

ALL DAY SUNDAY BRUNCH

SET MENU

SUNDAY SPECIAL

ROAST LAMB
SHANK 'RAAN'

ESCAPE THE SUNDAY BLUES

Experience the best of both lunch & dinner. Every Sunday 12.30pm - 6pm

SIGRI SURF & TURF

SIGRI WHOLE BAKED
SEABREAM


FIERY BLOODY MARY'S

STREET FOOD

ALL DAY KING THALI'S

KID'S MENU

THE CHILLI PICKLE DELIVERED TO YOUR DOOR
NOW AVAILABLE ON DELIVEROO

 The Chilli Pickle

 @TheChilliPickle

 thechillipickle

2 COURSES + NIBBLES £24

3 COURSES + NIBBLES £28

NIBBLES

POPPADOMS

served with chutneys and pickles

CHILLI PICKLE MIX (NUTS)

Pecan, peanut and hazelnut, sevian, namkeen, coconut, cranberries, curry leaf, cornflakes

STARTERS

Please choose one of the following:

NEW TARKA TIGER PRAWNS

Toasted garlic & cumin fried tiger prawns with potato puri, vindaloo ketchup & herb chutney

PUNJABI LAMB SAMOSAS

Spiced lamb mince pasties with fresh mint chutney

NEW FIRECRACKER WINGS

Crispy fried chicken wings rolled in a hot sweet & sour Indo-Chinese sauce, crispy garlic & roasted chilli

PANI PURI (VG)

Crispy puri shells with potato & chickpea salad, spiced tamarind water & chilli

ONION, SHALLOT & CURRY LEAF PAKORA (VG)

Crispy onion fritters with spiced mango chutney

DESSERT & AFTER DINNER COCKTAILS

Please choose any dessert from the menu;
our signature kulfi's
truffles & Indian sweets

or after dinner cocktail (Sup £1)

MAINS

Please choose one of the following:

SIGRI SURF & TURF

Charred Sambhal prawns, red chicken tikka, jeera lamb chop, Kashmiri chicken seekh, cumin herb naan, smoked aubergine crush, CP riatta, mango chutney. A feast for one!

PANEER JALFREZI (V)

Indian cheese in a tomato, onion & pepper gravy, chilli & crushed spice with garlic & chilli naan

PUNJABI AUBERGINE (V) (NUTS)

Aubergine curry with tamarind, coconut, peanut & tempered pickling spices with curry leaf roti & kachumber salad

NEW PARSİ CHICKEN DHANSAK

Chicken pieces in a sweet, sour, spicy lentil curry with aubergine, peppers, poppy seed naan & kachumber salad

NEW COORGI PORK CURRY

Famous pork curry from a hill station in the Western Ghats with warm spice, kachampuli, black pepper & curry leaf, green apple kachumber & steamed rice

BASS & MUSSEL MOILEE

Fresh bass fillet and mussels simmered in a fragrant spiced coconut sauce with red rice string hoppers & garlic pickle

Before ordering please speak to a member of staff if you have a food allergy or intolerance.
Food items may contain traces of nuts

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NIBBLES

POPPADOMS & CHUTNEYS (VG) 4

Dry roasted & fried with our signature chutneys, pickles, and onion salad.
Poppadom 1PC - 90p

MASALA PAPPAD (VG) 2.5

Fried pappads with chopped onion, red chilli, tomato, coriander, chaat masala and fresh lime

CHILLI PICKLE MIX (VG) (NUTS) 2.8

Almond, peanut & cashew, sevia, namkeen, coconut, cranberries, curry leaf, cornflake

STREET FOOD & SMALL PLATES

Enjoy our mix of traditional Indian street food with local seasonal ingredients and our Chilli Pickle twist

PUNJABI LAMB SAMOSAS 6.8

Spiced lamb mince pasties with fresh mint chutney

NEW TARKA TIGER PRAWNS 8.5

Toasted garlic & cumin fried tiger prawns with potato puri, vindaloo ketchup and herb chutney

MUSSEL RASAM & VADA 8

West country mussels steamed in a Tamil black pepper broth with curry leaf, coconut oil & savoury lentil doughnut

PANI PURI (VG) 6

Crispy puri shells with potato & chickpea salad, spiced tamarind water & chilli - Indias favourite street snack

ONION SHALLOT & CURRY LEAF PAKORA (VG) 5.5

Crispy onion fritters with spiced mango chutney

NEW TANDOORI HORSERADISH PANEER (VG) 7.5

Indian cheese marinated in fresh horseradish, ginger & cardamom, fenugreek mayo & green mango salad

NEW FIRECRACKER WINGS 7.8

Crispy fried chicken wings rolled in a hot sweet & sour Indo-Chinese sauce, crispy garlic & roasted chilli

