



THE THREE SWORDS GUISELEY

FOOD & DRINKS MENU



OPENING HOURS

Sun - Tues	12:00 - 22:00
Wed - Thurs	12:00 - 23:00
Fri - Sat	12:00 - 00:00

KITCHEN HOURS

Mon - Sun	12:00 - 21:00
Main Menu	Mon - Sat
Sunday Menu	Sunday

 [THETHREESWORDS_GUISELEY](https://www.instagram.com/thethreeswords_guiseley)
WWW.THREESWORDSGUISELEY.CO.UK

 [KIRKSTALLBREWERY](https://www.instagram.com/kirkstallbrewery)
WWW.KIRKSTALLBREWERY.COM

THE THREE SWORDS GUISELEY

The Three Swords Guiseley 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 £16 CLASSIC COCKTAILS

Sun - Wed All Day
Thurs - Sat 9pm - close

HALF PRICE PROSECCO

Mon - Fri 4 - 7pm

(v) Vegetarian

(ve) Vegan

(gf) Gluten free

(gfo) GF option

(g) Gluten

(cr) Crustacean

(e) Egg

(c) Celery

(p) Peanuts

(f) Fish

(d) Dairy

(m) Mustard

(mo) Mollusc

(so) Soya

(n) Nuts

(se) Sesame

(su) Sulphur

(lu) Lupin

MAIN MENU

AVAILABLE MONDAY - SATURDAY

SMALL PLATES

Poppadom (ve) (gf) (su) 6

Crunchy, savoury Indian crackers served with chutney

Masala Chips 4.5

(v) (gf) (su) (d)

Chips cooked in a selection of Indian spices

Pyaz Pakora 6

(v) (gfo) (su)

Spicy, crispy onion fritters served with mint chutney

Aloo Tikki Chaat (v) (gf) (d) 7

Potato, peas, sweet yoghurt, tamarind & mint chutney

Samosa Chaat 7

(v) (g) (d)

Samosa, spicy chole & dollops of yogurt & chutney

Mix Vegetable 10

Momo (v) (g) (d)

Steamed paneer & vegetable dumplings served with a spicy chutney (8pcs)

Chicken Momo (g) (d) 10

Steamed chicken, garlic & spring onion dumplings served with a spicy chutney (8pcs)

Vindaloo Lamb 9

Samosa (g)

Savoury fried pastry filled with lamb, potatoes & spices

Punjabi Samosa 7

(v) (g) (s)

Savoury fried pastry filled with potatoes, peas & spices

Kurkuri Bhindi (ve) (su) 6

Crispy fried okra with mint chutney

Fish & Pink Prawn 8

Amritsari (gf) (f) (cr) (su)

Batter fried fish & pink prawn served with mint chutney

Kolkata Chilli 8

Chicken (g) (e) (se) (so)

Marinated chicken with caramelised onions, green chillies & smoked dark soy sauce

MAINS

Chicken Makhani 14

(gf) (d) (n) (su)

Chicken tikka in a flavourful tomato & cashew nut gravy

Butter Paneer 14

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

Smoky tomato-based curry with soft paneer & mild spices

Prawn Moilee 14

(gf) (cr) (d) (mu)

A light & fragrant coconut Prawn curry from South India

Railway Lamb (gf) 15

A robust British-Indian lamb curry with potatoes

Channa Masala 11

(ve) (gf) (su)

Aromatic chickpea curry

Jackfruit & Peas Biryani 14

(ve available) (gf) (su) (d if with raita)A

flavourful vegetarian biryani

Chicken Tikka Biryani (d) 15

(d)

Chicken tikka flavours are combined with fragrant basmati rice & raita



KIDS MENU

Smaller portions, MILDLY SPICED, but just as nice

Chicken Tikka Burger (d) (g) 8

Butter Chicken (d) (m) (n) (su) 8

Fish Finger Burger (g) (f) (d) 8

Butter Paneer (v) (d) (n) (su) 8

All served with a choice of side:

Rice / Malabar Paratha / Chips* / Salad

AVAILABLE MONDAY - SATURDAY

FRIED RICE & NOODLES

Szechuan Fried Rice (g) (so) (e)

Spicy stir-fried rice in a bold Szechuan sauce

Vegetable (ve)	8
Egg (v)	10
Chicken	12

Hakka Noodles (g) (so)

tir-fried noodles with bean sprouts, cabbage & green onion

Vegetable (v)	10
Chicken	12

Szechuan Stir Fried Noodles (g) (so)

Noodles stir-fried in a bold Szechuan sauce

Vegetable (ve)	10
Chicken	12

SIDES

Malabar Paratha 3
(v) (g)

Methi Thepla 3
(v) (d) (g) (se)

