



THE
GREAT INDIAN
MENU



WELCOME

A WARM INDIAN WELCOME FROM THE HORSESHOE TEAM

THE HORSESHOE RESTAURANT WAS BORN OUT OF A PASSION THAT
WE ALL HAVE FOR GOOD FOOD AND DRINK.

THE MENU AT THE HORSESHOE IS INSPIRED BY TRADITIONAL AND
AUTHENTIC INDIAN FOOD. WE HAVE CREATED A MENU THAT WILL
LEAVE YOU WITH AN AUTHENTIC TASTE OF INDIA. WE WANT TO
TRANSPORT YOUR TASTE BUDS TO INDIA AND BACK FROM THE
COMFORT OF THE HORSESHOE. WE DEvised AN ARRAY OF DISHES
AND AN ECCLECTIC MENU FOR A SIMPLE AND PERFECT DINING
EXPERIENCE.

TO COMPLIMENT YOUR MENU WE HAVE AN EXCEPTIONAL
COLLECTION OF CHAMPAGNES, SPIRITS, WINES AND COCKTAILS
WHICH WILL MAKE THE PERFECT MEAL MORE MEMORABLE.

WE HOPE YOU ENJOY YOUR EVENING WITH US!



A close-up photograph of a woven basket filled with golden-brown, layered flatbread. Three small white ceramic bowls containing dipping sauces are arranged in a row in front of the basket. Each bowl has a silver spoon resting inside it. The sauces are: a dark green herb sauce on the left, a thick orange-brown sauce in the middle, and a light green sauce on the right. The background is a wooden surface with a vertical grain.

STARTERS

KASONDA KA JHINGA - £11.95

PRAWNS MARINATED AND FLAVOURED WITH HONEY AND MUSTARD

FISH TIKKA AJWAINI - £6.95

FISH FILLET MARINATED WITH ANISEED AND YOGURT

RAMPURI SEEKH KEBAB - £6.95

MINCED LAMB WITH GREEN CHILLIES AND CORIANDER WITH A HINT OF CINNAMON

BARRAH KEBAB - £7.95

BABY LAMB CHOPS MARINATED IN YOGURT, GINGER, GARLIC AND AROMATIC HOMEMADE SPICES

TANDOORI CHICKEN - £6.95

CHARCOAL GRILLED SPICEY CHICKEN MARINATED IN YOGURT AND SPICES SERVED WITH LACHHA SALAD

ACHARI CHICKEN TIKKA - £5.95

CHICKEN TIKKA IN ACHARI MARINADE AND ROASTED IN TANDOOR

MURGH MALAI KEBAB - £5.95

CUBES OF BONELESS CHICKEN BREAST, MARINATED IN CASHEW NUT PASTE, CHEESE AND CREAM

PANEER TIKKA - £5.95

CUBES OF INDIAN CHEESE WITH TOMATO, CAPISCUM AND ONION COOKED IN A SMOKEY TANDOOR

BHARWAN ALOO - £5.95

STUFFED POTATO WITH RAISINS AND NUTS SLOW BAKED IN TANDOOR

HARA BHARA KEBAB - £5.95

SPINACH AND FENUGREEK PATTIES LIGHTLY FILLED WITH CHEESE, ONION AND CORIANDER

GOL GAPPE SHOTS - £3.95

PUFFED SAVOURIES, CHICKPEAS, POTATO CUBES, DATE AND JAGGERY SAUCE IN A SPICED AROMATIC WATER. A TRADITIONAL INDIAN STREET FOOD FAVOURITE. ADD A SHOT OF GREY GOOSE VODKA FOR £3.50

