

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 and Alun, The Chilli Pickle, est 2008

STREET EATS & SMALL PLATES

Poppodom Bowl (VG) 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

BBQ Vindaloo Butter Wings 9.5

Charcoal fired wings rolled in a Vindaloo hot butter sauce

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

CP 4 Onion Bhaji (VG) 6.5

15 years of tweaking - we think they are up there. Possibly the best? Topped with curry chaat and fresh mango mint sauce.

Festive Chaat (V) 7.5

Broccoli pakoda with kaleidoscope chutney and spiced yoghurt dipper

Sunny's Pani Puri (VG) 6.5

Crisp puri shells filled with chickpaea and potato chaat and zingy tamarind pepper water. Just how Chef Sunny's mum still makes it.

Punjabi Samosa (VG) 6.5

Crispy 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 Grill Kesar King Prawns (NUTS) 18

Jumbo tiger prawns charred over coals served on a saffron & almond Korma gravy

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 and Maple chilli parsnips, fresh fenugreek and nutmeg gravy

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 ADVENTURE THALIS - Chefs Choice & TANDOORI UPGRADE

We have decided to update our Thali offering to two choices *Pure Veg or Non Veg*, each is all the more special and diverse giving you a wider experience

The offering will also change up regularly to keep things exciting

CP Adventure Thali Pure Veg (VG) (NUTS) 18

2 Veg curries, veg side, street snacks, dal, rice, bread, chutney, pickles, salad and sweet treat

CP Adventure Thali Non Veg (NUTS) 21

2 Meat Curries, veg side, street snacks, dal, rice, bread, chutney, pickle, riatta & sweet

The Adventure Thali Tandoori Upgrade (NUTS) Veg 23/Non Veg 27

Add fresh Tandoori meats or Paneer & Veg kebabs to your Thali feast

BIRYANI

Hyderabadi Chicken Biriyani (NUTS) 16.5

Classic chicken biryani with peanut salan gravy, riatta, salad

Golden Egg Biryani (V) 15

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

SIDE SHOW

CP Tandoori Butter Chicken 15

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

Gunpowder Crinkle Fries (VG) 6

Vindaloo ketchup, Madras Mayo

Bukhara Black Dal (V) 8.5

Luxurious buttery black lentils

CP Riatta (V) 3.5

Cooling cucumber & garlic dip

Pilau Rice (VG) 4

XL aged basmati lightly spiced

House Vegan Dal (VG) 8

Please ask for the daily choice

CP Kachumber Salad (VG) 4.5

Sliced cucumber, tomato, red onion, coriander, chaat & pickle

Garlic Naan (V) 3.5

Butter Naan (V) 3

Peshwari Naan (NUTS) (V) 4

Fried Chilis & Sea Salt (VG) 1.5
