



SUNDAY AT THE THREE SWORDS

AN ANGLO-INDIAN CELEBRATION OF THE ROAST

SERVED 12 - 9PM



(v) Vegetarian

(ve) Vegan

(v)* Vegetarian
but fried in the
same oil as
everything else

(g) Gluten

(cr) Crustaceans

(e) Egg

(c) Celery

(p) Peanuts

(f) Fish

(d) Dairy

(m) Mustard

(mo) Molluscs

(so) Soya

(se) Sesame

(n) Nuts

(su) Sulphur

(lu) Lupin

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens. All fried items are cooked in same fryer and will contain traces of various allergens.

(v)* While this item contains no meat ingredients, it is fried alongside meat and fish products. We use shared frying oil for our dishes. We do not claim these dishes to be Vegan.

 KIRKSTALLBREWERY

 THETHREESWORDS_GUISELEY

 THETHREESWORDS_HORSFORTH

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FOOD

BAR BITES

Bar bites are a great way to start your night out or to have something to snack on while you are enjoying a drink

Masala Chips (v)* (d) (su)

Chips cooked in a selection of Indian Spices

4.5

Pyaaaz Pakora (v)* (su)

Spicy, crispy, Onion Fritters served with Mint Chutney

6

Poppadom (v)*

Crunchy, Savoury Indian Crackers, served with Chutney

5.5

Kurkuri Bhindi (v)* (su)

Crispy Fried Okra with Mint Chutney

6

Chicken Wings 65 (d) (m) (su)

Crispy, spicy South Indian style chicken wings

8

STARTERS & SMALL PLATES

Tandoori Baked Avocado Salad (v) (d)

Warm, spiced avocado with crisp greens and lemon vinaigrette

9

Amritsari Fish (f) (su)

Battered Fried fish served with mint chutney

8

Butter Chicken Pie (g) (d) (n)

Anglo-Indian Hot Pot Pie

7

Dahi Puri (v) (g) (d)

Crispy Puri, Creamy Yoghurt & Flavourful Chutneys

7

Vindaloo Lamb Samosa (g)

Savoury fried pastry filled with lamb, potatoes and spice

9

Samosa Channa Chaat (v)* (g) (d)

Samosa, spicy chole & dhallops of yoghurt & chutney

7

Chicken Tikka Salad (d)

Tender tandoori spiced chicken tikka with crisp greens & lemon vinaigrette

9

Crispy Naga

Pork Belly (so) (g) (f) (se)

Spices & sizzle; Indo-Chinese pork

10

MAINS

All mains are served with a Yorkshire Pudding,
Roast Potatoes, Tandoori Broccoli & Nihari Gravy
(Note: Accompaniments contain Gluten, Egg & Dairy)

Palak Paneer Kebab (v) (g) (d)

Spinach & paneer skewers
infused with aromatic
spices, cooked in a
traditional tandoor
17

Lamb Boti Kebab (g) (d)

Tandoori lamb marinated
in smoked spices
20

Goan Beef Brisket (g) (d)

Slow-Cooked Beef in
Goan Spices
18

Honey Glazed Tandoori Chicken Leg (g) (d)

Tender honey glazed chicken
leg marinated with ginger,
garlic & Kashmiri chilli
18

Tandoori Salmon Fillet (g) (d) (f)

Oven-roasted salmon fillet in
tandoori marinade
20

CURRIES

Chicken Makhani (d) (n) (su) 14

Chicken tikka in a flavourful tomato &
cashew nut gravy

Prawn Moilee (cr) (d) (m) 14

A light & fragrant coconut Prawn
curry from South India

Channa Masala (ve) (su) 11

Aromatic chickpea curry

Railway Lamb 16

Lamb curry with potatoes. A robust
British-Indian dish

Aubergine Masala (v)* (d) (n) 13

Baked aubergine in a rich, onion &
tomato masala sauce

Matar Paneer (v)* (su) (d) (n) 14

Smoky tomato based curry with soft
paneer & garden peas

Dal Makhani (v) (d) 12

Creamy & rich lentil dish made with
black lentils and kidney beans, slow
cooked for hours with butter and
cream

