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.

For over 50 glorious years, we have remained true to this legacy, bringing the flavours of North India to tables across India. Today, our presence spans over 21 Copper Chimney outlets across the country. Here, every curry simmers for hours, lentils slow-cook, biryanis are meticulously layered, and each piece of bread is baked to perfection.

STARTER PLATES

signature
Kadak Roomali Ⓓ Ⓖ — 6.95
Crisp handkerchief thin bread served with a selection of chutneys

Roomali Nachos with 3 Dips Ⓓ Ⓖ — 5.95
Crisp roomali nachos served with mango chutney, green pea dip and cheese dip.

vegan
Green Pea and Aloo Samosas Ⓖ — 7.75
India's all time favourite snack, stuffed with green peas and potato

Minced Lamb Patti Samosa Ⓖ — 8.95
The meat lovers version of India's all time favourite snack, filled

Samosa Chaat Ⓓ Ⓖ — 8.75
Crisp samosas dressed with yoghurt, chutneys and chaat masala.

Chandni Chowk Chaat (G) Ⓓ — 8.75
From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered with sweet & spicy chutneys

Amritsari Shrimp — 9.95
From the popular alleys of Amritsar, Punjab, comes this carom-flavoured, batter-fried shrimp

Delhi-Style Fried Chicken Ⓖ — 9.75
A street-side fried chicken flavoured with our hand-pounded garam masala, cayenne pepper, and Indian spices

Butter Chicken Wings Ⓓ Ⓝ — 9.95
Chargrilled chicken wings tossed in makhani sauce

Tandoori Chicken Tikka Salad Ⓓ — 12.95
Tandoori chicken tikka with onions and tomatoes, tossed in a mint, coriander, and lemon dressing with a hint of Indian spices

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

signature
Chargrilled Chicken Tikka Ⓓ — 17.75
Chicken marinated in yoghurt with Amritsari spices, red chillies, amchoor and Himalayan black salt

signature
Roast Paneer Tikka Ⓓ — 16.75
Cottage cheese marinated in whole roasted spices and pepper infused yoghurt, grilled in our tandoor oven

signature
Grilled Lamb Burrah Chop — 9.95 per pc
Perfected over decades, tender lamb chops marinated for over 8 hours, seared and chargrilled

Non-Veg Platter Ⓓ — 27.95
Chargrilled Chicken Tikka | Reshmi Malai Chicken | Lamb Seekh Kabab | Chutney Fish

Reshmi Malai Chicken Ⓓ — 17.50
Lightly marinated in hung yoghurt and cream, delicately flavoured with white pepper and cardamom

Lamb Seekh Kabab — 19.45
Skewered minced lamb kababs infused with hand-pounded spices, fresh coriander and 'Pipli' or long pepper

Chutney Fish — 19.95
Sea bass marinated in our green mint and lemon chutney, chargrilled in tandoor

vegan
Tandoori Sweet Potato — 13.95
Orange sweet potatoes grilled in our tandoor, sprinkled with our in-house tangy and hot seasoning

Chargrilled Cauli Ⓓ — 13.95
Cauliflower marinated in mustard, turmeric and white pepper-infused yoghurt, chargrilled

COPPER THALI (LUNCH)

A selection of Copper Chimney favourites, thoughtfully brought together as a part of one traditional thali, crafted for a wholesome and satisfying weekday lunch, with each element carefully portioned for an individual meal.

Your thali includes:
* Street-style chaat
* Your choice of curry
* Dal tadka or Jeera aloo
* Papad
* Naan or Rice

£12.45 | Available from Monday through Friday | 12 PM - 4PM

*Copper Thali Lunch is a meal for one | Available to maximum group of 6 and to be prebooked | Copper Thali Lunch will not be served on weekends and bank holidays

*Please ask a team member for details.

CURRIES,

SERVED WITH BASMATI RICE

signature
Butter Chicken Ⓓ Ⓝ *(Influence: Punjab)* — 19.95
Boneless tandoori chicken, simmered in our signature tomato gravy, accentuated with butter and dry fenugreek

signature
Paneer Masala Ⓓ Ⓝ *(Influence: Amritsar)* — 18.45
Cottage cheese simmered in our signature buttery tomato gravy, this Copper speciality remains unchanged since its inception over five decades ago

signature
Lamb Rogan Josh *(Influence: Old Delhi)* — 20.45
Lamb marinated in our secret 21-spice blend and slow-cooked with rogan, a Kashmiri chilli -infused oil

Bhuna Chicken *(Influence: Lahore)* — 19.45
Chicken pot-roasted with spices, simmered in a slow-cooked onion-tomato gravy

vegan
Roasted Eggplant Bharta *(Influence: Punjab)* — 13.75
Roasted aubergine mash tossed in homemade onion tomato masala and pounded spices

