NIBBLES -

Poppodom Bowl & Dips (V/VG)	(
Jaffna Mix (NUTS)	
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 Grrrrrrr!	
Bloomsbury Brut Ridgeview	11
Sussex sparkling	

— HOUSE SPECIAL MOCKTAILS —

Fresh Mint Slushy	8
Lahore style, blended ice fresh mint cooler	
Punjabi Gulab Lassi	5
Rose & Cardamom yoghurt drink	

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 -

Tandoori Chicken 'Moti Mahal' Old Delhi Style	17
BBQ Kashmiri Best End Lamb Chops	24
Chalk Stream Trout Achari Tikka	18
Tandoori Achari Paneer Tikka	16

(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 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.



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
Sri Lankan Crab & Fish Pot Colombo Style	22
Garlic Sambal Butter Tiger Prawns	18
Garlic Sambal Butter Tiger Prawns	18

CURRY -

Old Delhi Tandoori Butter Chicken	17
Tamil Veg & Bean Curry (VG)	14
Chilli Pickle Paneer Jalfrezi (V)	15
Hyderabadi Peanut & Aubergine (VG) (NUTS)	15
Rajasthani Lamb Laal Maas	17
Colombo Pumpkin Curry (VG)	14
BIRYANI —	

Hyderabadi Chicken Biryani (NUTS)

18

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
Tarka Tenderstem Brocoli (VG)	8	Idli Rice Cakes (VG)	3.5
Bukhara Black Dal (V)	9	Fried Green Chillis	1

If you have a food allergy or Coeliac disease please speak to the staff before you order

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 Delhi 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

Tandoori Achari Paneer Tikka (V) Hyderabadi Peanut & Aubergine (NUTS) (VG) Colombo Pumpkin 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) Berry compote

