

NIBBLES

Poppodom Bowl & Dips (V/VG)	6
Jaffna Mix (NUTS)	4
Peanuts, Cashews, Sev & Sambol, - lip smacking hot mix	

HOUSE SPECIAL COCKTAILS

Orange & Ginger Margarita	11
Tequila, Triple Sec, Ginger, Orange, Tajin	
Mr Singhs JWB Punch	11
Johnnie Walker Black, Kings Ginger, Pineapple, Bitters	
Mince Pie Martini (NUTS)	11
Mixed Fruit & spice infused Vodka, Walnut Bitters.	
Boozy Lassi	11
Mango Lassi, White & Coconut Rum, Toasted Coconut	
Hendricks	11
Hendricks Gin, Elderflower Tonic, Mint, Cucumber	
House Bloody Mary	11
Given the Chilli Pickle Grrrrrrrr!	
Bloomsbury Brut Ridgeview	11
Sussex sparkling	

HOUSE SPECIAL MOCKTAILS

Fresh Mint Slushy	8
Lahore style, blended ice fresh mint cooler	
Banana & Raspberry Twotone Lassi	8
Two layers of delicious fruit lassi	

STREET EATS & CHAAT

Chettinad Buttermilk Wings	9.5
Crispy buttermilk chicken wings, toasted coconut, curry leaf and ginger crumb	
Bombay Parsnip Chaat (V) (NUTS)	8
Our spin on the hawker favourite. A delicious mishmash of textures and flavours.	
Venison Samosa	9
Crispy Venison parcels, game spice, masala ketchup, Curry leaf chutney	
CP Onion Bhaji (VG)	7.5
15 years of tweaking - we think they are up there. Topped with Chennai chaat, mango mint sauce	
Gobi Manchurian (VG)	7.5
Crispy Cauli florets in an Indo Chinese hot, sweet & sour sauce.	
Chef Sunny's Pani Puri (VG)	7
Puri shells filled with chickpea & potato chaat and zingy tamarind pepper water.	
Punjabi Veg Samosas (VG)	7
Classic potato & pea parcels with tamarind chutney	



LUNCH MENU

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. Our passion is for big flavours, 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

TANDOOR & BBQ

Mughlai White Royal Chicken Tikka	16
Cardamom, mace, white pepper, cheddar, cream, screwpine	
Charcoal Lamb Sizzler	24
Best end lamb cutlets with a tangy black pepper sauce	
Lamb Koobidah	18
Minced lamb kebab, smoked clove, chilli flake & parsley naan, riatta, pickles	
Chilli Paneer (V)	15
Desi masala, peppers, onions and toasted crushed spice	
Bengal Chicken Chaap Sizzler	16
Chicken Thigh escalopes in a red spiced Bengal marinade, side of hot spicy gravy	

COASTAL SPECIAL

Indian Moules Frites Mussel Rasam & Masala Fries	21
Beautiful plump West country mussels in a spicy Tamil tomato broth with a bowl of Gunpowder fries (without fries 18)	

CURRY SET LUNCH

All with masala pappad, pilau rice, chutney, pickle, chapatti	18
GRAND THALI UPGRADE	20
With extra Bombay tatties, dal, snack, riatta, sweet	
Luknowi Oxtail Nihari	
A silky beef curry from the royal kitchens of Lucknow	
CP Tandoori Butter Chicken	
BBQ chicken pieces in a classic butter gravy Old Delhi style	
Colombo Pumpkin Curry (VG)	
Pumpkin pieces in a fragrant tempered fresh coconut gravy	
Bengal Khadi, Corn & Methi Fritters (V)	
Spiced yoghurt curry with Bengal 5 spice, crispy corn and fenugreek dumplings	
Hyderabadi Aubergine (VG) (NUTS)	
Aubergine pieces in a Hyderabadi spiced coconut and peanut gravy	
Andhra Chilli Chicken Curry	
Green chilli & fresh herbs. One for the spicy curry lovers	
Sri Lankan Village Fish Curry	
Fresh catch in a hot and tangy coconut gravy	

LAHORI CHARCOAL GRILL OPEN WRAPS

Fresh Pakistan flatbread topped with our Sigri charcoal grilled kebabs, salad, garlic riatta, chilli sauce, pickle	
Lamb Seekh Kebab	15
Bengal Chicken Chaap	15
Chilli Paneer (V)	15
Add pilau rice or Gunpowder fries £2 suppl.	

BIRYANI & PULAO

Hyderabadi Chicken Biryani (NUTS)	17.5
Classic chicken biryani with peanut salan gravy, riatta, salad	
King Prawn Pulao	22
Fresh tiger prawns with toasted garlic, chilli, mustard lemon rice, curry leaf and peppers	

TANDOOR & TAWA BREAD

Garlic Coriander Naan (V)	4
Butter Naan (V)	3.5
Peshwari Naan (V) (NUTS)	4.5
Amritsari Onion Kulcha <i>Until sold out</i> (V)	4.5

SIDE SHOW

Gunpowder Fries (VG)	6.5
Madras Mayo, Vindaloo Ketchup	
Jaffna Masala Potatoes (VG)	7.5
Pilau Rice (VG)	5
Coconut Turmeric Greens (VG)	8
Mixed greens in a turmeric and ginger coconut milk	
House Balti Dal (VG)	8
Bukhara Black Dal (V)	9
Luxurious buttery black lentils	
Kachumber Chopped Salad (VG)	4.5
Riatta (V)	3.5
Garlicky thick yoghurt dip	
Idlis (VG)	3.5
Rice Dumplings 2pc	

(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.