



the Chilli Pickle

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

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

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

Prosecco Extra Dry, Canal Grand	Veneto, Italy	7.25	33
Bloomsbury Brut, Ridgeview	Sussex, England	11	60
Fitzrovia Rosé, Ridgeview	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

Hapsua Himalayan

Tonic, Fresh Mint,
Curry Leaf, Fresh Lime
12.5

Uncle Vals Restorative

Aromatic Tonic,
Fresh Lemon, Lavender
10.5

Sharish Orange Blossom

Tonic,
Dried Orange
11.5

Jindea Single Estate

Mediterranean Tonic,
Fresh Lemon, Dried Lemon
11

Hendricks

Elderflower Tonic,
Mint, Cucumber
10

BEER

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

Sweet / Salt Lassi

Plain Yoghurt Drink with Sugar Syrup or Salt

4

Mango Lassi

Yoghurt Drink with Alphonso Mango Puree

4.8

COOLER

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

Still or Sparkling

Mineral Water 750ml

4

Fruit Juices

Orange / Pineapple / Cranberry / Apple

3

Coca Cola / Diet Coke / Sprite

330ml Can

2.8



WHITE

175ml Carafe Bottle

TROPICAL & FLORAL

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!!

Viognier, Heritage, Les Collines du Bourdic ✨ Languedoc, France	7.5	21.5	30
Verdeca, Talò, San Marzano ✨ Puglia, Italy	8	23	32
Rioja, Valdebaron Blanco, Bodegas Ondarre ✨ Rioja, Spain	8.5	24.5	34
Gewurztraminer, Terres Epicées, Dopff Au Moulin ✨ Alsace, France			42

CRISP & REFRESHING

Easy drinking palate cleansers, ideal for enjoying at the start of the meal with some of our lighter street snacks.

Chenin Blanc, Founders, Swartland Winery Swartland, South Africa	7	20	28
Piquepoul Terret, l'Arête de Thau ✨ Languedoc, France	8.25	23.5	33
Gavi di Gavi, Fossili, San Silvestro ✨ Piedmont, Italy			40

FRUITY & AROMATIC

Fruit loves spice so these aromatic beauties will work great with a wide range of our chicken and seafood dishes.

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

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		COFFEE	
Chai Chai	11	Espresso Martini	10
Homemade Chai, Frangelico, Drambuie, Bourbon <i>Served hot or over ice</i>		Kahlua, Vodka, Coffee	
Sulumani Chai (VG)	4	Kerala Coffee	4
Fresh Ginger, Cardamom, Cinnamon, Lemon, Clove <i>Poured over Fresh Mint</i>		Strong Coffee, Condensed Milk & Cardamom <i>The only way to have coffee in India</i> <i>Add shot of Kahlua</i>	+4
CP Chai	4.5	Espresso	3.2
Homemade Spiced Milk Tea with Black Pepper, Clove, Cinnamon, Green Cardamom & Fresh Ginger		Americano	3.2
Earl Grey	3.5	Latte	3.5
Ceylon	3.5	Cappuccino	3.5
English Breakfast	3.5		
Chamomile	3.5		
Peppermint / Fresh Mint	3.5		
Gunpowder Green	3.5		





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