

NIBBLES

POPPADOMS & CHUTNEYS (VG) 4
Dry roasted & fried with our signature chutneys, pickles, and onion salad

MASALA PAPPAD 2.5
Fried pappads with chopped onion, red chilli, tomato, coriander, chaat masala and fresh lime

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

VINDALOO WINGS 7 | 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

ONION SHALLOT & CURRY LEAF PAKORA (VG) 5.5
Crispy onion fritters with spiced mango chutney

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

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

PUNJABI AUBERGINE CURRY (VG) (NUTS) 13.5
Aubergine curry with tamarind, coconut, peanut and tempered pickling spices with curry leaf roti & cachumber salad

ASSAMESE VILLAGE CHICKEN CURRY 14.5
Spicy & savoury chicken curry home style with drumstick and thigh, potato, green and red chillis, fresh coriander and lime with steamed rice and mango pickle

OLD DELHI BUTTER CHICKEN 14.5
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)

MASALA DOSA (VG) 12.5
South Indian Rice Pancake filled with spiced potato & peas with Sambhar Curry, Green Mango Pickle and creamy coconut chutney

BEEF SHORT RIB MADRAS (NUTS) 17
Aged rare breed short rib super slow braised with a rich toasted coconut garam masala finished with habanero chillis and date mollasses with Peshwari Naan (contains nuts) & Riatta

NEW COD & COCKLE MOILEE 16
Fresh cod fillet and cockles simmered in a fragrant spiced coconut sauce with lemon rice & garlic pickle

NEW MUTTON LAAL MAS 16
Fiery Rajastani curry, mutton shoulder slow braised with warm spices, ginger, garlic & red chilli, Peshwari naan (contains nuts), beetroot riatta

PANEER JALFREZI (V) 13.5
Indian cheese in a tomato, onion and pepper gravy, chilli and crushed spice with garlic & chilli naan

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 style

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

BIRYANIS

NEW FOREST

MUSHROOM BIRYANI 🔥 (V) (NUTS) 13.5

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

HYDERABADI

CHICKEN BIRYANI 🔥 (NUTS) 14.5

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

SIDES, BREAD & RICE

PLAIN RICE (VG)	2.5
LEMON RICE (VG)	3.5
JEERA PILAU RICE (VG)	3.5
COCONUT RICE (VG)	3.5
CHUNKY CACHUMBER SALAD (VG)	3.5
BUTTER NAAN (V)	2.5
GARLIC CORIANDER NAAN (V)	2.8
PESHWARI NAAN (V) (NUTS)	3
CURRY LEAF ONION ROTI (VG)	2.5
CP RIATTA (V)	2.5
CP MANGO CHUTNEY (VG)	1.5

DAL MAKHANI (V)	4.5
Classic buttery black lentils finished with fenugreek leaf and cream	
TARKA TENDERSTEM BROCCOLI (VG)	5
Steamed and tempered with mustard oil, cumin, curry leaf and toasted almonds	
RED RICE STRING HOPPERS (VG)	3
Keralan Iddiapam noodle cakes	
AUBERGINE CRUSH (VG)	6.5
Smoked aubergine stew Punjabi style	
CP CHIPS CHATT (V)	3.5
Fries loaded with Vindaloo Ketchup & Curry Leaf Mayo	

Before ordering please speak to a member of staff if you have a food allergy or intolerance.

Food items may contain traces of nuts



SET MENU

2 COURSES + NIBBLES £24

3 COURSES + NIBBLES £28

NIBBLES

POPPADOMS

served with chutneys and pickles

CHILLI PICKLE MIX (NUTS)

Pecan, peanut and hazelnut, sevia, 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 (NUTS)

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

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



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
AVAILABLE ON DELIVEROO**

 The Chilli Pickle

 @TheChilliPickle

 thechillipickle

சென்னை வென்டூ