



Copper Chimney honours the culinary legacy of Undivided North India—from Peshawar to Delhi—through recipes and techniques pioneered by our founder, Mr. J.K. Kapur.

Welcome to our world of legacy cuisine, cherished across India, and other countries for over 50 glorious years. Here, every curry simmers for hours, lentils slow-cook, biryanis are meticulously layered, and each piece of bread is baked to perfection.

STARTER PLATES

<small>CC signature</small> Kadak Roomali D G	6.95
Crisp handkerchief thin bread served with a selection of chutneys	
Chandni Chowk Chaat D G	8.25
From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered with sweet & spicy chutney	
<small>vegan</small> Green Pea and Aloo Samosas G	7.25
India's all time favourite snack, stuffed with a melange of green peas and potato	
<small>vegan</small> Aloo Tikki Chaat	8.25
Classic street style aloo tikki laced with sweet and sour chickpeas and topped with chaat ki chutneys	
Sev Puri G	6.75
An Indian street classic featuring crispy puris topped with potatoes, tangy chutneys and crispy chickpea vermicelli	
Cheese Naan D G	5.95
Cheese stuffed naan dusted with our signature spice mix	
Onion Pakora Rings D G	5.95
Crispy onion rings served with a selection of chutneys	
<small>CC signature</small> Roast Paneer Tikka D	15.45
Cottage cheese marinated in whole roasted spices and pepper infused yoghurt, grilled in our tandoor oven	
Butter Chicken Wings D N	7.95
Chargrilled chicken wings tossed in makhani sauce	
Rawa Fried Fish G	9.95
Semolina- crusted fish fingers served with a curry dipping sauce	
Delhi-Style Fried Chicken G	9.25
A street-side fried chicken flavoured with our hand-pounded garam masala, cayenne pepper, and Indian spices	
Chargrilled Chicken Tikka D	18.25
Chicken marinated in yoghurt with Amritsari spices, red chillies, amchoor and Himalayan black salt	
Minced Lamb Patti Samosa G	8.95
The meat lovers version of India's all time favourite snack, filled with minced lamb	
<small>CC signature</small> Grilled Burrah Chop	9.45
Perfected over decades, tender lamb chops marinated for over 8 hours, seared and chargrilled	

TANDOOR ROLLS

Paneer Tikka Roomali Roll D G	9.45
Indian cottage cheese marinated in Indian spices and yoghurt, chargrilled and wrapped in a roomali roti	
Chicken Tikka Roomali Roll D G	10.45
Chicken marinated in Indian spices and yoghurt, chargrilled and wrapped in a roomali roti	

PAIRED MEALS

served with steamed rice

<small>CC signature</small> Bazaar Ke Chole D	14.95
Chickpeas soaked in an infusion of tea leaves and a homemade spice mix, flavoured with crushed pomegranate powder	
Rajma Masala D	14.95
A homestyle kidney beans stew laced with Indian spices	
Saffron Shrimp	22.45
Shrimps simmered in a smooth, saffron-scented aromatic gravy	

CURRIES

<small>CC signature</small> Paneer Masala D N	17.45
Fresh and soft cottage cheese simmered in a buttery, tomato gravy, this copper specialty remains unchanged since its inception over four decades ago	
<small>vegan</small> Roasted Eggplant Bharta	13.25
Roasted aubergine mash tossed in homemade onion tomato masala and pounded spices	
<small>CC signature</small> Butter Chicken D N	19.95
Boneless tandoori chicken, simmered in our signature tomato gravy, accentuated with butter and dry fenugreek	
Bhuna Chicken	19.45
Pot roasted chicken imbibes the distinctive flavours of freshly pounded spices, simmered in a slow cooked onion-tomato gravy	
<small>CC signature</small> Lamb Rogan Josh	20.45
Boneless lamb, marinated for over 6 hours in our secret 21-spice blend and slow-cooked with rogan, a special Kashmiri chilli spice-infused oil	
Lamb Shank Nihari D	24.95
A rich slow-cooked lamb stew, flavoured with spices topped with rogan fried chillies and ginger	

