



*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

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*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

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*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

<b>Prosecco Extra Dry, Canal Grando</b>	Veneto, Italy	7.25	33
<b>Bloomsbury Brut, Ridgeview</b>	Sussex, England	11	60
<b>Fitzrovia Rosé, Ridgeview</b>	Sussex, England		65

## COCKTAILS

### All 11

#### Chai Chai

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

#### Colombo's Last Word

Arrack, Yellow Chartreuse, Lemon,  
Pandan Infused Syrup

#### Orange & Ginger Margarita

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

#### Boozy Lassi

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

#### CP Punch

Rum, Pear, Cointreau, Cinnamon, Sparkling

#### Little Livener GEM'S WHOLESALE KITCHEN

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

### All 11

#### Manhattan

Bourbon,  
Sweet Vermouth, Bitters, Cherry

#### Negroni

Campari, Gin, Sweet  
Vermouth, Dried Orange

#### Bengal Cowboy

Bourbon, Lemon, Maple Syrup, Egg White

#### 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*

#### Espresso Martini

Kahlua, Vodka, Coffee

## 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

#### Sharish Orange Blossom

Tonic,  
Dried Orange  
11.5

#### Hapsua Himalayan

Tonic, Fresh Mint,  
Curry Leaf, Fresh Lime  
12.5

#### Jindea Single Estate

Mediterranean Tonic,  
Fresh Lemon, Dried Lemon  
11

#### Uncle Vals Restorative

Aromatic Tonic,  
Fresh Lemon, Lavender  
10.5

#### Hendricks

Elderflower Tonic,  
Mint, Cucumber  
10

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## BEER

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### **Long Blonde** (4.1%)

*East Sussex* 500ml

**6.5**

### **Curious Brew** (4.7%)

*Kent* 330ml

**6**

### **Chilli Pickle Session Lager** (4%)

*Draught, Indian*

**½ Pint 2.8 / Pint 5.5**

### **Kingfisher** (4.1%)

*Draught, Indian*

**½ Pint 3.7 / Pint 6.5**

### **Lost Pier Beach** (4%) **Session IPA**

*East Sussex* 330ml

**5.5 (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

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### **Sweet / Salt Lassi**

Plain Yoghurt Drink with Sugar Syrup or Salt

**4**

### **Mango Lassi**

Yoghurt Drink with Alphonso Mango Puree

**4.8**

## COOLER

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### **Ram's Fresh Lime Soda**

Just as Ram drinks it at home

*Choose Sweet, Salt or both*

**3**

### **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

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### **Still or Sparkling**

**Mineral Water** 750ml

**4**

### **Fruit Juices**

Orange / Pineapple / Cranberry / Apple

**3**

### **Coca Cola / Diet Coke / Sprite**

330ml Can

**2.8**



175ml      Carafe      Bottle

*This style of wine is absolutely made for our cuisine. These wines have added texture so will work a treat with our creamier curries and richer dishes in general. Seafood is also a must here!!*

## CRISP & REFRESHING

## FRUITY & AROMATIC

<b>Cintila Branco</b> 🌟	6.25	18	25
Península de Setúbal, Portugal			
<b>Zibibbo, Vitese, Colomba Bianca</b> 🌟	8	23	32
Sicily, Italy			
<b>Sauvignon Blanc / Gros Manseng, Domaine de Joÿ</b> 🌟	9	26	36
Côtes de Gascogne, France			
<b>Riesling, Watervale, Jim Barry Wines</b>	9.5	27	38
Clare Valley, Australia			
<b>Pinot Gris, Rockburn</b> 🌟			46
Central Otago, New Zealand			



175ml      Carafe      Bottle

*These savoury reds love dishes with a touch of smokiness  
so partner up with one of our Tandoor & BBQ dishes.*

ROBUST & POWERFUL				
<i>The bigger the curry the bigger the wine needed!! Red meat curries with rich sauces are the order of day here.</i>				
<b>Malvasia Nera, Talò, San Marzano</b> 🌟	9.25	26.5	37	
Puglia, Italy				
<b>Malbec Classic, Piattelli Vineyards</b> 🌟	10.75	30.5	43	
Salta, Argentina				
<b>Zinfandel, Dry Creek Valley, Peterson Winery</b> 🌟			52	
California, USA				

*These softer reds would be a great option with our chicken dishes and lighter dishes in general.*

## ROSÉ

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## 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

<b>Chai Chai</b>	11
Homemade Chai, Frangelico, Drambuie, Bourbon <i>Served hot or over ice</i>	
<b>Sulumani Chai (VG)</b>	4
Fresh Ginger, Cardamom, Cinnamon, Lemon, Clove <i>Poured over Fresh Mint</i>	
<b>CP Chai</b>	4.5
Homemade Spiced Milk Tea with Black Pepper, Clove, Cinnamon, Green Cardamom & Fresh Ginger	
<b>Earl Grey</b>	3.5
<b>Ceylon</b>	3.5
<b>English Breakfast</b>	3.5
<b>Chamomile</b>	3.5
<b>Peppermint / Fresh Mint</b>	3.5
<b>Gunpowder Green</b>	3.5

### COFFEE

<b>Espresso Martini</b>	10
Kahlua, Vodka, Coffee	
<b>Kerala Coffee</b>	4
Strong Coffee, Condensed Milk & Cardamom <i>The only way to have coffee in India</i> <i>Add shot of Kahlua</i>	+4
<b>Espresso</b>	3.2
<b>Americano</b>	3.2
<b>Latte</b>	3.5
<b>Cappuccino</b>	3.5



*the Chilli Pickle*

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