



## SET MENU

### CHEF'S BANQUET

£34 per person  
Minimum 2 people  
Whole table service only

#### Starter Platter

Poppadoms and chutneys  
Nepali Hot Wings  
Gol gappa  
Four Onion Bhaji  
King Prawn Manchurian

#### Main

Choose any Curry  
or Tandoori dish each

#### Side Platter

Gunpowder Potatoes  
House Kachumber Salad  
Tarka Dal  
CP Riatta  
Naan  
Rice

£5 Dessert supplement  
£7.5 After dinner cocktail  
supplement

### CHEF'S VEG BANQUET

£30 per person  
Minimum 2 people  
Whole table service only

#### Starter Platter

Poppadoms (VG)  
Four Onion Bhaji (VG)  
Gol Gappa (VG)  
Chole Paratha  
'CP Bombay Chaat

#### Main

Choose any vegetarian  
main course each

#### Side Platter

Gunpowder Potatoes (VG)  
House Kachumber (VG)  
Tarka Dal (VG)  
CP Riatta  
Naan  
Rice (VG)

£5 Dessert supplement  
£7.5 After dinner cocktail  
supplement

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

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.



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 Papdi Crackers (VG) 5.5**

CP Tomato chilli jam & lime pickle

**Crispy King Prawn Manchurian 12**

Fresh King Prawns in a light crispy rice flour, ginger & curry leaf batter then rolled in a sweet & sour Indo Chinese glaze

**Gol Gappa (VG) 6.5**

Mini flavour bombs, India's favourite snack –our way

**CP Bombay Chaat (VG) (NUTS) 7.5**

Fried Punjabi Samosa, aloo tikki, onion ginger, kaleidoscope chutneys, sweetened yoghurt, sev, nik nak crumbs

**Nepali Hot Wings 9**

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

**CP Four Onion Bhaji (VG) 6.5**

Fresh mango mint dip

**Punjabi Samosa (VG) 6**

Spiced Potato & pea pasties, tamarind chutney

**BIRYANI**

Made with superior aged XXL basmati rice

**CP Chicken Biryani (NUTS) 15.90**

Classic chicken biryani with peanut salan gravy, riatta, salad Luknowi

**Mushroom Korma Biryani (VG) (NUTS) 13.50**

Forrest Mushrooms with fragrant spices, cashews and cream crispy onion, pomegranate & salad

**TANDOOR, BBQ & SIZZLERS**

**CP Tandoori Chicken Sizzler 16.5**

Classic red chicken tikka with Malai chicken tikka pieces marinated in cardamon, cream and cheddar, grilled peppers and a pot of Mackhani gravy

**Mughlai Tandoori Broccoli (V) 7.5**

Head of broccoli marinated in ginger, cardamom, mace, kewra, cheddar and cream and fired over hot coals

**Achari Tandoori Paneer Sizzler (V) 13**

Buffalo Milk Paneer in a punchy masala, tandoor baked with amchur chilli chat, chilli garlic butter and pineapple salad

**Kashmiri Best End Lamb Cutlets 19.50**

Best end lamb rack cutlets robustly spiced and fired over coals with grilled padrons & peppers, green herb chutney

**CURRIES**

**Punjabi Beef Keema & Marrow Bone 14.5**

North Indian curry with ground beef, Garam Masala, fenugreek, chilli, cumin and ginger & roast marrow bone

**CP Tandoori Butter Chicken 13.5**

BBQ chicken breast pieces rolled in a classic butter gravy Old Delhi style

**Methi Palak Paneer Kofta (V) 12.5**

Indian cheese & spinach potato dumplings with a mace Makhani gravy

**Punjabi Aubergine Curry (VG) (NUTS) 12.5**

Baby aubergine, peanut, tamarind, coconut, Bengal 5 spice, sesame & crushed peanut chaat

**Mumbai Fish Pot 18**

Plump West country mussels, bream and king prawns in a tangy hot and sour coconut gravy

**Clay Pot Sabzi & Idli (VG) 12**

One pot mixed veg curry with Toor dal, Sambar masala & Idli rice dumpling

**SIDES**

**Kerala Super Greens (VG) 7**

Tumbled tenderstem broccoli & greens with toasted coconut, cumin and extra virgin coconut oil

**Gunpowder Potatoes (VG) 6**

Roasted & tempered potatoes and with roasted cumin, gunpowder chaat and garlic crumble

**Tarka Dal (VG) 6**

Chana & Masoor dal with tempered spice

**Masala Fries (VG) 4.5**

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

**House Kachumber Chopped Salad (VG) 4.5**

Chunky tomato, red onion, cucumber, coriander, lime and curry leaf dressing

**CP Riatta (V) 3.5**

Garlicky thick yoghurt dip with cucumber & toasted cumin

**Fried Green Chillis & Sea Salt 1.5**

Extra kick!

**BREAD AND RICE**

**CP Basmati Rice (VG) 4**

**Peshwari Naan (NUTS) (V) 3.5**

**Garlic Coriander Naan (v) 3**

**Butter Naan (V) 3**

**Chilli Sambhal Naan Naan (V) 3.5**

**Masala Chappatti (VG) 1.7**

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