



## SET MENU

### CHEF'S BANQUET

**£38 per person**  
**Minimum 2 people**  
**Whole table service only**

#### Starter Platter

Poppadoms, Dips & Nuts (NUTS)

BBQ Vindaloo Butter Wings

Festive Chat

CP Onion Bhaji

Tandoori Chalk Farm Trout

#### Main

Choose any Meat Curry or Tandoori dish

#### Side Platter

Bombay Roasties

House Kachumber Salad

Bukhara Dal

CP Riatta

Naan

Pilau Rice

**Dessert supplement £5.5**

**After dinner cocktail supplement £8.5**

### CHEF'S VEG BANQUET

**£35 per person**  
**Minimum 2 people**  
**Whole table service only**

#### Starter Platter

Poppadoms, Dips & Nuts (NUTS) (V)

CP Onion Bhaji (VG)

Sunny's Pani Puri (VG)

Celeriac Mulligatawny Shot (V)

Festive Chaat (V)

#### Main

Choose any Veg Curry or Tandoori dish

#### Side Platter

Bombay Roasties (VG)

House Kachumber (VG)

House Vegan Dal (VG)

CP Riatta (V)

Naan (V)

Pilau Rice (VG)

**Dessert supplement £5.5**

**After dinner cocktail supplement £8.5**

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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.

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. We also have a fondness for the Anglo-Indian curry house and often have our take on some of the ubiquitous favourites.

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 Alun, The Chilli Pickle, est 2008

### STREET EATS & SMALL PLATES

#### Poppodom Bowl (V) 5.5

& dips

#### Malabar Jumbo Cashew Chaat (VG) (NUTS) 4.5

South Indian cashews tempered with curry leaf, chilli, ginger, garlic, roasted masala chaat, red onion & fresh lime

#### Cheese Kadak Crispies (V) 7.5

Melted cheese & mozzarella, spiked with green chilli, cumin, fried crisp in a panko coriander crust, roasted timur & tomato chutney

#### Sunny's Pani Puri (VG) 6.5

Crisp puri shells filled with chickpea & potato chaat and zingy tamarind pepper water. Just how Chef Sunnies mum makes it.

#### BBQ Vindaloo Butter Wings 9.5

Charcoal wings fired over hot coals & finished in a hot

Vindaloo butter sauce

#### CP Onion Bhaji (VG) 6.5

15 years of tweaking - we think they are up there. Possibly the best?

Topped with curry chaat and mango mint sauce

#### Festive Chaat (V) 7.5

Broccoli Pakoda with kaleidoscope chutney & spiced yoghurt dipper

#### Punjabi Samosa (VG) 6.5

Potato & pea parcels with 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

#### Sigri Grilled Kesar King Prawns (NUTS) 18

Jumbo fired over hot coals, served on an almond & saffron Korma sauce

#### Persian Lamb Kebab Koobidah 19

Ground lamb and mixed spice kebab cooked over hot coals, parsley & chilli flake naan, mint chutney, riatta, pickles

#### Punjabi Veg Sizzler (V) 14

Achari Paneer, BBQ Cauli & Maple chilli parsnips with a fresh fenugreek herb chutney

#### Kashmiri Best End Lamb Cutlets 22

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

### CP SPECIAL

#### Tandoor Lamb Raan Biryani 19

Lamb cooked RAAN style slow braised and finished in the tandoor served over Persian biryani rice, side of Rogan gravy and jalapeno mint chutney

### CP CURRY & DAL

#### CP Beef Keema & Marrow Bone 17.5

North Indian curry with ground beef, Garam Masala, fenugreek, chilli, cumin, ginger & roast marrow bone. Curry leaf chutney & garlic naan

#### Tamil Beets & Root Veg (VG) 13.5

Beetroot & winter root veg with ginger, curry leaf, Sambhar masala, tomato extra virgin coconut oil and steamed rice dumplings

#### CP Tandoori Butter Chicken 15

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

#### Goan Seafood Pot 18

Fresh bream fillet & jumbo prawns in a medium spiced toasted coconut gravy

#### Hot & Sour Aubergine Curry (VG) 14

Roasted coconut & spice masala, chilli, tamarind & coconut milk.

#### Chicken Chettinad 15

Rich, black pepper hot and savoury chicken curry from Tamil Nadu

#### House Vegan Dal (VG) 8

Please ask for the daily choice

#### Bukhara Black Dal (V) 9

Luxurious buttery black lentils

### BIRYANI

#### Hyderabadi Chicken (NUTS) 16.5

Classic chicken biryani, Hyderabadi style with peanut salan gravy

#### Golden Egg Biryani (V) 15

Golden spiced egg, Persian rice, peppers, whole spices, ginger & caramelised onions served with saffron Makhani

### SIDE SHOW

#### Gunpowder Crinkle Fries (VG) 6

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

#### Bombay Roasties (VG) 6

Crisp baked roast potatoes finished in a cumin, garlic, chilli & herb tarka

#### Masala Sprouts (VG) 7

Tumbled with curry leaf, fresh red chilli, coriander & garlic crumble

#### CP Kachumber Chopped Salad (VG) 4.5

Tomato, red onion, cucumber, coriander, lime and chilli chaat

#### CP Riatta (V) 3.5

Garlicky thick yoghurt dip with cucumber & toasted cumin

#### Garlic Coriander Naan (V) 3.5

#### Butter Naan (V) 3

#### Peshwari Naan (V) (NUTS) 4

#### Pilau Rice XL aged basmati lightly spiced (VG) 4.5

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