

Small Plates



MINI POPPADUMS [Ⓥ]	5
Combination of three flavoured poppadums served with a mint and garlic dip	
ASPARAGUS, CORN & COCONUT SAMOSA [Ⓥ]	7
Tempered with curry leaves, mustard seeds & fresh herbs	
1947 AVOCADO BOMBAY BHEL [Ⓥ]	8
A medley of crispy rice puffs served with chopped avocados, tomatoes and a spicy tangy sauce	
1947 MINI BEETROOT MASALA UTHAPPAMS [Ⓥ]	7
White lentil and rice flour pancakes topped with beetroot tempered with mustard seeds and curry leaves	
CRISPY OKRA [Ⓥ]	7
Thinly sliced okra fried in a corn and gram flour batter, sprinkled with chilli masala	
GRILLED STUFFED PADRON PEPPERS [Ⓥ]	7
Filled with a roasted homemade spice mix and grilled on the robata	
CHILLI PANEER [Ⓥ]	8
Cubes of paneer and bell peppers tossed in chilli garlic sauce	
WILD MUSHROOM TIKKI & CHICKPEA MASALA [Ⓥ]	9
Crispy wild mushroom tikki served with a spicy chickpea masala, sweetened yoghurt and tamarind sauce	
1947 HOME SMOKED TANDOORI SALMON	11
Tandoori grilled salmon smoked with cloves and cardamom served with a mustard and honey chutney	
BABY SQUID WITH GARLIC & GREEN CHILLI	8
Bite-size squid pieces combined with fresh garlic, green chilli, spices, fried in a light batter and served with a sweet chilli sauce	
1947 MAHARAJA PRAWNS	19
Jumbo prawns lightly marinated in a blend of spices and cooked in the clay oven	
HYDERABADI CHICKEN	8
Chicken pieces marinated with spices and fried in a light batter	
MURG ANGARE	8
Chicken pieces marinated in traditional spices and roasted in the tandoor	
GRILLED LAMB CHOPS	18
A rack of lamb marinated in Kashmiri chilli and selected homemade spices served with green herb chutney	
CRISPY LAMB KEBABS	10
Crispy lamb seekh kebabs filled with a combination of green herbs and masala cheese	

[Ⓥ] · vegetarian dishes

Please advise a member of the team if you have any allergies we may need to be aware of.

Please note that our menu is prepared using many ingredients including allergens.

Whilst every care is taken we cannot completely eliminate the risk of allergen transfer.

Mains

KADAI TANDOORI PRAWN MASALA Tandoori grilled prawns tossed in a kadai sauce	19
COCONUT SEA BASS Pan seared sea bass fillet served on a bed of lemon rice with a coconut infused light curry	19
1947 A CUP OF BUTTER CHICKEN Pieces of chicken tikka simmered in a buttery tomato sauce flavoured with sun-dried fenugreek leaves	18
1947 DHAABA MURG A simple light chicken curry from the roadside kitchens of Punjab	16
MALABAR LAMB Mildly spiced coconut flavoured lamb delicacy a famous dish from Indian state of Kerala	18
PUNJABI LAMB MASALA Tender pieces of lamb cooked in onions and selected whole spices	18
PANEER BUTTER MASALA [Ⓥ] Cubes of paneer slow cooked in a buttery tomato sauce flavoured with sun-dried fenugreek leaves	14
DAAL TADKA [Ⓥ] Yellow split lentils tempered with cumin seeds and garlic	10
DAAL MAKHANI [Ⓥ] Black lentils soaked overnight which are then gently cooked on a slow fire and finished with butter & cream	12

Sides

ALOO UDAYAGARI [Ⓥ] New potatoes cooked with a simple green masala made of coriander and fried curry leaf powder	7
1947 BABY CORN METHI PALAK [Ⓥ] Baby corn stir-fried with sun-dried fenugreek leaves and fresh baby spinach	8
PUNJABI CHANA MASALA [Ⓥ] Chick peas tempered with ginger, green chilli & spices	8
1947 ASPARAGUS & SUGAR SNAPS WITH FRESH COCONUT [Ⓥ] Asparagus & sugar snap peas tempered with mustard seeds, ginger garnish and fresh grated coconut	9
BURANI RAITA [Ⓥ] Yoghurt and garlic raita	5
ANARDANA RAITA [Ⓥ] Dried pomegranate raita	6

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Biryanis & Rice

MUSHROOM & ASPARAGUS BIRIYANI 	17
Aromatic basmati rice layered with mushrooms and asparagus served with Burani raita	
1947 CHICKEN DUM BIRIYANI	20
Aromatic basmati rice and pieces of tender chicken cooked in a dum style served in a pastry sealed pot with Burani raita	
LAMB DUM BIRIYANI	22
Aromatic basmati rice and pieces of tender lamb, cooked in a dum style served in a pastry sealed pot with Burani raita	
BASMATI RICE 	4
Steamed rice	
PULAO RICE 	5
Baked rice	

Breads

ROTI	4
NAAN	4
BUTTER NAAN	5
GARLIC NAAN	5
LACHHA PARATHA	5
1947 CHEF'S SELECTION OF BREADS	12

Desserts

CHOCOLATE FONDANT & VANILLA ICE CREAM	10
1947 CHOICE OF KULFI (ROSE, MANGO OR SALTED CARAMEL)	8
Authentic Indian ice cream	
1947 LEMON CHEESE CAKE	8
Homemade lemon cheese cake	
1947 PHIRNI	7
Our famous pistachio, cardamom and coconut flavoured rice pudding	

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A discretionary 12.5% service charge will be added to your bill.
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