Saffron Shrimp *(Influence: Delhi)* — 19.95
Shrimps simmered in a smooth, saffon-scented, subtly-flavoured and aromatic gravy

vegan
Chowk ke Subzi *(Influence: Chandni Chowk, Delhi)* — 14.25
Fresh vegetables and mushrooms tossed with onions in a rich spice mix

Bazaar ke Chole Ⓓ *(Influence: Rawalpindi)* — 14.25
Chickpeas soaked in an infusion of tea leaves and a homemade spice mix, sprinkled with crushed pomegranate powder

signature
Lamb Shank Nihari Ⓓ *(Influence: Old Delhi)* — 24.95
A rich slow-cooked lamb stew, flavoured with spices and topped with rogan fried chillies and ginger

Fish Rahra *(Influence: Patiala)* — 18.95
Tilapia fillets simmered in a spiced tomato-onion gravy
A classic recipe from the kitchens of Patiala

new
Chicken Tikka Masala Ⓓ Ⓝ *(Influence: Peshawar)* — 19.95
Yoghurt-marinated, tandoor-grilled chicken in a creamy tomato and cashew curry, finished with butter, cream and spices

new
Paneer Tikka Masala Ⓓ Ⓝ *(Influence: Jalandhar)* — 18.45
Yoghurt-marinated, tandoor-grilled paneer in a rich tomato, onion and cashew masala, finished with butter, cream and spices

BIRYANIS

Chicken Tikka Dum Biryani Ⓓ — 18.95
Tandoor-roasted chicken tikka, layered saffron rice, topped with crisp fried onions and ginger

signature
Parda Lamb Biryani Ⓓ (G) — 19.95
Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, cooked with aromatic saffron rice in a sealed pot

signature
Vegetable Biryani Ⓓ — 17.50
Long grain rice infused with saffron and seasoned with spices

Saffron Pulao Ⓓ — 4.75
Saffron infused basmati rice, lightly seasoned with our selection of Indian spices

vegan
Steamed Rice — 4.50
Long grain basmati rice

ACCOMPANIMENTS

	Sides	Mains
signature **Black Dal Maharaja** Ⓓ — Whole black lentils, tomatoes and spices slow cooked for hours, finished with a dollop of ghee	6.95	11.95
vegan **Dal Tadka** — Yellow lentils cooked with fresh herbs and spices, served with a tempering of cumin and garlic	6.25	10.95
Lasooni Spinach Ⓓ — Fresh spinach tossed with roasted garlic	5.75	9.95
vegan **Jeera Potatoes** — Tender baby potatoes, tossed with Indian spices in a light home-style preparation	5.75	9.95
Pomegranate Mint Raita Ⓓ — Greek yoghurt flavoured with mint, coriander and pomegranate	3.45	-
Green Salad — A refreshing salad of cucumber, onions, carrots, beetroot,	4.95	-

BREADS

vegan
Tandoori Roti Ⓖ — 3.95
Whole wheat Indian bread cooked on the sides of a tandoor

Butter Naan Ⓓ Ⓖ — 4.95
Indian bread cooked on the sides of a tandoor

Garlic Naan Ⓓ Ⓖ — 5.55

Cheese Naan Ⓓ Ⓖ — 5.95

signature
Butter Roomali Roti Ⓓ Ⓖ — 5.45
Our signature -A soft, delicate, handkerchief-thin artisanal bread, tossed and cooked on an inverted tawa, best paired with our flavourful curries

Multigrain Chura Paratha Ⓓ Ⓖ — 5.55
A layered Indian flatbread baked to crispness in our tandoor, hand-crushed, and smokey in flavour

Bread Basket *(Create Your Selection of 3)* Ⓓ Ⓖ — 12.95

DESSERTS

Gulab Jamun Ⓓ Ⓖ — 6.75
Fried milk dumplings steeped in sugar syrup and sprinkled with rose petals

Gajar Pistachio Crumble Ⓓ Ⓝ — 7.45
Slow cooked carrot pudding with cardamom and sweetened milk layered with chopped pistachio and praline crumble

Royal Kulfi Ⓓ Ⓝ — 7.25
Combination of three royal kulfi flavours in one, topped with crunchy nut crumble

Kulfi Ⓓ Ⓝ — 6.25
Malai | Pistachio

vegan
Sorbet — 6.00
Mango | Raspberry

signature *Copper Chimney Signature* Ⓖ *Contains Gluten* Ⓝ *Contains Nuts* Ⓓ *Contains Dairy* (G) *Optional Gluten* (D) *Optional Dairy* 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