



Lunch

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 & Dips (V) 6

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 ginger, Garam masala & 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

LAHORI OPEN WRAPS 14

Fresh Pakistani Parathas topped with our Sigri charcoal grilled kebabs, served with salad, garlic riatta, chilli sauce & pickle

Lamb Seek Kebab

Classic Chicken Tikka

Hara Paneer (V)

Add pilau rice or Gunpowder crinkle fries £2 suppl.

BIRYANI

Hyderabad Chicken Biriyani (NUTS) 16.5

Classic chicken biryani with peanut salan gravy, riatta, salad

Veg & Mushroom Biriyani (V,VG) 15

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

NEW CURRY & SIZZLER SET LUNCH 16

Order any of the below currys or Kebabs and we will add rice, bread, masala pappad, chutney & pickle

SIZZLERS

Veg

Achari Potato with pickling spices, Hara paneer marinated in methi & herbs & Indo Chinese Broccoli Manchurian

Non Veg

Tandoori Chicken tikka, lamb seekh kebab & BBQ saffron King Prawn

CURRIES

Shamsudins Lamb Balti

Slow cooked shoulder with potato, tomato, chilli & spice, a recipe from our specialist Pakistani Chef Shamsudin

CP Old Delhi Butter Chicken

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

Chalk Farm Trout Moilly(NUTS)

BBQ Chalk Farm trout with a fragrant coconut Keralan gravy

Paneer Balti Jalfrezi

Paneer with tomatoes, peppers, onions, chillis & spice

Hyderabadi Mirchi Salan (NUTS)

Fresh Padron Peppers in a spicy peanut and coconut curry

Tamil Mixed Veg Sambhar

A delicious warming South Indian veg and lentil broth, sambhar masala, extra virgin coconut oil & steamed rice dumpling

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SIDES

Gunpowder Crinkle Fries (VG) 6

Gunpowder chaat, Madras mayo, Vindaloo Ketchup

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

Pilau Rice (VG) 4.5

XL aged basmati lightly spiced

Kashmiri Tawa Paratha (V) 3.5

@/thechillipickle @TheChilliPickle thechillipicklebrighton

(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.