



THE THREE SWORDS

FOOD & DRINKS MENU



OPENING HOURS

Mon - Fri	12pm - 11pm
Sat	11am - 11pm
Sun	12pm - 10.30pm

KITCHEN HOURS

Mon - Fri	12pm - 9.30pm
Sat	11am - 9.30pm
Sun	12pm - 9pm

LUNCH MENU

Mon - Fri	12pm - 3pm
Sat	11am - 3pm

 KIRKSTALLBREWERY

 THETHREESWORDS_GUISELEY

 THETHREESWORDS_HORSFORTH

WWW.THETHREESWORDS.CO.UK

THE THREE SWORDS

The Three Swords in Horsforth is a pub concept from Kirkstall Brewery, bringing together refined small plates of Indian cuisine with the quality & variety of drinks you'd expect to find in a Kirkstall pub.

Alongside familiar Kirkstall favourites, The Three Swords also showcases beers from guest breweries, as well as a carefully curated list of superb wines & cocktails, including a range of classic serves & our own signature cocktails.

We have designed our range of drinks to compliment the cuisine from our kitchen resident, 'Karoobar', developed by the team behind the critically-acclaimed Dastaan.

2 FOR 1 (2 of the same cocktail)

CLASSIC COCKTAILS

Mon - Thu | **ALL DAY**

Fri - Sat | **9 - CLOSE**

Sun | **from 5 - CLOSE**

HALF PRICE PROSECCO

(Bottle only)

Mon - Fri

4 - 7pm

(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.

LUNCH MENU

(served Monday – Friday 12-3pm & Saturday 11am-3pm)

SMALL PLATES

- Chilli Cheese Toast** (v) (d) (g) 6
Crispy toasted bread smothered in melted cheese, with a hint of chilli & a medley of peppers
- Karobar Omelette** (d) (n) (e) 8
A delectable cheese omelette, with rich & creamy makhani sauce
- Pao Bhaji** (v) (d) (so) (g) 9
A thick spicy vegetable curry served with a soft buttered bread roll.
A street snack or main dish originated from the city of Mumbai
-

SPECIALS

- Aloo Paratha** (v) (d) (g) 7
A whole wheat flatbread, expertly griddled to golden perfection & generously filled with a savoury mixture of spiced mashed potatoes. A truly satisfying & flavourful start to your day. Served with yoghurt & homemade pickles
- Chole Bhature** (g) 10
Our delicious, spicy Chana Masala of chickpeas in an aromatic curry sauce is served with a perfectly crisp, deep-fried puri bread. A delightful, comforting and classic breakfast combination!

SHEERMAL ROLLS

A traditional, mildly sweet flatbread, hand-baked in our tandoor, & layered with a vibrant tomato-chilli jam and your choice of premium filling, creating a symphony of textures & tastes (d) (g) (e)

Crispy Bacon
9.5

Bacon & Egg
11.5

Sausage & Egg
11.5

Pork Sausage
9.5

Double Egg (v)
9.5

MAIN MENU

BAR BITES

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

Masala Chips (v)* (d) (su) 4.5

Chips cooked in a selection of Indian spices

Poppadom (v)* (su) 5.5

Crunchy, savoury Indian crackers served with chutneys

Chicken Wings 65 8

(d) (m) (su)

Crispy, spicy South Indian style chicken wings

Kurkuri Bhindi (v)* (su) 6

Crispy fried okra with mint chutney

Pyaaz Pakora (v)* (su) 6

Spicy, crispy, onion fritters served with mint chutney

Amritsari Fish (f) (su) 8

Battered Fried fish served with mint chutney

PLEASE NOTE - All fried items, including some meat, fish & poultry, are all cooked in the same fryer and may therefore contain traces of various allergens.