BIRYANIS

<small>CC signature</small> Vegetable Biryani D	18.95
Long grain rice infused with saffron and seasoned with spices	
Chicken Tikka Dum Biryani D	20.45
Tandoor-roasted chicken tikka, layered saffron rice, topped with crisp fried onions and ginger	
<small>CC signature</small> Parda Lamb Biryani D G	21.25
Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, cooked with aromatic saffron rice in a sealed pot	
<small>vegan</small> Saffron Pulao	7.95
Saffron infused basmati rice, lightly seasoned with our selection of Indian spices	
<small>vegan</small> Steamed Rice	4.95
Long grain basmati rice	

LUNCH MENU

Paying a heartfelt homage to the quintessential Indian lunch traditions, presenting, our Lunch Menu, featuring Homestyle Curries and Paired Meals - a medley of select dishes both high in flavours, light and gentle on the stomach, perfect for a quick and satisfying meal.

Mon to Fri | 12 PM - 4 PM

*Please ask a team member for details

ACCOMPANIMENTS

	Side	Sharing
<small>CC signature</small> Black Dal Maharaja D	5.25	11.45
Whole black lentils, tomatoes and spiced slow cooked for hours, finished with a dollop of ghee		
<small>vegan</small> Dal Tadka	4.75	10.45
Yellow lentils cooked with fresh herbs and spices, served with a tempering of cumin and garlic		
<small>vegan</small> Lasooni Spinach	4.75	9.95
Fresh spinach tossed with roasted garlic		
<small>vegan</small> Jeera Potatoes	4.75	9.95
Tender baby potatoes, tossed with Indian spices in a light home-style preparation		
Pomegranate Mint Raita D	3.45	
Greek yoghurt flavoured with mint, coriander and pomegranate		

BREADS

<small>vegan</small> Tandoori Roti G	4.25
Whole wheat Indian bread cooked on the sides of a tandoor	
Butter Roti D G	4.25
Indian bread cooked on the sides of a tandoor	
Naan D G	4.25
Indian bread cooked on the sides of a tandoor	
Butter Naan D G	4.25
Indian bread cooked on the sides of a tandoor	
Garlic Naan D G	5.25
<small>CC signature</small> Roomali Roti D G	4.75
A soft, delicate, handkerchief-thin bread, tossed and cooked on an inverted tawa, this is our signature artisanal bread best paired with our flavourful curries	
Butter Roomali Roti D G	4.75

DESSERTS

Gajar Pistachio Crumble D N	7.45
Slow cooked carrot pudding with cardamom and sweetened milk layered with chopped pistachio and praline crumble	
Gulab Jamun D G	6.75
Golden fried milk dumplings steeped in rose scented syrup	
Kulfi D N	6.25
Pistachio Malai	
Royal Kulfi D N	7.25
Combination of three royal kulfi flavours in one drizzles with rose and a nut crumble	
<small>vegan</small> Sorbet	6.25
Mango Raspberry	

We include a discretionary £1 donation on your bill towards supporting two charities.



FoodCycle – a national charity that serves free 3-course community meals to people at risk of food poverty and loneliness



St Saviour's Sunbury - a Sunbury community food bank

CC signature Copper Chimney Signature **G** Contains Gluten **N** Contains Nuts **D** Contains Dairy **G** Optional Gluten **vegan** Vegan

In case you have a food allergy or intolerance to any ingredient, please let your server know when placing the order. While we take care to prevent cross contamination, we cannot guarantee an allergen free environment, as the dishes are prepared in a common kitchen where allergens may be present. All dishes may contain traces of nuts and there is a possibility that traces of gluten may be found in our gluten free dishes, due to a common kitchen environment. All prices are inclusive of VAT. All prices shown are in GBP. A discretionary 7% service charge will be added to your bill.

Indian Food, Made Unforgettable