KIDS MENU

Smaller portions, MILDLY SPICED, but just as nice

**Chicken
Tikka Burger**

(d) (g)

8

**Fish Finger
Burger**

(g) (f) (d)

8

**Butter
Chicken**

(d) (m) (n) (su)

8

**Butter
Paneer**

(v) (d) (n) (su)

8

All served with a choice of side:

Rice / Naan / Chips* / Salad

SIDES

Jeera Rice (ve) (gf) 4

Malabar Paratha (ve) (g) 3

Methi Thepla 3

(v) (d) (g) (se)

Sourdough 4

Naan (v) (g) (d)

Garlic / Masala / Onion Seed

Cheese & Garlic 5

Naan (v) (g) (d)

Raita (v) (gf) (d) 3

DESSERTS

Sticky Toffee Pudding 7

(v) (g) (e) (d)

With kesar (saffron) kulfi

Chocolate Fondant 7

(v) (g) (d) (n)

with Kesar (saffron) Kulfi

Gulab Jamun (v) (g) (d) (n) 7

served with Kalakand

**Northern Bloc
Ice Cream** (v) 3.5

Chocolate Blood Orange (ve)

Strawberries & Cream

Ginger Caramel

Madagascan Bourbon Vanilla

Alphonso Mango & Passionfruit

VEGAN MENU

Please notify your server if you are ordering from the Vegan menu

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MAINS

Tandoori Broccoli (ve) (su) 8

Marinated broccoli florets baked in a tandoor

Channa Masala (ve) (su) 11

Aromatic chickpea curry

Jackfruit Pepper Fry Taco (ve) (g) 10

A vegan delight to blow your mind!

Jackfruit & Peas Biryani (ve please notify server) (m) (su) 14

A flavourful vegetetarian biryani (VEGETARIAN AS STANDARD, PLEASE REQUEST FOR VEGAN)

SIDES

Jeera Rice (ve) 4

Malabar Paratha (v) (g) 3

Our vegan items are prepared with entirely plant-based ingredients. However, they are fried in a shared fryer alongside non-vegan items. Cross-contact may occur.

DRAUGHT BEER

PLEASE NOTE: this is a selection of the beers available from Kirkstall Brewery, please check our taps or ask staff for the full selection of what's currently pouring

Veltins, Erdinger, Brooklyn Lager, Guinness & Aspsall Cider on tap all year round, alongside seasonal specials from Vault City, Leeds Brewery, Boundary Brewery & Five Points. Plus occasional guests from other local breweries

CASK

THREE SWORDS - 4.5%

KIRKSTALL - Extra Pale Ale

Three American hop varieties are used in abundance to deliver a crisp, aromatic pale ale with clean & refreshing citrus-fruit flavours.

BLACK BAND - 5.5%

KIRKSTALL - Porter

This classic English Porter balances rich flavours of chocolate & coffee with a bitter toffee & malt loaf. A perfectly balanced dark beer.

BITTER - 3.8%

KIRKSTALL - Prize Ales Revival Series

Amber malt takes centre stage in this bitter, East Kent Golding adding a touch of forest fruits alongside a thirst-quenching bitterness.

DISSOLUTION - 5.0%

KIRKSTALL - Intensely Hopped IPA

A classic India Pale Ale, with resolute hoppy kick & lasting citrus flavour.

LEEDS PALE - 3.8%

LEEDS BREWERY - Refreshing Pale Ale

An easy drinking pale ale. Brewed using Yorkshire malts & Slovenian Bobek hops; this session beer is light & hoppy with delicate floral aromas & a well balanced finish.

KEG

VIRTUOUS - 4.5%

KIRKSTALL - Aromatic Session IPA (ve) (gf)

Session IPA using the holy trinity of American hops - Citra, Mosaic & Simcoe - flavours of tropical fruit, pine & citrus. Easy-drinking & well balanced but packed with flavour.