Jeera Rice (v) 4

DESSERTS

Chocolate Fondant 7
(v) (g) (e) (d) (n)
With pista (pistachio) kulfi

Gulab Jamun 7
(v) (g) (d) (n)
With kesar (saffron) kulfi

Sticky Toffee Pudding (v) (g) (e) (d) 7
With kesar (saffron) kulfi

Northern Bloc Ice Cream (v) 3.5
Chocolate Blood Orange (ve)
Strawberries & Cream
Ginger Caramel
Madagascar Bourbon Vanilla
Alphonso Mango & Passionfruit

AVAILABLE MONDAY - SATURDAY

SUNDAY MENU

BAR BITES

Bar bites are a great way to have something to snack on while enjoying a drink

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

Chips cooked in a selection of Indian spices with chilli mayonnaise

Poppadom (ve) (gf) 6

Crunchy, savoury Indian crackers served with chutneys

Kurkuri Bhindi (ve) (su) 6

Crispy fried okra with mint chutney

Pyaz Pakora (ve) (gf) (su) 6

Spicy, crispy, onion fritters served with mint chutney

Chicken Wings 8 **65** (gf) (d) (m) (su)

Crispy, spicy South Indian style chicken wings

SMALL PLATES

Enjoy a sharing style feast with our small plate ideas

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

Crispy puri, creamy yoghurt & flavourful chutneys

Aloo Tikki Chaat (v) (gf) (d) 7

Potato, peas, sweet yoghurt, tamarind & mint chutney

Tandoori Baked Avocado Salad (ve) (gf) (d) 9

Warm, spiced avocado with crisp greens & lemon vinaigrette

Butter Chicken Pie 7

(g) (d) (n)

Anglo-Indian hot pot pie

Crispy Naga Pork Belly (so) (g) (se) (mo) (f) 10

Spices & sizzle, Indo-Chinese Pork

Vindaloo Lamb Samosa (g) 9

Savoury fried pastry filled with potatoes, Lamb & spice

Fish & Pink Prawn Amritsari (gf) (f) (cr) (su) 8

Batter fried fish & pink prawn served with mint chutney

MAINS

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

Stuffed Bell Pepper 17

(v) (g) (d)

Whole bell peppers filled with a rich stuffing of spiced pumpkin, potatoes, & paneer sabji

Honey Glazed Tandoori Chicken Leg 18

(g) (d)

Tender on-the-bone chicken marinated with ginger, garlic & Kashmiri chili

Goan Beef Brisket 17

(g) (d)

Slow-cooked beef in Indian spices

Salmon Pollichathu 20

(g) (d) (f)

Oven-roasted salmon fillet marinated in South Indian spices & wrapped in a banana leaf

CURRIES

Chicken Makhani 14

(gf) (d) (n) (su)

Chicken tikka in a flavourful tomato & cashew nut gravy

Railway Lamb (gf) 15

Lamb curry with potatoes. A robust British-Indian dish

Channa Masala (ve) (gf) (su) 11

Aromatic chickpea curry

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

A light & fragrant coconut Prawn curry from South India

Jackfruit & Peas Biryani 14

(ve available) (gf) (su) (d if with raita)

A flavourful vegetarian biryani

Butter Paneer 14

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

Smoky tomato based curry with soft paneer & garden peas

FOR KIDS / SIDES / DESSERTS

SEE OUR MAIN MENU

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 Pilsner, Guinness & Henry Weston's Cider on tap all year round, alongside seasonal specials from Sierra Nevada, Leeds Brewery, North Brewing Co. & Five Points. Plus occasional guests from other local breweries

CASK

Three Swords

Extra Pale Ale - 4.5%

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

Kirkstall Pale Ale

Hoppy Yorkshire Pale - 4.0%

Hoppy Yorkshire Pale Known for its rich golden colour & delicate balance of fruity hop notes with biscuity, honey-like malt flavours

Dissolution

Intensely Hopped IPA - 5.0%

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

Black Band

Porter - 5.5%

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

Bitter

Prize ales Revival Series - 3.8%

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

KEG

Virtuous

Session IPA - 4.5%

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

Judicious

Juicy Pale Ale - 4.8%

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

Pilsner

Lager - 4.0%

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

Mango IPA

Fruited IPA - 5.0%

Fresh, juicy mango adds exotic depth to this hazy IPA, hopped with Galaxy, Citra & Simcoe.

