



SET MENU

CHEF'S BANQUET

£36 per person
Minimum 2 people
Whole table service only

Starter Platter

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

Main

Choose any Curry
or Tandoori dish each

Side Platter

Bombay Potatoes
House Kachumber Salad
Tarka Dal
CP Riatta
Naan
Rice

Dessert supplement £5

After dinner cocktail supplement £8

CHEF'S VEG BANQUET

£33 per person
Minimum 2 people
Whole table service only

Starter Platter

Poppadoms & Chutneys (VG)
Onion Bhaji (VG)
Gol Gappa (VG)
Gobi Manchurian
CP Bombay Chaat

Main

Choose any vegetarian
main course each

Side Platter

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

Dessert supplement £5

After dinner cocktail supplement £8

(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.



DINNER MENU

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 (VG) 5.5

CP Tomato chilli jam & lime pickle

Crispy King Prawn Manchurian 13

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 (V) (NUTS) 7.5

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

Nepali Hot Wings 9 .5

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

CP Four Onion Bhaji (VG) 6.5

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

Punjabi Samosa (VG) 6

Spiced Potato & pea pasties, tamarind chutney

BIRYANI

Made with superior aged XXL basmati rice

CP Chicken Biryani (NUTS) 16.50

Classic chicken biryani with peanut salan gravy, riatta, salad

Mushroom Korma Biryani (V) (NUTS) 14.95

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

TANDOOR, BBQ & SIZZLERS

CP Tandoori Chicken Sizzler 15.95

Classic red chicken tikka pieces , Old Delhi style fired over hot coals, grilled peppers and a pot of Makhani gravy

Mughlai Chicken Tikka Korma Sizzler (NUTS)16.5

Chicken breast marinated in ginger, saffron, cream, white pepper & kewra, fired over hot coals, served with padrons and fragrant korma gravy

Achari Tandoori Paneer Sizzler (V) 14

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

Kashmiri Best End Lamb Cutlets 22

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

CURRIES

Punjabi Beef Keema & Marrow Bone 15.95

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

Chole Masala(VG)13.5

Spicy chickpea curry with a zingy onion salad & potato straw chaat

CP Tandoori Butter Chicken 14.5

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

Corn & Spinach Pakora Kadhi (V) 13.5

Crispy Corn & spinach fritters in a full spiced yoghurt curry

Goan Seafood Curry 17.5

Fresh bream and king prawns in a tangy hot and sour coconut gravy

Punjabi Aubergine Curry (VG) (NUTS) 13.5

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

Tamil Black Pepper Chicken 14.5

Spicy & Savoury chicken Curry with ginger, curry leaf, onion, Tamil Garam Masala, crushed black pepper

Clay Pot Sabzi & Idli (VG) 13.5

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

SIDES

Kerala Super Greens (VG) 7.5

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

Bombay Potatoes (VG) 6.5

Spiced potatoes, fresh tomato, onion, ginger, garlic, coriander & green chilli, gunpowder chaat and garlic crumble

Tarka Dal (VG) 6.5

Chana & Masoor dal with tempered spice

Masala Fries (VG) 5.5

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!

Extra Chutneys 1

BREAD AND RICE

CP Basmati Rice (VG) 4.5

Peshwari Naan (NUTS) (V) 3.8

Garlic Coriander Naan (v) 3.5

Butter Naan (V) 3.5

Chilli Sambhal Naan (V) 3.8

Masala Chappatti (VG) 1.7

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