

VEGETABLES

BUTTERNUT SQUASH CURRY | 7.50

Chunks of Butternut Squash, cooked in Coconut and Mustard Seed sauce.

ACHARI ALOO BAIGAN | 7.50

Aubergine and Potatoes cooked in Pickle Spices.

ALOO GOBI | 7.50

Classic Cauliflower and Potato dish.

TAJA BHINDI MASALA | 8.00

Tender Okra, stir fried with Onions Herbs and Spices.

TADKA DAL | 7.00

Yellow Lentils tempered with Cumin and Garlic.

DAL MAKHANI | 7.50 [D]

Black Lentils simmered on a slow fire along with Onion, Tomato & Ginger, finished with Butter and Cream.

A specialty of North India

CHANA MASALA | 7.00

Softened Chickpeas in gentle Spices topped with fresh Coriander.

JEERA ALOO | 7.00

An irresistible dish of Spiced Potatoes with Cumin Seeds.

SUBZI-E-BAHAR | 8.00

Homestyle mix Vegetable Curry.

PALAK KE SAATH | 8.00 [D]

Delicately flavoured Spinach with a choice of either Potatoes, or Indian Cottage Cheese or Mushrooms.

SHAHI PANEER | 9.00 [D] [N]

Paneer Cheese cooked in Cashew Nuts, Tomato, Cream and Indian Spices Sauce.

A specialty of North India

ACCOMPANIMENTS

Plain or Spicy Papaddom | 1.00

Homemade Chutneys Tray | 2.00

Cucumber Raita | 4.00 [D]

Lime Pickle | 0.75

INDIAN BREAD

BAKED IN TANDOOR - TRADITIONAL INDIAN CLAY OVEN

ROTI unleavened wholemeal flat bread | 3.00 [G]

PLAIN NAAN leavened White Flour bread | 3.50 [G]

GARLIC NAAN Garlic flavoured naan | 4.00 [G]

THYME AND CHILLI NAAN Thyme, Herb and Chilli | 4.50 [G]

KEEMA NAAN with spiced mince Lamb | 5.00 [G]

PESHAWARI NAAN with Coconut, Raisin and Cashew Nuts | 5.00 [G][N]

CHEESE AND ONION NAAN with Cheese and Onion | 5.00 [G]

LACCHA PARATHA flaky and crispy bread | 4.00 [G]

BREAD BASKET Garlic Nan - Roti - Peshwari Naan | 10.00 [G]

RICE

PLAIN RICE Steamed fragrant Basmati Rice | 3.50

PULAO RICE Saffron Flavoured Basmati Rice | 4.50

PALAK CHAWAL Rice cooked with Spinach and Herbs | 5.00

KHUMB CHAWAL Rice stir fried with Mushroom | 5.00

BIRYANI'S

Naturally fragrant Basmati Rice is enhanced in flavour with Cinnamon, Cardamom and Star Anise and layered with either Spiced Meat, Prawns or Vegetables, served with Cucumber Raita.

Chicken | 14.00 [D]

Lamb | 15.00 [D]

King Prawn | 17.00 [D]

Mixed Vegetable | 11.00 [D]

THYME & CHILLIES

AT THE BLACK HORSE
BIRDHAM

House of Genuine Indian Cuisine

Menu

ALLERGIES - [N] NUTS, [G] GLUTEN, [D] DAIRY

SHOULD YOU HAVE ANY FOOD ALLERGIES PLEASE MAKE OUR STAFF AWARE WHEN ORDERING.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

HOUSE STARTERS

PUNJABI VEG SAMOSA | 5.00 [G] V
Homemade style Veg Samosa
served with fresh Mint & Coriander Chutney.

SPECIAL PYAZ KE PAKORE | 5.00 V
North India style Crispy Onion Bhaji
served with Tamarind Chutney.

CHILLI PANEER | 8.00 [D] V
Chunk of Indian Cottage Cheese sautéed in Red Onion,
Green Chilly, Soya Sauce and Capsicum.

DELHI WALA LAMB SEEKH KABAB | 7.50
Lamb Mince marinated with Onion, Garlic and spices
cooked on a skewer in Tandoor. Garnished with Sauté Onion.

TIRANGA CHICKEN | 8.00 [D]
House special trio of Chicken Tikka in three different marination
slow cooked in Tandoor, served with Salad and Mint Chutney.

CHILLI CHICKEN | 8.00 [D]
Strips of Chicken Breast sautéed in Red Onion, Green Chilly,
Soya Sauce and Capsicum.

MAKHAN GARLIC PRAWNS | 10.00
King Prawns tossed in Butter, Red Chilli Flakes,
fresh Garlic & Coriander.