PUNJABI VEG SAMOSAS (VG) 5.5

Classic Punjabi Vegetable parcels with tamarind chutney

CURRIES

India is a vast land of culture, climate and religion and our mix of regional curries are a nod to this using fresh seasonal local ingredients and traditional methods

We suggest you choose one or two sides to compliment your curry

PUNJABI AUBERGINE CURRY (VG) (NUTS) 9.5

Aubergine curry with tamarind, coconut, peanut & tempered pickling spices

NEW CHICKEN KOLHAPURI 10.5

Spicy chicken curry with a rich smoked masala, coriander & extra virgin cocunt oil

BASS & MUSSEL MOILEE 14

Fresh bass fillet and mussels in a fragrant spiced coconut sauce

OLD DELHI BUTTER CHICKEN 10.5

Fresh tandoori chicken pieces finished in a classic buttery tomato base gravy finished with garam masala, methi & honey (Need more spice? Just ask your server)

MUTTON LAAL MAS 12.5

Fiery Rajastani curry, mutton shoulder slow braised with warm spices, ginger, garlic & red chilli

NEW PARS CHICKEN DHANSAK 10.5

Chicken pieces in a sweet, sour, spicy lentil curry with aubergine & peppers

NEW COORGI PORK CURRY 12

Famous pork curry from a hill station in the Western Ghats with warm spice, kachampuli, black pepper & curry leaf

SAMBHAR COCONUT VEG CURRY (VG) 8.5

Classic South Indian vegetable curry with toor dal, mixed vegetables, coconut milk, curry leaf & sambhar masala

PANEER JALFREZI (V) 9.5

Indian cheese marinated with chilli, ginger, crushed spices in a tomato, onion & pepper gravy

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SIGRI GRILLS

Meat, fish and vegetables cooked over hot coals and charcoal at a searing heat North Indian & Pakistani style

SIGRI SURF & TURF 19

Charred Sambhar prawns, red chicken tikka, jeera lamb chop, Kashmiri chicken seekh, cumin herb naan, smoked aubergine crush, CP riatta, mango chutney. A feast for one!

NEW LAMB SHANK 'RAAN' STYLE 18

Lamb shank slow roast in spice Punjabi style & fired over hot coals served with Persian biryani rice, smoked aubergine crush & green chilli mint chutney

GRILL SHARERS

Choose one or two for the table to compliment your meal

ROYAL LUKNOWI CHICKEN TIKKA (NUTS) 8.00

Chicken breast pieces with saffron, almond, lemon, cardamom & ginger

JEERA LAMB CUTLETS 3PC 13.00

Marinated in warm spice with toasted cumin & fresh mint chutney

RED TIKKA CHICKEN 8.00

Chicken breast pieces with Kashmiri chilli, garam masala, fenugreek & ginger with red onion, fresh coriander & lime

CHARRED SAMBHAL JUMBO PRAWNS 4PC 12

Butterfly king prawns marinated in fresh chilli Sambhal butter

BIRYANIS

FOREST MUSHROOM BIRYANI (V) 13.5

Forest mushrooms cooked with aged basmati, crispy onions, coriander, biryani masala, fragrant korma gravy, pickle & salad

HYDERABADI CHICKEN BIRYANI 14.5

Chicken thigh pieces cooked with aged basmati, saffron, kerd, onion & spice, CP riatta, pickle, fresh date & jalapeño peanut sauce

SIDES, BREAD & RICE

PLAIN RICE (VG)	2.5	DAL MAKHANI (V)	4.5
LEMON RICE (VG)	3.5	Classic buttery black lentils finished with fenugreek leaf and cream	
JEERA PILAU RICE (VG)	3.5	TARKA TENDERSTEM BROCCOLI (VG)	5
PEANUT RICE PAWA (NUTS) (VG)	3.5	Steamed and tempered with mustard oil, cumin, curry leaf and toasted almonds	
CHUNKY KACHUMBER SALAD (VG)	3.5	RED RICE STRING HOPPERS (VG)	3
BUTTER NAAN (V)	2.5	Keralan Iddiapam noodle cakes	
GARLIC CORIANDER NAAN (V) (NUTS)	2.8	AUBERGINE CRUSH (VG)	6.5
PESHWARI NAAN (V)	3	Smoked aubergine stew Punjabi style	
CURRY LEAF ONION ROTI (VG)	2.5	CP CHIPS CHATT (V)	3.5
CP RIATTA (V)	2.5	Fries loaded with Vindaloo Ketchup & Curry Leaf Mayo	
CP MANGO CHUTNEY (VG)	1.5	FIERY PICKLE TRAY (VG)	3
		Fried chillis, chilli sambhal, Rajastani hot pickles	
		FRESH RED CHILLI SAMBHAL (VG)	1.5

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