ALOO TIKKI - £4.95

POTATO CAKES WITH A SAGO CRUST, DELICATELY SPICED AND SERVED WITH TAMARIND AND MINT CHUTNEY

BHEL PURI CHAT - £5.95

CHICKPEAS, WHEAT CRISPS, YOGURT AND TAMARIND CHUTNEY, AUTHENTIC INDIAN FLAVOURS

SPICY ALOO CHAAT - £5.95

CRISPS SLICES OF POTATO WITH SPICY TANGY SEASONING, PERFECT TO ACCOMPANY AN ARRAY OF KEBABS

HORSESHOE TANDOORI SELECTION - £15.95

A SELECTION OF OUR FAVOURITE TANDOORI DISHES, MURGH MALAI, ACHARI CHICKEN, RAMPURI SEEKH KEBAB AND BARRAH KEBAB

HORSESHOE VEG SELECTION - £12.95

A SELECTION OF THE FINEST VEGETARIAN DISHES: PANEER TIKKA, HARA BHARA KEBAB, VEGETABLE SAMOSA AND BHARWAN ALOO

HORSESHOE MIX SELECTION - £24.95

A SELECTION OF OUR FAVOURITE KEBABS INCLUDING OUR FAMOUS GIANT TIGER PRAWNS & SALMON

HARAYALI TIKKA - £6.95

SUCCELENT CHUNKS OF CHICKEN MARINATED IN FRESH GREEN CHILLIES, SPINACH AND MINT

SALMON DILDAR - £7.95

STEAK OF SCOTTISH SALMON MARINATED IN SPECIAL BLEND OF HORSESHOE SPICES, GARNISHED WITH FRESH DIL

A top-down view of a variety of Indian dishes. The central focus is a bowl of chicken curry with a rich orange-brown sauce. Surrounding it are several other dishes: a bowl of yellow rice with green peas, a bowl of orange lentils, a bowl of red chutney, a bowl of green chutney, a bowl of brown chutney, a bowl of black peppercorns, and a bowl of yellow chutney. The dishes are arranged on a dark wooden surface, garnished with fresh green herbs and fried onions.

MAINS

— WITH MEAT —

JHINGA KHADA MASALA - £12.95

PRAWNS COOKED IN A SPICEY ONION AND TOMATO GRAVY

GOVAN MEEN CURRY - £9.95

FISH FILLET COOKED IN CREAMY COCONUT CURRY

MURGH MAKHANWALA - £9.95

CHARCOAL GRILLED CHICKEN COOKED IN SMOOTH TOMATO GRAVY AND BUTTER

MURGH METHI - £9.95

CHICKEN COOKED WITH FRESH FENUGREEK LEAVES IN A MILD CREAMY GRAVY

MURGH KALI MIRCH - £9.95

CHICKEN DELICACY WITH PREDOMINANT FLAVOUR OF CRUSHED WHOLE BLACK PEPPERCORN

KADHAI GOSHT/MURGH - £10.95/£9.95

BONELESS MEAT CHUNKS COOKED WITH CUBES OF TOMATO, CAPSICUM AND ONION, FLAVOURED WITH WHOLE CORIANDER AND RED CHILLIES

ROGAN JOSH - £9.95

EXOTIC LAMB CURRY - TRUE KASHMIRI STYLE

RAARAH GOSHT - £10.95

CLASSIC PUNJABI RECIPE OF BONELESS LAMB IN KEEMA CURRY

MURGH TIKKA MASALA - £10.95

CHICKEN TIKKA STIR FRIED IN A CREAM ONION AND TOMATO SAUCE, FLAVOURED WITH FRAGRANT DRIED FENUGREEK LEAVES

GOSHT SAAGWALA - £9.95

SLOW BRAISED BRITISH LAMB AND LEAF SPINACH TOSSED WITH GARLIC, CUMIN AND CRUMBLED ROASTED FENUGREEK LEAVES

ACHARI GOSHT - £10.95

SEMI DRY LAMB PREPARATION IN A PIQUANT MASALA OF PICKLING SPICES, GINGER AND TOMATOES, TEMPERED WITH WHOLE RED CHILLI, MUSTARD SEEDS, KAJONJI AND FRESH CURRY LEAVES