CHEFS SPECIAL CALAMARI | 8.50
Squid rings stir fried in Sweet and Sour Indo-Chinese style Sauce
containing Ginger, Garlic, Green Chillies, Tamarind and Honey.

MURG (CHICKEN) MAINS

MURG MAKHANWALA | 13.50 [D][N]
Tender boneless Chicken Tikkas cooked in clay oven then simmered in
a Butter and Cream Sauce, flavoured with Fenugreek and Honey.
The original recipe of Chicken Tikka Masala of Delhi.

MURG CHETINAD | 14.00
Chicken cooked in Roasted Herbs, Spices & Coconut Cream.
A popular South Indian delicacy from Madras

MURG DO - PYAZA | 13.50 [D][N]
Boneless Chicken cooked in an Onion based thick Sauce with
added Onion & aromatic blend of whole spices.

THYME & CHILLIES TEAM CURRY | 14.00
Our typical homestyle cooked Chicken Curry.
Taste the original - taste the difference

SHAHI MURG KORMA | 14.50 [D][N]
Chicken cooked in a rich gravy of Cashew Nuts and Cream.

MURG PALAK | 13.50
Murg Palak is a classic Spinach and Chicken dish.
An all time favourite from Punjab

TAWA MURG SHIMLA MIRCH | 12.50
Chicken Tikka cooked with Bell Peppers, Onions, Tomato and Chillies.

TANDOORI MURG MASALA (ON THE BONE) | 14.50 [D]
Marinated Chicken on the bone is first grilled and then cooked in a rich gravy
made with Tomato, Butter, and a Special Spice Blend as a base.
Not to be missed

GOSHT (LAMB) DELICACIES

GOSHT ROGAN JOSH | 14.50
Lamb cooked in thick sauce of Onion, Tomatoes,
Ginger & Garlic. Flavoured with Special Red Chillies.
A famous delicacy from Kashmir

PALAK GOSHT | 14.00
Lamb cooked with Spinach based Sauce.

LUCKNOWI GOSHT KORMA | 15.00 [D][N]
Lamb cooked in a smooth Sauce of Almond, Cardamom and
Yoghurt, accentuated with Saffron.

PUNJABI KADAI GOSHT | 14.50
Lamb cooked with Bell Peppers, Onions, Tomato and aromatic spices.

NALLI GOSHT (INDIAN STYLE LAMB SHANK) | 17.50 [D]
Slow cooked Lamb Shank in a thick Sauce of Onion, Ginger, Garlic
and Yoghurt with freshly milled Garam Masala Spices.
A must try.

MAIN COURSES FROM THE SEA

GOAN FISH CURRY | 14.00
Tilapia fillets cooked in Coconut Cream and
flavoured with Curry Leaves & Spices.
A traditional delicacy from Goa

JHEENGA MASALA | 16.50
King Prawns cooked in Onion, Tomato, Garlic & Chilly Sauce.

TAWA SEA FOOD | 17.00
Fish and King Prawns cooked with Bell Peppers,
Onions, Tomatoes and Green Chillies.

SEAFOOD MOILEE | 16.50
King Prawn, Calamari & Tilapia fish in Coconut milk Sauce,
flavoured with Tomatoes, Curry Leaves and Turmeric.
A famous seafood curry from Kerala.

MAIN COURSES FROM THE TANDOOR

TANDOOR - A TRADITIONAL INDIAN CLAY OVEN HEATED WITH CHARCOAL

CHICKEN RAJA RANI TIKKA | 14.00 [D]
Succulent pieces of Chicken Tikka in two different marinades
of Hung-Curd, Spices & Ginger-Garlic Paste.

LAMB BOTI TIKKA | 14.50
Boneless Lamb Chunks, marinated with Spices & Mint.

AJWAINI MACHLI | 13.50
Tilapia Fish Fillets marinated in Carom Seeds, Garlic & Ginger Paste.

TANDOORI MURG | 13.00 [D]
An all time favourite Chicken on the bone, Grilled in Tandoor.

THYME & CHILLIES SHASHLIK | 15.50 [D]
Chicken and Lamb pieces with Peppers, Onions, & Tomatoes.

TANDOORI JHEENGA KASUNDI | 17.00
King Prawn marinated in a Garlic & Ginger Paste
with freshly ground Mustard Seeds.

TANDOORI SUBZI | 11.00 [D]
Mushrooms, Potatoes and Broccoli grilled with
Fennel Seeds & Spices.

PANEER TIKKA SHASHLIK | 13.50 [D]
Indian Paneer Cheese pieces with Peppers, Onions, & Tomatoes.

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