



Choosing the right drinks selection is no easy process and particularly when it needs to stand up to the complexities of Indian food. We hope you like our choices.

WINE

There is still a deep-rooted aversion to the idea that curry goes with wine but this couldn't be further from the truth. The high levels of fruit and natural acidity work perfectly with our complex spicing

We have split our wine list up by style to help you to navigate your way around. The section we are most fond of is the tropical and floral whites section which contains the most aromatic wines on our list.

These wines burst into life when matched with our equally aromatic dishes. On the red front we love the Barry Bros Shiraz/Cabernet from Australia with our Kashmiri lamb cutlets but feel free to ask your server for their favourites too. They have all enjoyed our regular wine tastings.

BEER

When a cold beer is the order of the day we have a diverse selection of beers. You will see that Alun's time spent in Bavaria wasn't wasted, but nobody can deny an IPA paired with Indian Food is something to be cherished.

SPARKLING

125ml Bottle

Prosecco Extra Dry, Canal Grand	Veneto, Italy	7.25	33
Bloomsbury Brut, Ridgeview	Sussex, England	11	60
Fitzrovia Brut, Ridgeview	Sussex, England		65

COCKTAILS

All 11

Chai Chai

Homemade Chai, Frangelico,
Drambuie, Bourbon
Served ice cold or steaming hot

Nimbu Sip

Vodka, Cointreau, Lemon,
Curry Leave Bitters, Sugar Rim

Orange & Ginger Margarita

Tequila, Triple Sec, Ginger,
Orange, Tajin, Rocks

Boozy Lassi

Mango Lassi, White Rum, Coconut Rum,
Mango Swirl, Toasted Coconut

Little Livener GEM'S WHOLE SOME KITCHEN

White Rum, Mint, Alphonso
Mango, Lime, Mushies Cordyceps
*Cordyceps mushroom boosts energy
& strength the natural way.*

CLASSICS

All 10

Manhattan

Bourbon, Sweet Vermouth, Bitters

Negroni

Campari, Gin, Sweet Vermouth, Dried Orange

Sbagliato

Campari, Sweet Vermouth, Prosecco
A lighter option of the negroni

Margarita

Tequila, Triple Sec, Lime, Salt Rim, Rocks

CP Bloody Mary

Spiked up Classic 'Chilli Pickle Style'

Desi Cola

Five Rivers Premium Indian Rum,
Cola, Orange, Cinnamon
- Rum & Coke Punjabi Style

GIN & TONICS

What better way to start your Indian feast? All served double with Fever Tree Tonic

Classic London Dry

Tonic, Juniper
Berries & Lime
9.5

Hapsua Himalayan

Tonic, Fresh Mint,
Curry Leaf, Fresh Lime
11.5

Uncle Vals Restorative

Aromatic Tonic,
Fresh Lemon, Lavender
10.5

Sharish Orange Blossom

Tonic,
Dried Orange
11.5

Jindea Single Estate

Mediterranean Tonic,
Fresh Lemon, Dried Lemon
11

Hendricks

Elderflower Tonic,
Mint, Cucumber
10

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BEER

Long Blonde (4.1%)

East Sussex 550ml

6.5

Curious Brew (4.7%)

Kent 330ml

6

Kingfisher (4.3%)

Draught, Indian

½ Pint 3.7 / Pint 6.5

Lost Pier Beach (4%)

Session IPA

East Sussex 330ml

5.5 (GF)

Lost Pier (4.8%)

Deckchair Cruiser

East Sussex 440ml

6.5 (GF)

Erdinger Weissbier (5.3%)

German 500ml

7.5

Erdinger Alkoholfrei (0.5%)

German 500ml

6

Curious Apple Cider (5.2%)

Kent 330ml

6

LASSIS

Sweet / Salt Lassi

Plain Yoghurt Drink with Sugar Syrup or Salt

4

Mango Lassi

Yoghurt Drink with Alphonso Mango Puree

4.8

COOLER

Nimbu Pani (Jug)

Indian Refreshing Drink with Citrus Fruit

Choose Sweet, Salt or both

4.5

Pomegranate & Ginger Fizz

Pomegranate Juice with Ice,

Ginger Fizz, Fresh Ginger

4.5

Persian Lemonade

Fresh Lemon, Rose Essence, Mint, Cucumber

4.5

Virgin Mary

Tomato Juice, Lemon, Chilli Pickle Spices

4.5

SOFT DRINKS

Still or Sparkling

Mineral Water 750ml

4

Fruit Juices

Orange / Pineapple / Cranberry / Apple

3

Coca Cola / Diet Coke / Sprite

330ml Can

2.8



SPIRITS

25ml

VODKA

Finlandia	3.5
Absolut	3.5
Grey Goose	4.5

GIN

Bombay Sapphire	3.5
Hendricks	4.5

RUM

Bacardi	3.5
Black Magic Spiced Rum	4
Goslings	4.2

TEQUILA

Jose Cuervo Silver	3.5
Cazcabel Coffee	4.5
Patron Silver	4.5

BRANDY & COGNAC

Cognac Martel VS	4.5
Courvoisier VSOP	4.5
Metaxa 5 Star	3.5

WHISKEY

Bells	4
Jack Daniels	4
Bulleit Bourbon	4.5
Southern Comfort	4
Johnnie Walker Black	4.5

SINGLE MALT

Laphroaig 10yr	6
Bowmore 18yr	10

MIXERS

Coca Cola	2.5
Diet Coke	2.5
Fever Tree Lemonade	2.5
Fever Tree Tonic	2.5
Fever Tree Slim Line	2.5
Fever Tree Mediterranean	2.5
Fever Tree Aromatic	2.5
Fever Tree Ginger Beer	2.5
Fever Tree Ginger Ale	2.5

LIQUEURS

Baileys 50ml	5	Frangelico	4
Amaretto	4	Fernet Branca	4
Cointreau	4	Grand Marnier	4
Tuaca	4	Kahlua	4
Sambuca	4	Noilly Prat	4

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AFTER DINNER DRINKS

CHAI		COFFEE	
Chai Chai	11	Espresso Martini	10
Homemade Chai, Frangelico, Drambuie, Bourbon <i>Served hot or over ice</i>		Kahlua, Vodka, Coffee	
Body & Mind	5.5	Kerala Coffee	4
Boosting Chai (VG) <small>GEM'S WHOLESOME KITCHEN</small>		Strong Coffee, Condensed Milk & Cardamom	
Homemade Almond Milk, Turmeric, Fresh Ginger, Cardamom, Black Pepper, Mushies Lions Mane.		<i>The only way to have coffee in India</i>	
<i>Lions Mane reduces anxiety, lifts your mood and improves focus plus fresh Turmeric for immunity.</i>		<i>Add shot of Kahlua</i>	+4
CP Chai	4.5		
Homemade Spiced Milk Tea with Black Pepper, Clove, Cinnamon, Green Cardamom & Fresh Ginger			
Earl Grey	3.5	Espresso	3.2
Ceylon	3.5	Americano	3.2
English Breakfast	3.5	Latte	3.5
Chamomile	3.5	Cappuccino	3.5
Peppermint / Fresh Mint	3.5		
Gunpowder Green	3.5		





*the
Chilli Pickle*

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