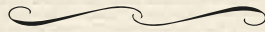


Small Plates



MINI POPPADUMS DP	5
Combination of three flavoured poppadums served with a mango and mint coriander chutney	
PUNJABI SAMOSA CHAAT DP GP	9
Punjabi samosa on a bed of chana masala with yoghurt, tamarind and mint chutneys topped with fresh pomegranate	
1947 AVOCADO BOMBAY BHEL NP GP Vegan	9
A medley of crispy rice puffs served with chopped avocados, tomatoes and a spicy tangy sauce	
CRISPY OKRA DP	9
Thinly sliced okra fried in a corn and gram flour batter, sprinkled with chilli masala	
CHILLI PANEER DP	12
Cubes of paneer and bell peppers tossed in chilli garlic sauce	
WILD MUSHROOM TIKKI & CHICKPEA MASALA DP GP	12
Crispy wild mushroom tikki served with a spicy chickpea masala, sweetened yoghurt and tamarind sauce	
TANDOORI SOYA CHAAP Vegan	12
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney	
1947 WILD TANDOORI SALMON DP	12
Tandoori grilled salmon smoked with cloves and cardamom served with a mustard and honey chutney	
CRISPY CALAMARI WITH GARLIC & GREEN CHILLI GP	9
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 DP	24
Jumbo prawns lightly marinated in a blend of spices and cooked in the clay oven	
MURG ANGARE DP	10
Chicken pieces marinated in traditional spices and roasted in the tandoor	
MUSTARD CHICKEN TIKKA DP	10
Chicken cubes marinated in a mustard, yogurt and mixed spice paste infused with curry leaves and cooked in the clay oven	
GRILLED LAMB CHOPS DP	20
A rack of lamb marinated in Kashmiri chilli and selected homemade spices served with green herb chutney	
CRISPY LAMB KEBABS DP GP	15
Crispy lamb seekh kebabs filled with a combination of green herbs and masala cheese	

DP · dairy products **GP** · gluten products **NP** · nut products

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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

1947 JHEENGA PURDAH-NASHIN (PRAWNS BEHIND THE VEIL) DP	27
King prawns cooked in a yellow spiced coconut sauce served inside a jelly coconut shell (please allow 15 mins to prepare our signature dish)	
COCONUT SEA BASS	24
Pan seared sea bass fillet served on a bed of lemon rice with a coconut infused light curry	
1947 A CUP OF BUTTER CHICKEN NP DP	19
Pieces of chicken tikka simmered in a buttery tomato and cashew nut sauce flavoured with sun-dried fenugreek leaves	
1947 DHAABA MURG	19
A simple light chicken curry from the roadside kitchens of Punjab	
PUNJABI LAMB MASALA	22
Tender pieces of lamb cooked in onions and selected whole spices	
PANEER BUTTER MASALA NP DP	17
Cubes of paneer cooked in a buttery tomato and cashew sauce flavoured with sun-dried fenugreek leaves	
ASPARAGUS & CORN TIKKI DP	18
Fine asparagus, corn and coconut cakes served in a truffle infused makhani sauce, topped with chargrilled asparagus and cracked black pepper	
DAAL TADKA Vegan	12
Yellow split lentils tempered with cumin seeds and garlic	
DAAL MAKHANI DP	14
Black lentils soaked overnight which are then gently cooked on a slow fire and finished with butter & cream	

Sides

ALOO UDAYAGARI Vegan	9
New potatoes cooked with a simple green masala made of coriander and fried curry leaf powder	
1947 BABY CORN METHI PALAK Vegan	12
Baby corn stir-fried with sun-dried fenugreek leaves, fresh baby spinach and garnished with sesame seeds	
PUNJABI CHANA MASALA Vegan	10
Chick peas tempered with ginger, green chilli & spices	
STIR-FRIED SAMPHIRE Vegan	10
Indian style samphire stir-fried with coconut shavings and a hint of lemon juice	
BURANI RAITA DP	5
Yoghurt and garlic raita	
ANARDANA RAITA DP	6
Fresh pomegranate raita	

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Biryanis & Rice

JACKFRUIT BIRYANI DP	20
Aromatic basmati rice layered with jackfruit served with Burani raita	
1947 CHICKEN DUM BIRYANI DP GP Egg	22
Aromatic basmati rice and pieces of tender chicken cooked in a dum style served in a pastry sealed pot with Burani raita	
LAMB DUM BIRYANI DP GP Egg	24
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 GP	4
NAAN DP GP Egg	4
BUTTER NAAN DP GP Egg	5
GARLIC NAAN DP GP Egg	5
LACHHA PARATHA DP GP	5
1947 CHEF'S SELECTION OF BREADS DP GP Egg	12

Desserts

CHOCOLATE FONDANT & VANILLA ICE CREAM DP GP	12
1947 CHOICE OF KULFI (ROSE, MANGO OR SALTED CAMEL) DP NP	9
Authentic Indian ice cream	
1947 LEMON CHEESE CAKE DP Egg	10
Homemade lemon cheese cake	
1947 MANGO MOUSSE RASMALAI DP NP	12
Mango mousse flavoured with saffron and cardomom rass malaai served in a matini glass	

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