

Welcome Back!

We have tweaked our menu to work better for our new, smaller, socially distanced restaurant team. We have also used some compostable disposable packaging for table service to support this and minimise handling. When choosing your BBQ and Curry items we suggest you pick a couple of sides to complement your meal. Your waiter will be on hand to make suggestions.



The feedback we have had for Hawkerman has been amazing and we very much look forward to reopening in the New Year. In the meantime, enjoy some of the Hawkerman favourites alongside your Chilli Pickle staples and keep a look out on socials for new dishes and updates.

Dawn & Alun

Winter Warmers

The Viceroys Mulled Wine – 8

Hot spiced claret with raisins and a tot of Port

Chai-Chai – 8

Steaming Spiced chai with Frangelico and Drambuie (can be served over Ice)

Rum Kali Chai - Pot for 2 - 12

Pot of Darjeeling black tea with a treble shot Dark Rum, ginger and cinnamon syrup.

Street Food

Poppadoms & Chutneys (vg)	4.8
Gruyere Green Chilli Poppers	6
Crisp coated padrons with melted Gruyere, roast cumin & Kenyan chill	
CP Onion Bhaji (vg)	5.5
Mandarin and mango chutney	
Hawkerman Fish Fragrant Aubergine (No fish!) (vg)	6
Tempura fritters with a lip tingling umami soybean chilli sauce	
Punjabi Samosa (v or vg)	6
Fried potato and pea pasties, tamarind chutney	
Hawkerman Black Pepper Lamb Belly Ribs	9
Simmered in masterstock braise, fried crisp and rolled in a black pepper glaze	
Gol Gappa (vg)	5.5
India's favourite fun snack	
CP Firecracker Chicken Wings	8
HOT! Blue cheese riatta	

Tandoor & BBQ

Hawkerman Chinese BBQ Crispy Pork Belly	10
Melt in the mouth pork belly with spicy & sweet Char-Sui marinade	
Smoked Chicken Tikka Shish Kebab	10
Classic Chicken tikka smoked on the charcoal grill, with padrons, red chillis, onion and chilli chat butter	
Paneer Pepper Shish Kebab (v)	9
Charred and spiced Indian Cheese, peppers, onions, red chillis and Mace Makhani Gravy	
Lamb Shank 'Raani'	16
West Frontier BBQ marinated, slow roast and charred with smoked aubergine crush	
Whole BBQ Sambal Tiger Prawns	14

Curries

Kerala Moilly Mussels	10
Plump black mussels in a silky coconut curry	
Jaipur Chilli Mutton	14
Famous Rajasthani full spiced curry	
Five Spice Peanut Aubergine (vg) (nuts)	10
A CP favourite, fried aubergine with tamarind, peanut, coconut and Bengal 5 spice	
CP Tandoori Tikka Butter Chicken	11
BBQ Chicken breast rolled in a rich Makhani gravy	
BBQ Cauliflower Steak (vg)	9
Yellow split and Black eye pea curry	
Dhaba Chicken Curry	11
Grand Trunk road service station curry served on the bone with potato and chunks of tomato.	
Madras Sea Bream	14
Fresh local catch with toasted spice, coconut, shallots and tamarind	

Special Sides

Tarka Sprouts, greens & chestnuts (v)	5
Festive greens with crispy garlic and spice	
Bukhara Black Lentil Dal (v)	5
Classic rich and buttery Punjabi dal	
Cucumber Mint & Garlic Riata (v)	3
Tandoori Smoked Aubergine Crush (vg)	7
Blistered over fire and cooked with a spicy tomato fondue	
Masala Fries, Gunpowder Chat (v/vg)	5
Curry mayo, vindaloo ketchup	
Savoury Lentil Doughnuts (gf,vg)	1.5
Fresh Red Chilli Sambal (vg)	1
Fried Chillis and Sea salt (vg)	

Naan & Rice

Bread Box	5
Fresh out the tandoor selection: Butter Naan, Garlic Coriander Naan and Masala Chappatti	
Roast Marrow Bone Herb Naan Butter Naan (v)	6 2.3
Garlic Coriander Naan (v)	2.5
Peshwari Naan (v,nuts)	3
Masala Chappatti	1.5
Tandoori Roti (vg)	1.5
Plain Rice (vg)	3
Saffron Pilau Rice (vg)	3.5

Kids

Choose Veggie or Chicken	6
we will add rice, mini naan, mango chutney and poppodom	
Chicken Curry Meal	
Chicken breast in a mild tomato gravy	
Lentil & Vegetable Curry Meal	
Mixed pulses and veg In a mild spiced coconut curry	
Sweet	
Mango Kulfi with fruit coulis and popping candy	

Dessert

CP Maple Gulab Jaman	6.5
Hot dumplings with maple rose syrup and cardamon Ice cream	
Hot Chocolate Fudge Brownie	6.5
Choc Fudge sauce & gingerbread Ice Cream	
Mango Kulfi	4
Indian Icecream on a stick with raspberry coulis	