

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	
Chilli Pickle Martini	11
Vodka, Arrack, Curry Leaf Cardamom Syrup, Ancho Reyes, Grapefruit 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 Coconut Hot Wings	9.5
Bombay Chaat (NUTS) (V)	8
Venison Samosa , Madras Ketchup	9
CP Onion Bhaji , Mango, Mint Sauce (VG)	7.5
Cauliflower Manchurian (VG)	7.5
Chef Sunny's Pani Puri (VG)	7
Punjabi Veg Samosa (VG)	7

TANDOOR & BBQ

Luknowi Paneer Sizzler (V)	16
BBQ Kashmiri Best End Lamb Chops	24
ChalkStream Trout Achari Tikka	18
Goan Chicken Escalopes Sizzler	17

(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.



DINNER 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

CHILLI PICKLE SPECIALS

Oxtail Madras Original CP Recipe 2008	19
Lankan Seafood Pot Fresh catch & Tiger Prawns Colombo Style	22

CURRY

Old Delhi Tandoori Butter Chicken	17
Tamil Marrow & Bean Curry (VG)	15
Chilli Pickle Paneer Jalfrezi (V)	15
Hyderabadi Peanut & Aubergine (VG) (NUTS)	15
Rajasthani Lamb Laal Maas	17

BIRYANI & PULAO

Hyderabadi Chicken Biryani (NUTS)	18
Sabzi Dum Biryani (VG)	17

TANDOOR & TAWA BREAD

Garlic Coriander Naan (V)	4
Butter Naan (V)	3.5
Peshwari Naan (V) (NUTS)	4.5
3 Chilli Butter Naan HOT (V)	4.5
Tandoori Methi Roti (VG)	3.5

SIDE SHOW

Gunpowder Fries (VG)	6.5	House Tarka Dal (VG)	8
Jaffna Masala Potatoes (VG)	7.5	Kachumber Chopped Salad (VG)	4.5
Pilau Rice (VG)	5	Riatta (V)	4
Coconut Milk Turmeric Greens (VG)	8	Idli Rice Cakes (VG)	3.5
Bukhara Black Dal (V)	9	Fried Green Chillis	1

SHARING FEASTS

£39 Non Veg / £36 Veg per head minimum 2 persons sharing

NON VEG SET MENU

NIBBLES

Poppodoms & Chutneys

STREET EATS

Bombay Chaat (NUTS)

Prawn Rasam

Chettinad Coconut Hot Wings

CP Onion Bhaji

MAIN EVENT

ChalkStream Trout Tikka

Kashmiri Best End Lamb Chops

Old Dheli Tandoori Butter Chicken

SIDES

Pilau Rice • Jaffna Masala Potatoes

House Dal • Sliced Kachumer & Pickle

Riatta • Bread Basket

VEG SET MENU

NIBBLES

Poppodoms & Chutneys

STREET EATS

Bombay Chaat (NUTS) (V)

CP Onion Bhaji (VG)

Cauliflower Manchurian (VG)

Sunny's Pani Puri (VG)

MAIN EVENT

Luknowi Paneer Sizzler (V)

Hyderabadi Peanut & Aubergine (NUTS) (VG)

Tamil Marrow & Bean Curry (VG)

SIDES

Pilau Rice (VG) • Jaffna Masala Potatoes (VG)

House Dal (VG) • Kachumer Salad (VG)

Riatta (V) • Bread Basket (V)

SWEET TREATS

Choose 1 of the below £5 Suppl.

Kesar Rasmalai (NUTS) (V)

Soft Bengali rice cakes, saffron milk

Maple Gulab Jaman (V)

Hot Milk Dumpling, Rose Maple Syrup

Coconut Kulfi (VG)

Rose macerated berries