TROPICOUS - 0.5%

KIRKSTALL - Low Alcohol IPA

Using hop varieties Citra, Krush and Talus, this alcohol free hazy IPA is packed with juicy, tropical flavours of mango, guava and pink grapefruit

PILSNER - 4.0%

KIRKSTALL - Unfiltered Lager (ve) (gf)

Clean, crisp, unfiltered lager at a sessionable strength. Gentle flavours of grain & soft fruit with a dry finish.

JUDICIOUS - 4.8%

KIRKSTALL - Juicy Pale Ale (ve)

This soft, clean & highly-hopped juicy pale is bursting with flavours of pink grapefruit, pineapple, mango, lychee, passion fruit & peach, with a gentle hint of coconut.

KRIEK - 3.4%

KIRKSTALL - Cherry Beer (ve)

A medium-bodied & well-balanced fruit beer, rich with summer cherries, gentle sweetness & a smooth, dry finish. Brewed for us by Brouwerij Haacht in Belgium.

DOUBLE DIAMOND - 3.8%

ALLSOP'S - Session Pale Ale

Session-strength pale ale that drinks like a lager. It will "work wonders".

MANGO IPA - 5.5%

KIRKSTALL - Fruited Session IPA (ve)

Fresh, juicy mango adds exotic depth to this hazy IPA, hopped with Galaxy, Citra & Slimcoe. *Please Note - this is a seasonal product and may not always be pouring on draught*

COCKTAILS

ALL 10

Negroni

Gin, Sweet Vermouth & Campari

Mojito

Rum, Mint, Lime, Sugar
& Crushed Ice

Classic Margarita

Tequila, Triple Sec, Lime &
Agave Syrup. Served on
the rocks with or without
a Salt Rim

Margarita Verde

Pico Tequiliana blanco, jalapeno
distillate, agave & lime

Espresso Martini

Bonomi Winter wheat vodka,
Thomas Green coffee Liqueur, cold
brew coffee, GF stout & cane sugar

Amaretto Sour

Amaretto, Lemon Juice,
and a touch of sugar

2 FOR 1 (2 of the same cocktail)

Mon - Thu | **ALL DAY**

Fri - Sat | **9 - CLOSE**

Sun | **from 5 - CLOSE**

Karobar-Tini

Bonomi winter wheat vodka,
passionfruit, pineapple, vanilla
& citrus

Coconut Daiquiri

Bacardi Coconut rum, Coconut
syrup, lime

Elderflower Collins

Slingsby Gooseberry Gin,
Elderflower Cordial, Lemon
Juice & Soda

Rhubarb & Custard Cosmo

Bonomi winter wheat vodka,
Wolfe Bros Rhubacello, Wolfe
Bros Orancello, cranberry, custard
syrup (ve) & citrus

Seasonal Specials

Spring/Summer **Frozen**

Autumn/Winter **Warm**

SPRITZ

Aperol Spritz

Aperol, Prosecco & Soda

Orange & Aperol Spritz

Wolfe Bros Orancello, Aperol,
Prosecco, Soda

Hugo Spritz

St-Germain Elderflower liqueur,
lemon, fresh mint, prosecco

Rhubarb Hugo Spritz

Wolfe Bros Rhubacello,
elderflower, prosecco soda, fresh
mint

Rhubarb & Raspberry Spritz

Sommer Rhubarb & Raspberry
Bitter Aperitif, Prosecco & Soda

Limoncello Spritz

Limoncello, Prosecco,
Soda & Lemon

SPARKLING & CHAMPAGNE

125ML / 75CL

Terre del Doge Prosecco Extra Dry

(Italy)

Intensely sparkling with light, fresh, appley aromas. Not too dry on the palate

6 / 28

Zimor Prosecco Rosé

(Italy)

Light, crisp & off-dry with plenty of delicious red fruit character

6.5 / 32

Aimery Crémant de Limoux Brut NV

(France)

A fruity & fresh sparkling wine that has an excellent nose & off dry palate

7.5 / 36

Aimery Crémant de Limoux Rosé Brut NV

(France)

