



SET MENU

CHEF'S BANQUET

£38 per person
Minimum 2 people
Whole table service only

Starter Platter

Poppadoms, Dips
BBQ Vindaloo Butter Wings
Sunny's Pani Puri
CP Onion Bhaji
Amritsari Fish

Main

Choose any Meat Curry or Tandoori dish

Side Platter

Bombay Ratte Potatoes
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 (V)
CP Onion Bhaji (VG)
Sunny's Pani Puri (VG)
Cauliflower Manchurian (VG)
Chilli Cheese Crispies (V)

Main

Choose any Veg Curry or Tandoori dish

Side Platter

Bombay Ratte Potatoes (VG)
House Kachumber Salad (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 Sunny's 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

Punjabi Samosa (VG) 6.5

Potato & pea parcels with tamarind chutney

SIDE SHOW

Gunpowder Fries (VG) 6

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

Bombay Ratte Potatoes (VG) 7

Saute ratte potatoes finished in a cumin, garlic, chilli & herb tarka

Kerala Super Greens (VG) 7

Tenderstem broccoli tumbled with curry leaf, fresh red chilli, coriander & coconut 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 (VG) 4.5

XL aged basmati lightly spiced

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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

L u r i o u s b u t t e r y b l a c k l e n t i l s

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Hyderabadi Chicken Biryani (NUTS) 16.5

Classic chicken biryani with peanut salan gravy, riatta, salad

Mushroom & Veg Biryani (V,VG) 15

Mushroom & Vegetables with XXL aged basmati, whole spice. ginger & caramelised onions served with salad, Rogan gravy and Golden Egg (*remove for Vegan option*)

Mutton Biryani 18

Mutton curry layered in Persian biryani rice with whole spice, caramelized onion, golden egg & Rogan gravy

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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 Moilly gravy

CP Mixed Grill 25

Kashmiri lamb Chops, Kesar King Prawns, Achari Paneer, Chicken Tikka, Padrons, Curry leaf chutney & Rogan gravy

Achari Paneer Sizzler (V) 14

Grilled Indian cheese, with a punchy pickle marinade, padrons, peppers and garlic chilli butter

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