Kriek

Cherry Beer - 3.4%

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

Spokane

West Coast IPA - 5.5%

A prodigious West Coast IPA, retaining delectable drinkability. A consciously subdued malt base allows the citrus, piney, resinous hop aroma to dazzle, before a clean & dry finish

WINE

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

WHITE

Lazy Bones, Vino Branco

(Portugal) 12%

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

6.0 / 8.5 / 24.0

La Piuma, Pecorino

(Italy) 12%

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

6.5 / 9.0 / 26.0

Ponte, Pinot Grigio

(Italy) 12.5%

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

7.0 / 9.5 / 28.0

Peter & Peter, Zeller Riesling Feinherb

(Germany) 12%

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

7.0 / 9.5 / 28.0

Lawson's Dry Hills Inviniti, Sauvignon Blanc

(New Zealand) 12.5%

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

9.5 / 12.5 / 35.0

Nature de Rouble, Domaine Azam, Picpoul de Pinet

(France) 12.5%

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

10.0 / 13.0 / 36.0

RED

JP Azeitão, Tinto

(Portugal) 13.5%

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

6.0 / 8.5 / 24.0

Caliterra, Merlot Reserva

(Chile) 14%

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

6.5 / 9.0 / 26.0

Bougrier, La Vallée Pinot Noir

(France) 12%

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

7.5 / 10.5 / 30.0

Masseria Borga Dei Trulli, Primitivo

(Italy) 14%

Intense ruby-red in colour, it displays aromas of black cherries, prunes, spice & white pepper; the mouth feel is fullbodied, velvety & elegant, with soft yet firm tannins & a long, lingering finish

8.0 / 11.0 / 32.0

Lafite Rothschild, Bodegas Caro Aruma, Malbec

(Argentina) 14.5%

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

10.0 / 13.0 / 36.0

ORANGE

Domaine de La Baume 'Capucine'

(France) 13%

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

8.0 / 11.5 / 32.0

ROSÉ

Bougrier, Rosé D'Anjou

(France) 11%

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

6.0 / 9.0 / 26.0

Sieur d'Arques, 'Cuvée du Soleil'

(France) 12.5%

This rosé wine has pleasant strawberry flavours & a crisp dry finish

6.0 / 9.0 / 26.0

SPARKLING

HALF PRICE PROSECCO
MON-FRI 4-7PM

Terre del Doge Prosecco Extra Dry

(Italy) 11%

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

6.0 / 8.0 / 28.0

Zimor Prosecco Rosé

(Italy) 11%

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

6.5 / - / 32.0

Aimery, Crémant de Limoux Brut NV

(France) 12%

A fruity & fresh sparkling wine that has an excellent nose & no dry palate

7.5 / - / 36.0

Aimery, Crémant de Limoux Rosé Brut NV

(France) 12%

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

8.5 / - / 38.0

COCKTAILS

CLASSICS & HOUSE SPECIALS

9.5 EACH OR 2 FOR 16.0 (2 OF THE SAME)

Espresso Martini

Vodka, coffee liqueur, espresso & vanilla stout syrup

Picante Margarita

Tequila, lime, chilli & agave syrup

Spiced Mango Daiquiri

Spiced rum, mango puree, lime juice, chilli & cardamom syrup

Karobar-tini

Vodka, passionfruit, lime, vanilla & pineapple. Our twist on a modern classic

Pineapple Margarita

Tequila, pineapple, chilli, lime & agave

Yorkshire Negroni

Wolfe Bros. London Dry gin, Sommer rhubarb & raspberry aperitivo & sweet vermouth

Amaretto Sour

Amaretto, lemon juice & almond syrup

SPRITZ

9.0 EACH OR 2 FOR 16.0 (2 OF THE SAME)

Aperol Spritz

Aperol, prosecco, soda & orange garnish

Hugo Spritz

St Germain, prosecco, soda, mint & lime

Rhubarb & Raspberry Spritz

Yorkshire Sommer aperitif, prosecco, soda & orange garnish

Marmalade Spritz

Marmalade gin, prosecco, soda & orange garnish

MOCKTAILS

6.0 EACH OR 2 FOR 10.0 2 OF THE SAME

Mango Iced Tea

Mango puree, Earl Grey tea, lemon & cardamom syrup

Tropical Pineapple Punch

London Essence roasted pineapple soda, almond syrup & lime juice

Peach Fuzz

Peach puree, lemon juice, London Essence white peach & jasmine soda

SOFTS

Diet Pepsi / Pepsi Max / Lemonade

Pint - 4.0 / Reg - 3.0

Fentimans

Dandelion & Burdock / Victorian
Lemonade / Rose Lemonade

3.5

Eager Fruit Juice

Orange / Apple / Cranberry
Pineapple / Tomato

Pint - 3.5 / Reg - 3.0

Britvic 55

Apple / Orange

3.0

Fever-Tree

Tonic / Light Tonic / Ginger Ale

2.2

London Essence

Roasted Pineapple Soda / White Peach
Jasmine Soda

2.4

Harrogate Water

330ml / 750ml

Still or sparkling

2.5 / 4.0

Old Jamaica Ginger Beer

2.5

Ting

2.5

BAR SNACKS

Pipers Crisps

2.0

Nobby's Nuts Salted / Dry Roasted

2.0

Bacon / Scampi Fries

2.0

Pork Scratchings

2.0

Quavers

2.0