PUNJABI NALI GOSHT - £11.95

A TRADITIONAL PREPARATION OF LAMB SHANKS COOKED TO PERFECTION IN OUR CHEF'S SPECIAL ROASTED SPICES

MASALA CHICKEN - £9.95

A TRADITIONAL RECIPE THAT EVERY MUM WOULD MAKE AT HOME

TARIWALA MURGH - £9.95

A HOUSE SPECIALITY, BREAST OF CHICKEN SLOW SIMMERED IN A REFRESHING AND ENTICING BROTH OF ONIONS AND TOMATOS

MURGH LABABDAR - £9.95

A TRADITIONAL RICH GRAVY WITH CHOPPED MASALA TOMATOES AND GINGER

MURGH JALFREZI - £8.95

DICES OF CHICKEN BREAST STIR FRIED WITH COLOURFUL CUBES OF PEPPERS AND ONIONS, SPICED WITH SLIT CHILLIES

KEEMA MATTAR - £9.95

MINCED LAMB MEAT COOKED TRADITIONAL STYLE WITH FRESH GREEN PEAS



MAINS

— VEGETARIAN —

PANEER MAKHANI - £8.95

CLASSIC PREPARATION OF DICED FRESH COTTAGE CHEESE COOKED IN A CREAMY TOMATO GRAVY

NAZUK MALAI KOFTA - £8.95

A GOURMET'S DELIGHT - KOFTAS MADE OF COTTAGE CHEESE, STUFFED WITH NUTS AND SIMMERED IN ROYAL TOMATO GRAVY

SHABNAM CURRY - £7.95

A PERFECT COMBINATION OF MUSHROOMS WITH FRESH GREEN PEAS IN DELICIOUS CREAMY GRAVY

BOMBAY ALOO - £6.95 / SIDE DISH £4.45

BABY POTATOES TEMPERED WITH A MIX OF FIVE SEEDS AND CORIANDER, IN A YOGURT GRAVY OF PERFECT BALANCED FLAVOURS

PASAND APNI APNI - £7.95

FRESH SPINACH AND MUSTARD LEAVES IN A TRADITIONAL PUNJABI STYLE WITH YOUR CHOICE OF COTTAGE CHEESE/POTATOES

MIRCH BAINGAN KA SALAN - £6.95

BABY AUBERGINE AND FRESH GREEN CHILLIES WITH CORIANDER AND PEANUT GRAVY

GOBI MATTAR ADRAKI - £7.50 / SIDE DISH £4.45

FRESH CAULIFLOUR AND GREEN PEAS COOKED WITH FRESHLY CHOPPED GINGER IN A MASALA SAUCE

BHINDI MASALA - £6.95 / SIDE DISH £4.45

FRESH OKRA COOKED WITH ONION, TOMATOES, GREEN CHILLIES AND CORIANDER

DAL MAKHANI - £5.95 / SIDE DISH £4.45

CLASSIC BLACK LENTILS WITH BUTTER AND CREAM COOKED OVERNIGHT, AN ALL TIME FAVOURITE

DAL TARKA - £5.95 / SIDE DISH £4.45

YELLOW DAL TEMPERED WITH GARLIC, RED ONION, CUMIN AND CLARIFIED BUTTER

JEERA ALOO - £5.95 / SIDE DISH £4.45

TENDER BABY POTATOES SPICED WITH GINGER AND ROYAL CUMIN

ALOO GOBI - £5.95 / SIDE DISH £4.45

A TRADITIONAL PUNJABI DISH. CAULIFLOUR FLORETS AND POTATOES STIR-FRIED WITH ROYAL CUMIN AND DRY MASALA

PUNJABI CHOLE - £5.95 / SIDE DISH £4.45

A TANGY CHICKPEA PREPARATION IN ONION, TOMATO, GINGER, MINT AND CORRIANDER. FINISHED WITH A TANGY LEMON DRESSING

KADAI PANEER - £7.95 / SIDE DISH £4.45

KARAHÍ TOSSED PANEER WITH ONION TOMATO, PEPPERS AND CRUSHED WHOLE SPICES



RICE

MAINS

— BIRYANI —

LAMB BIRYANI - £11.95

MARINATED LAMB CUBES COOKED SLOWLY IN THE FINEST BASMATI RICE, FLAVOURED WITH FRESH MINT AND ROSE WATER

MURGH BIRYANI - £10.95

A FRAGRANT RICE SIMMERED WITH TENDER CHICKEN PIECES IN A SPICED CHICKEN STOCK, FINISHED WITH SAFFRON AND CARDAMOM

VEGETABLE BIRYANI - £9.95

COLOURFUL MELANGE OF VEGETABLES, COTTAGE CHEESE COOKED ON A SLOW FIRE WITH BASMATI RICE, SPICES AND FLAVOURED WITH SAFFRON

