

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

(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.



LUNCH MENU

12pm-3pm

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

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

CHILLI PICKLE SPECIALS

Lankan Seafood Pot Fresh catch & Tiger Prawns Colombo Style	22
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CURRY SET LUNCH

All with masala pappad, pilau rice, chutney, pickle, chapatti	18
GRAND THALI UPGRADE	
With extra Jaffna tatties, dal, snack, riatta, sweet	22
Old Delhi Tandoori Butter Chicken	
Tamil Marrow & Bean Curry (VG)	
Chilli Pickle Paneer Jalfrezi (V)	
Hyderabadi Aubergine (VG) (NUTS)	
Rajasthani Lamb Laal Maas	

LAHORI CHARCOAL GRILL OPEN WRAPS

Fresh Pakistan flatbread topped with our Sigrri charcoal grilled kebabs, salad, garlic riatta, chilli sauce, pickle	
Chicken or Paneer (V)	17
Choose with pilau rice or Gunpowder fries	

BIRYANI & PULAO

Hyderabadi Chicken Biryani (NUTS)	17.5
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
Kashmiri Methi Roti (VG)	4

SIDE SHOW

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

DESSERTS

Kerala Coffee Dark Chocolate Mousse (V)	8
Kesar Rasmalai (NUTS) (V)	7
Soft Bengali rice cakes, saffron milk	
Maple Gulab Jaman (V)	7
Hot milk dumplings, Maple Rose Syrup	
Coconut Kulfi (VG)	8
Rose macerated berries & toasted coconut	
Mango Kulfi (V)	7
Raspberry sauce, popping candy	