

SUNDAYLUNCH

COCKTAILS

The Chilli Pickle Bloody Mary Spiked up classic Chilli Pickle style

CP Orange Margarita

Tequila, ginger, fresh orange, cointreau, tajin rim

Boozy Lassi

Mango Lassi, White Rum, Coconut Rum, Mango Swirl & Coconut flakes

The Foot Hills Gin Cooler

Fresh lemon, rose essence, mint, cucumber, Bombay Sapphire

Negroni

Classic cocktail, Campari, gin, vermouth, dried orange

Espresso Martini

Classic or hazelnut

Ginger Old Fashioned

Bourbon, bitters, Kings Ginger

Chai Chai

Homemade chai, frangelico, drambuie served ice cold or steaming hot - you choose

All £9.5

We love India and all it has to offer. The Chilli Pickle has always been about our spin on regional Indian cuisine and its own melting pot of influences. Some dishes are close to their roots and some not so.

Our passion is for big flavour, top drawer ingredients and ultimately our mission was to create a restaurant we would personally love to eat out in. We hope you enjoy. Dawn and Alun, The Chilli Pickle, est 2008



STREET EATS & SMALL PLATES

Poppodoms & Rice Crackers (VG) 5.5

CP Chilli Jam, Lime Pickle

Gol Gappa (VG) 6.5

India's favourite fun snack

BBQ Rechaedo King Prawns 12

Fresh King Prawns in a Goan masala, mango Chaat salad

CP 4 Onion Bhaji (VG) 6.5

13 years of tweaking - we think they are up there. Served with pineapple and mango chutney

Crispy Black Pepper Lamb Ribs 11

Crispy melt in the mouth lamb ribs rolled in a zippy Tellicherry black pepper glaze

Punjabi Samosa Chaat (V) 6.9

Veg samosa fried crisp and chopped up, topped with onion, ginger, chutney mishmash & sev

Firecracker Gobi (V) 6.5

Cauli florets in a light crispy spiced rice flour batter, rolled in our signature firecracker sauce

Nepali Hot Wings 9

Crispy chicken wings with a zippy Szechuan pepper, curry leaf, cumin & salt rub, crispy chilli sambhal

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KIDS MENU 6.5

Choose 1 of the below we will add rice, chapatti, chutney and poppadom. Add Mango Kulfi suppl. 2.5

Paneer Tikka Masala (V)

Chicken Tikka Masala

Veggie Coconut Dal (VG)

(Please request for full Vegan option)

(VG) Vegan (V) Vegetarian (NUTS) Contains nuts

TANDOOR, BBQ & SIZZLERS

BBQ Monkfish Tikka Moilee 18

Fresh Monkfish pieces marinated with fennel, turmeric, yellow chilli, ginger fired over hot coals finished with a moilee sauce

CP Chicken Tikka Sizzler 13

Classic chicken tikka pieces, onions, peppers & side of butter gravy

Achari Tandoori Paneer 12

Buffalo milk paneer in a punchy masala, tandoor baked with amchur chilli chaat, mango salad

Lamb Seekh Kebab Platter 16.5

Succulent minced lamb kebab served on chilli mint stretched naan, pickles, garlic riatta, herb pumpkin seed chutney

Kashmiri Best End Lamb Cutlets 18

Lamb rack cutlets robustly spiced & fired over coals with grilled padrons & peppers

Roast Marrowbone Beef Keema 14.5

North Indian curry with around beef, roast marrow bone, crispy garlic crumble

BIRYANI

Hyderabadi Chicken (NUTS) 15.9

Classic chicken biryani with peanut salan gravy, riatta, salad

Luknowi Mushroom Biryani (VG) 13.5 Forest mushrooms, Peppers, Padrons, Biryani Masala, Coconut Veg Dal, sambhal

THALIS Veg 17 / Non-Veg 19

Your choice of curry and we do the rest. All served with Rice, Dal, Pickle, Chutney, Riatta, Chapatti, Snacks, Sweet. (NUTS) If you would like your Thali to be fully VG please speak to your server.

Goan Fish Curry

Fresh local bass fillet in a Goan hot and sour coconut gravy

Aubergine & Peanut Curry (VG, NUTS)

Aubergine, peanut, tamarind, coconut, Bengal 5 spice, sesame & crushed peanut chaat

CP Tandoori Butter Chicken

BBQ Chicken breast rolled in a rich Makhani gravy

Idli Sambhar Sabzi (VG)

Clay Pot Stew with Toor Dal, Mixed Veg, Coconut, Sambhar masala and Idli rice dumpling

SIDES

Butter Naan/Garlic Naan (V) 3 Sambhal Chilli Naan (V) 3.5 Cheese Naan (V) 3.5 Peshwari Naan (V) (NUTS) 3.5 Masala Chapatti (VG) 1.7 CP Masala Fries (VG) 4.5 Tarka Dal 6 CP Basmati Rice 4 Kachumber Salad (VG) 4.5 CP Riatta (V) 3.5

Please let your server know if you have any allergies or intolerances. Please be aware we cannot guarantee that our food is 100% free of unintentional allergens due to cross contamination.

A 12.5% discretionary service charge will be added to your bill. Please let us know if you would like this removed.



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