This powerfully sparkling rosé has quite a complex aroma & an appealing dryish taste

8.5 / 38

Bollinger Special Cuvée Brut NV

(France)

Stylish & concentrated with quite a weight of Pinot fruit on the palate

- / 80

Bollinger Rosé Brut NV

(France)

Generously fruity Rosé champagne with cherry flavours underpinned by hints of almond & fresh pastry

- / 95

ROSÉ

Bougrier Rosé d'Anjou

(France)

A refreshing, delicate rosé wine with a hint of cherries on the palate

6 / 9 / 26

Sieur d'Arques 'Cuvée du Soleil' Rosé

(Languedoc, France)

Elegant and subtle drier rosé style with enchanting aromas of narcissus and white peach

7 / 9.5 / 28

Ravoire & Fils 'Chanrose' Côtes de Provence Rosé

(France)

A classic French rosé: bone dry & light bodied with delicate red fruit

10 / 13 / 36

ORANGE WINE

Domaine de La Baume 'Capucine'

(France)

Deep gold in colour, broad & intense on the nose with notes of ripe honeydew melon & candied peel

9 / 12 / 34

**HALF PRICE
PROSECCO!**

(Bottle only)

MON - FRI 4 - 7PM

WINES

175ML / 250ML / BOTTLE (125ML ALSO AVAILABLE)

WHITE

Lazy Bones Vinho Branco Fernão Pires Sauvignon Blanc

(Portugal)

Fresh, bone dry and crisp with apple, pear and melon aromas

6 / 8.5 / 24

La Piuma Pecorino

(Italy)

A dry white wine that has a lovely youthful aromatic nose: delicious

6.5 / 9 / 26

Ponte Pinot Grigio

(Italy)

A crisp fruit white with a delightful, full and ripe aroma

7 / 9.5 / 28

Peter & Peter Zeller Riesling Feinherb

(Germany)

Pure, youthful and citrusy on the nose with a refreshing palate that is just off dry

7 / 9.5 / 28

Pocketwatch Chardonnay

(Australia)

A light and vibrant Chardonnay that is fruit-led, showing citrus and yellow plum aromas

7.5 / 10.5 / 30

Adega de Monção Vinho Verde

(Portugal)

Plenty of spritz, a pale greenish colour, lively fruit and refreshing acidity define this modern Vinho Verde

8 / 11 / 32

Eugene Klipfel Gewurztraminer

(Alsace, France)

Bright yellow colour with golden reflections. On the nose, notes of rose, spice and red pepper. In the mouth, exotic lychee, with a floral finish

9 / 12 / 34

Lawson's Dry Hills 'Inviniti' Sauvignon Blanc

(New Zealand)

Fresh and zesty with ripe gooseberry fruit and a crisp finish. (Certified sustainable)

9.5 / 12.5 / 35

Domaine de Petit Roubié, 'Nature de Roubie' Picpoul de Pinet

(France)

A dry and light bodied white wine that has a good balance of fruit and freshness (organic)

10 / 13 / 36

Gavi Terre del Barolo

(Italy)

Crisp, dry white wine, light and elegant with a long nutty finish

11 / 14 / 40

RED

JP Azeitão Tinto

(Portugal)

This mid bodied red wine has a good intensity of dark fruit and some fleshy tannins

6 / 8.5 / 24

Caliterra Merlot Reserva

(Chile)

A ripe, forward, mid-bodied, gently fruity merlot

6.5 / 9 / 26

Franschhoek Cellar 'Stone Bridge' Pinotage

(South Africa)

A smooth and juicy wine, with ripe mulberries, and hints of tobacco and spice from the gentle use of oak

7 / 9.5 / 28

Bougrier, 'La Vallée' Pinot Noir

(France)

This red wine has an elegant soft style, combined with a delicate, raspberry fruit flavour

7.5 / 10.5 / 30

Masseria dei Borgo Trulli Primitivo

(Italy)

