



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)
Rasam & Lentil Doughnuts (VG)
Chana 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) 6

& dips

Masala Pappad (VG) 2.9

Roasted pappad topped with fresh tomato, onion, ginger, chat & lime

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

Red spiced wings fired over hot coals & finished in a hot Vindaloo butter sauce, topped with garlic crumble

CP Onion Bhaji (VG) 6.5

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

Punjabi Samosa (VG) 6.5

Potato & pea parcels with tamarind chutney

Chana Crispies (V) 7.5

Indian version of Falafel spiked with spice and green chilli, roasted tomato chutney

SPECIAL

Mussel Rasam & Frites 16

Large bowl of West country mussels in a hot and sour Tamil pepper broth, side of Gunpowder fries

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 Kesar Jingri 18

Jumbo tiger prawns charred marinated in saffron, cardamom, mace charred over coals tossed in frothing garlic lemon butter

Lamb Seekh Kebab 18

Minced lamb kebab with smoked clove, fired in the tandoor, kachumber salad, stretched chilli flake & parsley naan, riatta, pickles

Tandoori Hara Paneer & Sweet Pimento (V) 14

Indian cheese marinated in herbs, green chilli, curry leaf, fired over hot coals with grilled sweet pimentos & fresh horseradish

Kashmiri Best End Lamb Cutlets 22

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

CP CURRY & DAL

Tandoori Chalk Farm Trout (NUTS) 17

Chalk Farm Trout marinated in turmeric, cardamom and curry leaf tandoori baked, served on a fragrant Kerala coconut gravy

Smoked Aubergine Crush & Flakey Paratha (VG) 14

Smoked aubergine and fresh tomato stew with tempered ginger, garlic, cumin and garam masala and flakey tawa paratha for scooping

Our special Lamb Balti 18

Tender lamb shoulder curry finished with ginger, tomato, potato, green chilli and fresh herbs, try it with our Lahori Tawa paratha

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

Hyderabadi Mirchi Salan (VG) (NUTS) 14

Padron peppers in a Hyderabadi spiced toasted coconut and peanut gravy

House Balti Dal (VG) 8

Chana & Masoor Dal, fresh tomato, warm spices & Kashmiri tarka

Bukhara Black Dal (V) 9

Luxurious buttery black lentils

BIRYANI

Hyderabadi Chicken Biryani (NUTS) 16.5

Classic chicken biryani with peanut salan gravy, riatta, salad

Veg & Mushroom Biryani (V, VG) 15

Mushroom & Vegetables with XXL aged basmati, whole spice, ginger & caramelised onions, Golden Egg (remove for VG option) salad, hot onion gravy

SIDE SHOW

Gunpowder Crinkle Fries (VG) 6

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

Bombay Ratta Potatoes (VG) 7

Crisp baked roast 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, dried mint & toasted cumin

Garlic Coriander Naan (V) 3.5

Butter Naan (V) 3

Peshwari Naan (V) (NUTS) 4

Lahori Tawa Paratha (V) 3.5

Pilau Rice (VG) 4.5

XL aged basmati lightly spiced

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