



WEEKEND LUNCH 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 Chilli Jam, Lime Pickle

Gol Gappa (VG) 6.5

India's favourite fun snack

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

CP 4 Onion Bhaji (VG) 6.5

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

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 zippy Szechuan pepper, curry leaf, cumin & salt rub, crispy chilli sambhal

Punjabi Samosa (VG) 6

Spiced Potato & pea pasties, tamarind chutney

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

Roast Marrowbone Beef Keema 15.95

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

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 bream 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

Corn & Spinach Pakora Kadhi (V)

Crispy corn & spinach fritters in a full spiced yoghurt curry

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

Tamil Black Pepper Chicken

Spicy and savoury chicken curry with ginger, curry leaf, onion, Tamil gram masala and crushed black pepper

Chole Masala (VG)

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

BIRYANI

Hyderabadi Chicken Biryani (NUTS) 16.5

Classic chicken biryani with peanut salan gravy, riatta, salad

Mushroom Korma Biryani (V) (NUTS) 14.95

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

SIDES

Butter Naan/Garlic Naan (V) 3.5

Chilli Sambhal Naan (V) 3.8

Peshwari Naan (V) (NUTS) 3.8

Masala Chapatti (VG) 1.7

CP Masala Fries (VG) 5.5

Tarka Dal (VG) 6.5

CP Basmati Rice (VG) 4.5

Kachumber Salad (VG) 4.5

CP Riatta (V) 3.5

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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.