Aromas of black cherries, prunes, spice and white pepper. The mouth feel is full-bodied, velvety and elegant, with soft yet firm tannins and a long, lingering finish

8 / 11 / 32

Lafite Rothschild, Bodegas Caro 'Aruma' Malbec

(Argentina)

Concentrated and soft with ripe plum and floral notes

10 / 13 / 36

Hancock & Hancock Shiraz Grenache

(Australia)

A massively intense and complex red wine that is full bodied and robustly tannic

11 / 14 / 40

Saperavi Schuhmann

(Georgia)

A chunky red wine that has fleshy tannins but is perfumed on the nose

12 / 16 / 45

FORTIFIED WINE

Williams & Humbert, Pedro Ximenez Year Old Sherry

(Spain)

Inky black with intense raisin, dried fig & fruitcake aromas & flavours

75ml Pour - **5.5** 375ml Bottle - **24**

NON-ALCOHOLIC

Freixenet 0% *(Italy)*

Refreshing tropical notes & elegant citrus hints on the nose, with a lively fruity & well-balanced acidity

20cl - **7**

Torres 'Natureo' White 0% *(Spain)*

Intensely floral and fruity with grape and stone fruit flavours

187ml - **6**

Torres 'Natureo' Red 0% *(Spain)*

Soft and juicy with red berry, plum and spice notes

187ml - **6**

Torres 'Natureo' Rosé 0% *(Spain)*

Light and fruity with subtle floral notes, strawberry, raspberry and cherry

187ml - **6**

LOW & NO ALC

BEERS

Kirkstall Virtuous	4
Low Alcohol (0.5%)	
Veltins Alkoholfrei (0.0%)	4
Erdinger Alkoholfrei (<0.5%)	4.5
Brooklyn	
Special Effects (0.4%)	4
Guinness (0.0%)	5.5
Old Mout	5
Berries & Cherries (0.0%)	

SPIRITS

Tanqueray (0.0%)	3
Seedlip Spice 94 (0.0%)	3

SOFTS & MIXERS

Diet Pepsi /	4 / 3
Pepsi Max / Lemonade	
San Pellegrino Cans	3.5
Limona / Aranciata / Aranciata Rossa	
Eager Fruit Juice	3.5 / 3
Orange / Apple / Cranberry / Pineapple / Tomato	
Bottle Green	3.5
Apple Presse / Elderflower Presse	
London Essence	3.5
Tonic / Ginger Ale / Blood Orange and Elderflower Tonic / Pink Grapefruit Soda / Zero Sugar Tonic / Riviera Tonic / Raspberry & Rose Soda / Roasted Pineapple Soda	
Old Jamaica Ginger Beer	3
Harrogate Water	2.5 / 4
Still / Sparkling (330ml / 750ml)	

MOCKTAILS

**6 EACH or 2 FOR 10
ALL DAY EVERY DAY**

Blood Orange Spritz

Blood Orange San Pellegrino,
Lemon Juice, Soda

Raspberry & Mint Lemonade

Raspberry & rose soda, mint,
lemon, sugar

Virgin Mojito

Lime, fresh mint, apple juice,
sugar, served over crushed ice

Tropical

Pineapple Punch

London Essence Roasted
Pineapple Soda, Coconut
syrup, lime juice

HOT DRINKS

The Docks Blend Espresso:

Alternating Blends

Double Espresso	3
Americano	3
Flat White	3.5
Cappuccino	3.5
Latte	3.5
Hot Chocolate	3.5

Yorkshire Tea

2.5

Storm Tea

2.5

Green Tea / Peppermint / Earl
Grey / Sri Lankan Lemongrass &
Ginger / Hibiscus, Apple,
Rosehip & Strawberry

Milk Alternatives available



BAR SNACKS

Pipers Crisps 2

Nobby's Nuts
Salted / Dry Roasted 2

Bacon / Scampi Fries 2

Pork Scratchings 2

Quavers 2

drinkaware.co.uk for the facts | PLEASE DRINK RESPONSIBLY