PRAWN BIRYANI - £15.95

SPICEY FRAGRANT RICE SIMMERED WITH PRAWNS, FINISHED WITH SAFFRON, CARDAMOM AND FRESH HERBS

RICE

JEERA ONION PULAO - £3.95

BASMATI RICE COOKED TO PERFECTION WITH CUMIN SEEDS

STEAMED RICE - £3.45

A SIMPLE CLASSIC ACCOMPANIMENT TO ANY DISH

VEGETABLE PULAO - £4.95

BASMATI RICE COOKED TO PERFECTION WITH CUMIN SEEDS AND MIXED VEGETABLES

MUSHROOM PULAO - £3.95

BASMATI RICE DELICATELY SIMMERED WITH SAUTE MUSHROOMS



BREADS

— & ACCOMPANIMENTS —

TANDOORI ROTI - £2.00

INDIAN BREAD MADE FROM WHOLEWHEAT FLOUR

NAAN/BUTTER NAAN - £1.95

CLASSIC INDIAN BREAD MADE FROM REFINED FLOUR

LACHHA PARATHA - £3.75

LAYERED BREAD MADE FROM WHOLEWHEAT FLOUR

GARLIC NAAN - £2.45

CLASSIC INDIAN BREAD MADE FROM REFINED FLOUR MIXED WITH GARLIC

ALOO KULCHA - £3.45

STUFFED BREAD MADE FROM REFINED FLOUR (ONION & POTATO)

KEEMA NAAN - £3.95

INDIAN STYLE BREAD FILLED WITH MEAT

LACCHA ONION - £2.00

RINGS OF RED ONION IN RED CHILLI AND A TANGY SEASONING

BREAD BASKET - £4.95

A SELECTION OF TANDOORI ROTI, BUTTER NAAN AND LACCHA ONION



KACHUMBER SALAD - £3.95

TANGY INDIAN TOSSED SALAD OF DICED TOMATOES, ONIONS AND CUCUMBERS DRESSED WITH CHAAT MASALA & LEMON

VEGETABLE RAITA - £3.95

PLAIN YOGURT TOPPED WITH CHOPPED CUCUMBER, TOMATO AND ONION

PLAIN YOGURT- £2.50



PAPADUMS & CHUTNEY - £2.95

* ALL OUR DISHES MAY CONTAIN TRACES OF NUTS
IF YOU HAVE ANY ALLERGIES TO FOOD, PLEASE CONTACT A MEMBER OF STAFF



DESSERTS

— & COFFEE —

GULAB JAMUN - £4.50

CLASSIC MILK REDUCTION DUMPLINGS SERVED HOT

GAJAR KA HALWA - £4.50

CLASSIC INDIAN DESSERT MADE WITH GRATED CARROTS AND MILK REDUCTION

KULFI FALUDA - £4.50

INDIAN ICE-CREAM MADE WITH MILK REDUCTION SERVED WITH VERMICELLI IN ROSE SYRUP

CHOICE OF ICE-CREAM - £4.50

STRAWBERRY, CHOCOLATE OR VANILLA



COFFEE - £2.95

AMERICANO • CAPPUCCINO • LATTE • MOCHACHINO

ESPRESSO SHOT - £1.95

DOUBLE ESPRESSO SHOT - £2.50

TEA - £2.50

ENGLISH BREAKFAST • MINT TEA • MASALA CHAI • HERBAL TEAS

LIQUEUR COFFEE - £4.95

BAILEYS • IRISH • CALYPSO • VANILLA • TRIBE • AMARETTO

HOT CHOCOLATE - £3.95

FLAVOURED HOT CHOCOLATE ADD £1.00
(BAILEYS, MINT, ORANGE)





The Horseshoe
Restaurant, Bar & Grill

THANK YOU FOR VISITING US...FOR THE LATEST NEWS AND EVENT INFORMATION VISIT:

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