

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.

COCKTAILS | All 11

Mince Pie Martini

Mixed Fruit infused Vodka, Walnut Bitters

Orange & Ginger Margarita

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

Desi Cola

Five Rivers Premium Indian Rum, Cola, Orange, Cinnamon,
Rum & Coke Punjabi Style

Boozy Lassi

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

Mr Singhs JWB Punch

Johnnie Walker Black, Kings Ginger, Pineapple,
Bitters - Long & strong

Chai Chai

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

House Bloody Mary

Given The Chilli Pickle Grrrrrrr!

Negroni

Campari, Gin, Sweet Vermouth, Dried Orange

Classic Margarita

Tequila, Triple Sec, Lime, Salt Rim, Rocks

Espresso Martini

Kahlua, Vodka, Coffee

MOCKTAILS | All 11

Fresh Mint Slushy

Lahore style, blended ice fresh mint cooler

Banana & Raspberry Twotone Lassi

Two layers of delicious fruit lassi

GIN & TONICS

What better way to start your Indian feast?

All served double with Fever Tree Tonic

Classic London Dry | 10

Tonic, Juniper Berries & Lime

Sharish Orange Blossom | 11.5

Tonic, Dried Orange

Hapsua Himalayan | 12.5

Tonic, Fresh Mint, Curry Leaf, Fresh Lime

Jindea Single Estate | 11

Mediterranean Tonic, Fresh Lemon, Dried Lemon

Uncle Vals Restorative | 10.5

Aromatic Tonic, Fresh Lemon, Lavender

Hendricks | 11

Elderflower Tonic, Mint, Cucumber

BEER

Long Blonde (4.1%) *East Sussex* 500ml | **6.8**

Curious Brew (4.7%) *Kent* 330ml | **6**

Chilli Pickle Session Lager (4%) Draught, *Kent* | **1/2 pint 3 / pint 5.8**

Kingfisher (4.1%) Draught, *Indian* | **1/2 pint 3.7 / pint 6.6**

Lost Pier Beach (4%) Session IPA *East Sussex* 330ml (GF) | **5.9**

Erdinger Weissbier (5.3%) *German* 500ml | **7.5**

Erdinger Alkoholfrei (0.5%) *German* 500ml | **6**

Curious Apple Cider (5.2%) *Kent* 330ml | **6**

COOLER

Ram's Fresh Lime Soda | **3.5**

Just as Ram drinks it at home. Choose Sweet, Salt or both.

Pomegranate & Ginger Fizz | **4.5**

Pomegranate Juice with Ice, Ginger Fizz, Fresh Ginger

Persian Lemonade | **4.5**

Fresh Lemon, Rose Essence, Mint, Cucumber

Virgin Mary | **4.5**

Tomato Juice, Lemon, Chilli Pickle Spices

SPARKLING

Prosecco Extra Dry, Canal Grando | 125ml 7.5 / bottle 34
Veneto, Italy

Bloomsbury Brut, Ridgeview | 125ml 11 / bottle 60
Sussex, England

Fitzrovia Rosé, Ridgeview | bottle 65
Sussex, England

SOFT DRINKS

Still or Sparkling Mineral Water 750ml | 4

Fruit Juices Orange / Pineapple / Cranberry / Apple | 3.25

Coca Cola / Diet Coke / Sprite 330ml Can | 3.25

LASSIS

Sweet / Salt Lassi | 4
Plain Yoghurt Drink with Sugar Syrup or Salt

Mango Lassi | 4.8
Yoghurt Drink with Alphonso Mango Puree

WHITE

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!


175ml carafe bottle

Viognier, Heritage, Les Collines du Bourdic * <i>Languedoc, France</i>	7.9	22	31
Verdeca, Talò, San Marzano * <i>Puglia, Italy</i>	8.5	24	33
Rioja, Valdebaron Blanco, Bodegas Ondarre * <i>Rioja, Spain</i>	9	25.7	36
Gewurztraminer, Terres Epicées, Dopff Au Moulin * <i>Alsace, France</i>			43

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 <i>Swartland, South Africa</i>	7.5	21	29.5
Piquepoul Terret, 'l'Arête de Thau <i>Languedoc, France</i>	8.75	24.75	35
Gavi di Gavi, Fossili, San Silvestro * <i>Piedmont, Italy</i>			42