SMALL PLATES

Enjoy a sharing style feast with our small plate ideas

Dahi Puri (v) (g) (d) 7

Crispy puri, creamy yoghurt & flavourful chutneys

Punjabi Samosa (v)* (g) (d) 7

Savoury fried pastry filled with potatoes, peas & spices

Samosa Channa Chaat 7

(v)* (g) (d)

Samosa, spicy chole & dallops of yoghurt & chutney

Tandoori Baked Avocado Salad (v) (d) 9

Warm, spiced avocado with crisp greens & lemon vinaigrette

Paneer Bread Pakora 7

(v)* (g) (su) (d)

Indian cheese & bread fritters

Crispy Naga Pork Belly 10

(g) (so) (f) (se)

Spices & sizzle, Indo-Chinese Pork

Chilli Chicken (g) (so) (e) (se) 8

Crispy & tender chicken bites tossed in sweet tangy chilli sauce

Crispy Saufian Calamari 9

(e) (mo)

Served with chilli garlic chutney

Chicken Tikka Salad (d) 9

Tender tandoori spiced chicken tikka with crisp greens & lemon vinaigrette

TANDOOR

These dishes are all characterised by their smoky flavour & their use of Yoghurt in the marinade

Tandoori Chicken Tikka 9
(d) (m) (su)

Spiced with yoghurt & tandoori masala

Tandoori Broccoli 8
(v) (ve please notify server) (d) (m) (su)

Marinated broccoli florets baked in a tandoor

Chilli Garlic Tandoor Prawn 12
(3 PCS) (cr) (d) (m) (su)

Tiger prawn, garlic & spices baked in a tandoor

Malai Paneer Tikka 10
(v) (d) (m) (su)

Paneer, cream & spices. Baked to perfection

Duck & Chicken Seekh Kebab 10
(d) (m) (su)

Finely minced duck & chicken, seasoned with aromatic spices, shaped onto skewers and cooked in tandoor

Karobar Tandoori Platter 28
(g) (d) (su)

Tandoori Chicken Tikka, Tandoori Broccoli, Malai Paneer Tikka, Duck & Chicken Seekh Kebab & Garlic Sourdough Naan

BIRYANI

Basmati rice layered over tender & succulent pieces of meat or vegetables, accompanied with the mesmerizing aromas of spices, herbs & caramelized onions, served with raita

Chicken Tikka Biryani (d) (m) 15

Lamb Biryani (d) (su) 17

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

DESI TACOS

A choice of fresh phulka (whole wheat tortilla) individually wrapped with variety of fillings & topped with mint chutney, salad & potato lacha

Jackfruit Pepper Fry (ve) (g) (m) (su) 10

A vegan delight that will blow your mind

Pulled Masala Pork (g) (m) (su) 10

Tender pork in a flavourful masala sauce

PAO SLIDERS

Indian sliders/burgers are a popular street food in Mumbai, made with pao (dinner rolls) & a variety of fillings. Served with lettuce, tomato, mint chutney & masala chips

Chicken Chettinad 10

(d) (g) (m) (su)

Amritsari Fish 10

(d) (f) (g) (m) (su)

Pao Bhaji (v) (d) (g) (su)

9

A thick spicy vegetable curry served with a soft buttered bread roll. A street snack or main dish originated from the city of Mumbai

QUESADILLAS

Crispy Grilled tortillas stuffed with a choice of filling served with avocado chutney, melted cheese & masala chips

Chicken Quesadilla

(g) (d) (se)

11

Paneer Bhurji Quesadilla

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

11

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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 13

(v)* (d) (n)

Baked aubergine in a rich, onion & tomato masala sauce

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

SIDES

Jeera Rice (ve) 4

Malabar Paratha (ve) (g) 3

Methi Thepla 3

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

Sourdough 4

Naan (v) (g) (d) (su)

Garlic / Masala / Onion Seed

Cheese & Garlic 5

Naan (v) (g) (d) (su)

Raita (v) (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

KIDS MENU

Here at KAROBAR younger guests are welcome to order from our main menu, just like the grown-ups

If you prefer to keep things simple we've put together this special menu with our younger guests in mind

Smaller portions, MILDLY SPICED, but just as nice

Chicken Tikka Burger

(d) (g) (su)

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 (v)* / Salad



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 12 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

