OUR SUNDAY SPECIAL WHOLE ROAST MASALA POUSSIN AND CRISPY PORK KNUCKLE VINDALOO.

ALL WASHED DOWN WITH A CHILLI PICKLE BLOODY MARY

THE CHILLI PICKLE DELIVERED TO YOUR DOOR
NOW AVAILABLE ON DELIVEROO

 The Chilli Pickle

 @TheChilliPickle

 thechillipickle

SET MENU

2 COURSES + NIBBLES £24

3 COURSES + NIBBLES £28

NIBBLES

POPPADOMS

served with chutneys and pickles

CHILLI PICKLE MIX

Pecan, peanut and hazelnut, seviran, namkeen, coconut, cranberries, curry leaf, cornflakes

STARTERS

Please choose one of the following:

KING PRAWN & SQUID PAKORAS

Crispy seafood fritters with curry leaf, ginger, chilli and zingy lemon & herb chutney

PUNJABI LAMB SAMOSAS

Spiced lamb mince pasties with fresh mint chutney

MUSSEL RASAM & VADA

West country mussels steamed in a Tamil pepper broth with lentil doughnut

PANI PURI (VG)

Crispy puri shells with potato & chickpea salad, spiced tamarind water & chilli

ONION SHALLOT & CURRY LEAF PAKORA (VG)

Crispy onion fritters with spiced mango chutney

DESSERT & AFTER DINNER COCKTAILS

SPICED POACHED PEAR (VG)

Stem ginger jaggery caramel, coconut sorbet

GULAB JAMAN & CARDAMOM ICE CREAM

Hot Indian sweet dumplings soaked in rose maple syrup served with cardamom ice cream

OR

ESPRESSO MARTINI (Sup £1)

HOT CHAI CHAI

Chilli Pickle chai with Drambuie & Frangelico (Sup £1)

MAINS

Please choose one of the following:

THE CHILLI PICKLE SIGRI MIXED GRILL

Clove smoked Venison kebab, red chicken tikka, Jeera lamb chop, Lotlands Farm turkey seekh, watercress, cumin & coriander naan, hot spiced gravy and riatta

PANEER JALFREZI (V)

Indian cheese in a tomato, onion and pepper gravy, chilli and crushed spice with garlic & chilli naan

PUNJABI AUBERGINE CURRY (V) (NUTS)

Aubergine curry with tamarind, coconut, peanut and tempered pickling spices with curry leaf roti & cachumber salad

OLD DELHI BUTTER CHICKEN

Fresh tandoori chicken pieces finished in a classic buttery tomato base gravy finished with garam masala, methi and honey with butter naan and cachumber riatta (Need more spice? Just ask your server)

BEEF SHORT RIB MADRAS

Aged rare breed short rib super slow braised with a rich toasted coconut garam masala finished with habanero chillis and date molasses served with Peshwari Naan (contains nuts) & Riatta

COD & COCKLE MOILEE

Fresh cod fillet and cockles simmered in a fragrant spiced coconut sauce, lemon rice & garlic pickle

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