

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 [D]

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 [D] [G]

GARLIC NAAN Garlic flavoured naan | 4.00 [D] [G]

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

KEEMA NAAN with spiced mince Lamb | 5.00 [D] [G]

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

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

LACCHA PARATHA flaky and crispy bread | 4.00 [G]

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

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]

ALLERGIES - [N] NUTS, [G] GLUTEN, [D] DAIRY
SHOULD YOU HAVE ANY FOOD ALLERGIES PLEASE MAKE OUR STAFF
AWARE WHEN ORDERING.

THYME & CHILLIES

AT THE BLACK HORSE
Birdham Road, Apuldram
Chichester PO20 7EH

www.thymeandchillies.co.uk

House of Genuine Indian Cuisine



TAKE AWAY MENU

VALID FROM MAY 2023

Please check our website for any updates

TO ORDER PLEASE CALL

01243 784068

RESTAURANT OPENING TIMES

Lunch – 12 - 2.30pm

Dinner – 5.30 - 10.00pm

OUTDOOR AND PRIVATE EVENT CATERING SERVICE AVAILABLE
FOR INFORMATION PLEASE CALL 01243 784068

Major Credit Cards accepted | All prices inclusive of V.A.T.
Prices may be subject to change.

CHEF'S SPECIALS

PLEASE ASK ABOUT OUR SPECIALS WHILE ORDERING

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 [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 marinaton
slow cooked in Tandoor, served with Salad and Mint Chutney.

CHILLI CHICKEN | 8.00 [G]

Strips of Chicken Breast sautéed in Red Onion, Green Chilly,
Soya Sauce and Capsicum.

MAKHAN GARLIC PRAWNS | 10.00 [D]

King Prawns tossed in Butter, Red Chilli Flakes,
fresh Garlic & Coriander.

CHEFS SPECIAL CALAMARI | 8.50 [G]

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

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 [D]

Chicken Tikka cooked with Bell Peppers, Onions, Tomato and Chillies.

TANDOORI MURG MASALA (ON THE BONE) | 14.50 [D] [N]

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 [D]

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.

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

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