 *Vegan Friendly*

FRUITY & AROMATIC

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

Cintila Branco * <i>Península de Setúbal, Portugal</i>	6.8	19	27
Zibibbo, Vitese, Colomba Bianca * <i>Sicily, Italy</i>	8.5	24	33.5
Sauvignon Blanc / Gros Manseng, Domaine de Joÿ * <i>Côtes de Gascogne, France</i>	9.9	27.5	37.5
Riesling, Watervale, Jim Barry Wines <i>Clare Valley, Australia</i>	10.5	28.5	40
Pinot Gris, Rockburn * <i>Central Otago, New Zealand</i>			48

RED

RIPE & SPICY

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

Montepulciano d'Abruzzo, Avegiano, Bove * <i>Abruzzo, Italy</i>	8.75	24.5	35
Tempranillo / Cabernet Sauvignon / Syrah, Desir, Oumsiyat * <i>Bekaa Valley, Lebanon</i>	8	21.5	31.7
Shiraz / Cabernet Sauvignon, The Barry Bros, Jim Barry Wines <i>Clare Valley, Australia</i>	11	30	42

ROBUST & POWERFUL

*The bigger the curry the bigger the wine needed!!
Red meat curries with rich sauces are the order of day here.*

Malvasia Nera, Talò, San Marzano * <i>Puglia, Italy</i>	9.75	27.5	38.5
Malbec Classic, Piattelli Vineyards * <i>Salta, Argentina</i>	11.5	32.5	45
Zinfandel, Dry Creek Valley, Peterson Winery * <i>California, USA</i>			52

SMOOTH & EASY DRINKING

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

Santo Isidro Red, Santo Isidro de Pegões * <i>Península de Setúbal, Portugal</i>	6.75	19.5	26.5
Carmenère, Undurraga * <i>Valle Central, Chile</i>	7.8	21.5	29
Rioja Crianza, Hugonell * <i>Rioja, Spain</i>	9.2	25.5	36
Pinot Noir, El Compadre, Viña Echeverría * <i>Valle de Malleco, Chile</i>		28.5	42

ROSÉ

Syrah / Grenache Rosé, Château de Campuget * <i>Languedoc, France</i>	7.5	21	29
Soupir Rosé, Château Oumsiyat Bekaa Valley, Lebanon *	9	25	35
Rosé Aumérade Style, Château de l'Aumérade <i>Provence, France</i>	10	27.5	38

SPIRITS | 25ml

VODKA

Finlandia | 3.8
Absolut | 3.8
Grey Goose | 4.7

GIN

Bombay Sapphire | 3.8
Hendricks | 4.6

RUM

Bacardi | 3.7
Black Magic Spiced | 4.5
Goslings | 4.5

TEQUILA

Jose Cuervo Silver | 3.7
Cazcabel Coffee | 4.5
Patron Silver | 4.8

BRANDY & COGNAC

Cognac Martel VS | 4.5
Courvoisier VSOP | 4.5
Metaxa 5 Star | 3.8

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

LIQUEURS

Baileys 50ml | 5
Amaretto | 4
Cointreau | 4
Tuaca | 4
Sambuca | 4
Frangelico | 4
Fernet Branca | 4
Grand Marnier | 4
Kahlua | 4
Noilly Prat | 4

MIXERS | All 2.8

Coca Cola
Diet Coke
Fever Tree Lemonade
Fever Tree Tonic
Fever Tree Slim Line

Fever Tree Mediterranean
Fever Tree Aromatic
Fever Tree Ginger Beer
Fever Tree Ginger Ale

AFTER DINNER DRINKS

Chai Chai | 11

Homemade Chai, Frangelico, Drambuie, Bourbon
Served hot or over ice

Sulumani Chai (VG) | 4

Fresh Ginger, Cardamom, Cinnamon, Lemon, Clove,
Poured over Fresh Mint

CP Chai | 4.5

Homemade Spiced Milk Tea with Black Pepper,
Clove, Cinnamon, Green Cardamom & Fresh Ginger

Espresso Martini | 11

Kahlua, Vodka, Coffee

Kerala Coffee | 4

Strong Coffee, Condensed Milk & Cardamom
The only way to have coffee in India
Add shot of Kahlua + 4

TEA & COFFEE

Earl Grey | 3.5

Ceylon | 3.5

English Breakfast | 3.5

Chamomile | 3.5

Peppermint / Fresh Mint | 3.5

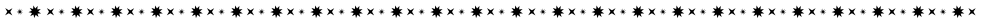
Gunpowder Green | 3.5

Espresso | 3.2

Americano | 3.2

Latte | 3.5

Cappuccino | 3.5



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