

# *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.**

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## WINE

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*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.*

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## BEER

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*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**

### **Chilli Pickle Martini**

Vodka, Arrack, Curry Leaf Cardamom Syrup,  
Ancho Reyes, Grapefruit 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

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## **HOUSE SHOT | 6**

**Tequila Tabasco** - Hornitos Green Label, Tabasco

## **MOCKTAILS | All 8**

### **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

**Theiving Monkey** (3.9%) Chilli Pickle Session Pils | **3.8 / 6.5**

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

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

**Kingfisher** (4.1%), *Indian* | 330ml **5**

**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 Bottle 4**

## **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

<b>Viognier, Heritage, Les Collines du Bourdic *</b> <i>Languedoc, France</i>	8	23	32
<b>Verdeca, Talò, San Marzano *</b> <i>Puglia, Italy</i>	8.9	25	34
<b>Rioja, Valdebaron Blanco, Bodegas Ondarre *</b> <i>Rioja, Spain</i>	9.5	27	38
<b>Gewurztraminer, Terres Epicées, Dopff Au Moulin *</b> <i>Alsace, France</i>			44

### CRISP & REFRESHING

*Easy drinking palate cleansers, ideal for enjoying at the start of the meal with some of our lighter street snacks.*

<b>Chenin Blanc, Founders, Swartland Winery</b> <i>Swartland, South Africa</i>	7.9	23	31
<b>Piquepoul Terret, 'l'Arête de Thau</b> <i>Languedoc, France</i>	8.9	25.5	37
<b>Gavi di Gavi, Fossili, San Silvestro *</b> <i>Piedmont, Italy</i>			43

 *Vegan Friendly*

## FRUITY & AROMATIC

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

<b>Cintila Branco *</b> <i>Península de Setúbal, Portugal</i>	7.2	20	28
<b>Zibibbo, Vitese, Colomba Bianca *</b> <i>Sicily, Italy</i>	8.9	25	35
<b>Sauvignon Blanc / Gros Manseng, Domaine de Joÿ *</b> <i>Côtes de Gascogne, France</i>	10.5	29	38.7
<b>Riesling, Watervale, Jim Barry Wines</b> <i>Clare Valley, Australia</i>	11.4	29.7	42
<b>Pinot Gris, Rockburn *</b> <i>Central Otago, New Zealand</i>			49

## RED

## RIPE & SPICY

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

<b>Montepulciano d'Abruzzo, Avegiano, Bove *</b> <i>Abruzzo, Italy</i>	9	25.5	37
<b>Tempranillo / Cabernet Sauvignon / Syrah, Desir, Oumsiyat *</b> <i>Bekaa Valley, Lebanon</i>	8.5	22.3	32.9
<b>Shiraz / Cabernet Sauvignon, The Barry Bros, Jim Barry Wines</b> <i>Clare Valley, Australia</i>	11.5	31	43.6

## ROBUST & POWERFUL

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

<b>Malvasia Nera, Talò, San Marzano *</b> <i>Puglia, Italy</i>	<b>10.5</b>	<b>29</b>	<b>40</b>
<b>Malbec Classic, Piattelli Vineyards *</b> <i>Salta, Argentina</i>	<b>12</b>	<b>33.5</b>	<b>47</b>
<b>Zinfandel, Dry Creek Valley, Peterson Winery *</b> <i>California, USA</i>			<b>53</b>

## SMOOTH & EASY DRINKING

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

<b>Santo Isidro Red, Santo Isidro de Pegões *</b> <i>Península de Setúbal, Portugal</i>	<b>7.25</b>	<b>20.2</b>	<b>27.6</b>
<b>Carmenère, Undurraga *</b> <i>Valle Central, Chile</i>	<b>8.4</b>	<b>23</b>	<b>31</b>
<b>Rioja Crianza, Hugonell *</b> <i>Rioja, Spain</i>	<b>9.8</b>	<b>26.3</b>	<b>37</b>
<b>Pinot Noir, El Compadre, Viña Echeverría *</b> <i>Valle de Malleco, Chile</i>		<b>30.5</b>	<b>45</b>

## ROSÉ

<b>Syrah / Grenache Rosé, Château de Campuget *</b> <i>Languedoc, France</i>	<b>8</b>	<b>23</b>	<b>31</b>
<b>Soupir Rosé, Château Oumsiyat Bekaa Valley, Lebanon *</b>	<b>9.5</b>	<b>26</b>	<b>37</b>
<b>Rosé Aumérade Style, Château de l'Aumérade</b> <i>Provence, France</i>	<b>11</b>	<b>28.5</b>	<b>40</b>



## **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**

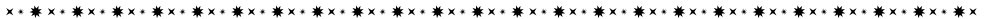
**Gunpowder Green | 3.5**

**Espresso | 3.2**

**Americano | 3.2**

**Latte | 3.5**

**Cappuccino | 3.5**



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**Chilli Pickle**