

SUNDAY SET MENU AT THE THREE SWORDS

AN ANGLO-INDIAN CELEBRATION OF THE ROAST

SERVED 12 - 9PM

STARTERS & SMALL PLATES

Dahi Puri (v) (g) (d)

Crispy puri, creamy yoghurt & flavourful chutneys

Samosa Channa

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

Potato, peas, sweet yoghurt, tamarind & mint chutney

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

Anglo-Indian hot pot pie

Amritsari Fish (f) (su)

Battered Fried fish served with mint chutney

Tandoori Baked

Avocado Salad (v) (d)

Warm, spiced avocado with crisp greens & lemon vinaigrette

Vindaloo Lamb Samosa (g)

Savoury fried pastry filled with potatoes, Lamb and spice

Crispy Naga Pork Belly

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

Spices & sizzle, Indo-Chinese Pork

Chicken Tikka Salad (d)

Tender tandoori spiced chicken tikka with crisp greens & lemon vinaigrette

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.

MAINS

All mains are served with a Yorkshire Pudding, Roast Potatoes, Tandoori Broccoli, Carrots & Nihari Gravy.

(Note - Accompaniment contains Gluten, Egg & Dairy)

Palak Paneer Kebab

(v) (g) (d)

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

Honey Glazed Tandoori

Chicken Leg (g) (d)

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

Tandoori Salmon Fillet **

(g) (d) (f)

Oven roasted Salmon fillet in tandoori marinade

Goan Beef Brisket (g) (d)

Slow-cooked beef in Indian spices

Lamb Boti Kebab ** (g) (d)

Tandoori lamb marinated in smoked spices

DESSERTS

Sticky Toffee Pudding

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

With kesar (saffron) kulfi

Chocolate Fondant

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

With kesar (saffron) kulfi

Gulab Jamun

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

Served with Kalakand

2 COURSES - £24

3 COURSES - £28

2 x 3 COURSES + BOTTLE OF
HOUSEWINE - £75

** £2 SUPPLEMENT