




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

 <b>Kadak Roomali</b>  	7.25
Crisp handkerchief thin bread served with a selection of chutneys	
<b>Chandni Chowk Chaat</b>  	8.45
From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered with sweet & spicy chutneys	
 <b>Green Pea and Aloo Samosas</b> 	7.45
India's all time favourite snack, stuffed with green peas and potato	
 <b>Aloo Tikki Chaat</b>	8.75
Classic street style aloo tikki laced with sweet and sour chickpeas and topped with chaat ki chutneys	
<b>Sev Puri</b> 	6.75
An Indian street classic featuring crispy puris topped with potatoes, tangy chutneys and crispy chickpea vermicelli	
<b>Cheese Naan</b>  	6.75
Cheese stuffed naan dusted with our signature spice mix	
<b>Samosa Chaat</b> 	8.75
Street-style samosa topped with spiced chickpeas, chutneys, and chickpea vermicelli	
<b>Amritsari Shrimp</b>	9.95
From the popular alleys of Amritsar, Punjab, comes this carom-flavoured, batter-fried shrimp	
<b>Delhi-Style Fried Chicken</b> 	9.45
A street-side fried chicken flavoured with our hand-pounded garam masala, cayenne pepper, and Indian spices	
<b>Butter Chicken Wings</b>  	9.45
Chargrilled chicken wings tossed in makhani sauce	
<b>Minced Lamb Patti Samosa</b> 	8.95
The meat lovers version of India's all time favourite snack, filled with spiced minced lamb	

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

## TANDOOR GRILLS

 <b>Roast Paneer Tikka</b> 	15.75
Cottage cheese marinated in whole roasted spices and pepper infused yoghurt, grilled in our tandoor oven	
<b>Chargrilled Cauli</b> 	12.95
Cauliflower marinated in mustard, turmeric and white pepper-infused yoghurt, chargrilled	
 <b>Tandoori Sweet Potato</b>	12.95
Orange sweet potatoes grilled in our tandoor, sprinkled with our in-house tangy and hot seasoning	
<b>Chargrilled Chicken Tikka</b> 	18.45
Chicken marinated in yoghurt with Amritsari spices, red chillies, amchoor and Himalayan black salt	
 <b>Reshmi Malai Chicken</b> 	18.45
Lightly marinated in hung yoghurt and cream, delicately flavoured with white pepper and cardamom	
 <b>Grilled Burrah Chop</b>	9.95 per pc
Perfected over decades, tender lamb chops marinated for over 8 hours, seared and chargrilled	
<b>Lamb Seekh Kabab</b>	19.45
Skewered minced lamb kababs infused with hand-pounded spices, fresh coriander and 'Pipli' or long pepper	
<b>Non-Veg Platter</b>  	28.45
Chargrilled Chicken Tikka   Reshmi Malai Chicken   Lamb Seekh Kabab   Butter Chicken Wings	











## THALI LUNCH

Inspired by a nostalgic Indian culinary tradition symbolic of a hearty meal, our Thali lunch special comprises a street-style chaat, a choice of flavourful curry served with an option of naan or rice, along with a side of our tempered dal, jeera potatoes, and papad - all carefully portioned for an individual and wholesome lunch meal.

Available from Monday through Friday, 12 PM to 4 PM

\*Please ask a team member for details

## CURRIES

 <b>Paneer Masala</b>  	17.45
Cottage cheese simmered in our signature buttery tomato gravy, this Copper speciality remains unchanged since its inception over four decades ago	
 <b>Roasted Eggplant Bharta</b>	13.25
Roasted aubergine mash tossed in homemade onion tomato masala and pounded spices	
 <b>Chowk ke Subzi</b>	14.25
Fresh vegetables and mushrooms tossed with onions in a rich spice mix	
<b>Bazaar ke Chole</b> 	14.25
Chickpeas soaked in an infusion of tea leaves and a homemade spice mix, sprinkled with crushed pomegranate powder	
<b>Saffron Shrimp</b>	19.95
Shrimps simmered in a smooth, saffon-scented, subtly-flavoured and aromatic gravy	
 <b>Butter Chicken</b>  	19.95
Boneless tandoori chicken, simmered in our signature tomato gravy, accentuated with butter and dry fenugreek	
<b>Bhuna Chicken</b>	19.45
Chicken pot-roasted with spices, simmered in a slow-cooked onion-tomato gravy	
 <b>Lamb Rogan Josh</b>	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	
 <b>Lamb Shank Nihari</b> 	24.95
A rich slow-cooked lamb stew, flavoured with spices and topped with rogan fried chillies and ginger	














## BIRYANIS

 <b>Vegetable Biryani</b> 	18.95
Long grain rice infused with saffron and seasoned with spices	
<b>Chicken Tikka Dum Biryani</b> 	20.45
Tandoor-roasted chicken tikka, layered saffron rice, topped with crisp fried onions and ginger	
 <b>Parda Lamb Biryani</b>  	21.45
Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, cooked with aromatic saffron rice in a sealed pot	
<b>Saffron Pulao</b> 	7.95
Saffron infused basmati rice, lightly seasoned with our selection of Indian spices	
 <b>Steamed Rice</b>	4.95
Long grain basmati rice	

## ACCOMPANIMENTS

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

## BREADS

 <b>Tandoori Roti</b> 	4.25
Whole wheat Indian bread cooked on the sides of a tandoor	
<b>Butter Roti</b>  	4.25
<b>Butter Naan</b>  	4.75
Indian bread cooked on the sides of a tandoor	
<b>Garlic Naan</b>  	5.45
 <b>Butter Roomali Roti</b>  	4.95
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	
<b>Multigrain Chura Paratha</b>  	4.95
A layered Indian flatbread baked to crispness in our tandoor, hand-crushed, and smokey in flavour	

## DESSERTS

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

 Copper Chimney Signature  Contains Gluten  Contains Nuts  Contains Dairy  Optional Gluten  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