

Small Plates

- MINI POPPADUMS** DP GP 7
Combination of three flavoured poppadums served with a mango and mint coriander chutney
- PUNJABI SAMOSA CHAAT** DP GP 10
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 10
A medley of crispy rice puffs served with chopped avocados, tomatoes and a spicy tangy sauce
- CRISPY OKRA** DP 10
Thinly sliced okra fried in a corn and gram flour batter, sprinkled with chilli masala
- CHILLI PANEER** DP 14
Cubes of paneer and bell peppers tossed in chilli garlic sauce
- WILD MUSHROOM TIKKI & CHICKPEA MASALA** DP GP 14
Crispy wild mushroom tikki served with a spicy chickpea masala, sweetened yoghurt and tamarind sauce
- TANDOORI SOYA CHAAP** VEGAN GP 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 14
Tandoori grilled salmon smoked with cloves and cardamom served with a mustard and honey chutney
- CRISPY CALAMARI WITH GARLIC & GREEN CHILLI** GP 12
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 28
Jumbo prawns lightly marinated in a blend of spices and cooked in the clay oven
- MURG ANGARE** DP 12
Chicken pieces marinated in traditional spices and roasted in the tandoor
- MUSTARD CHICKEN TIKKA** DP 12
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 24
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

Mains

1947 JHEENGA PURDAH-NASHIN (PRAWNS BEHIND THE VEIL) DP GP	29
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	25
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	22
Pieces of chicken tikka simmered in a buttery tomato and cashew nut sauce flavoured with sun-dried fenugreek leaves	
1947 DHAABA MURG	20
A simple light chicken curry from the roadside kitchens of Punjab	
PUNJABI LAMB MASALA	24
Tender pieces of lamb cooked in onions and selected whole spices	
PANEER BUTTER MASALA NP DP	19
Cubes of paneer cooked in a buttery tomato and cashew sauce flavoured with sun-dried fenugreek leaves	
ASPARAGUS & CORN TIKKI DP GP NP	18
Fine asparagus, corn and coconut cakes served in a truffle infused makhani sauce	
DAAL TADKA VEGAN	14
Yellow split lentils tempered with cumin seeds and garlic	
DAAL MAKHANI DP	16
Black lentils soaked overnight which are then gently cooked on a slow fire and finished with butter & cream	

Sides

ALOO UDAYAGARI VEGAN	12
New potatoes cooked with a simple green masala made of coriander and fried curry leaf powder	
1947 BABY CORN METHI PALAK VEGAN	14
Baby corn stir-fried with sun-dried fenugreek leaves, fresh baby spinach and garnished with sesame seeds	
PUNJABI CHANA MASALA VEGAN	12
Chick peas tempered with ginger, green chilli & spices	
BURANI RAITA DP	6
Yoghurt and garlic raita	
ANARDANA RAITA DP	6
Fresh pomegranate raita	

Biryani & Rice

MIX VEGETABLE BIRYANI	DP GP	20
Aromatic basmati rice layered with mixed vegetables served with Burani raita		
1947 CHICKEN DUM BIRYANI	DP GP EGG	25
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	28
Aromatic basmati rice and pieces of tender lamb, cooked in a dum style served in a pastry sealed pot with Burani raita		
BASMATI RICE		5
Steamed rice		
PULAO RICE		6
Baked rice		

Breads

ROTI	GP	5
NAAN	DP GP EGG	5
BUTTER NAAN	DP GP EGG	6
GARLIC NAAN	DP GP EGG	6
LACHHA PARATHA	DP GP	7
1947 CHEF'S SELECTION OF BREADS	DP GP EGG	14

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

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.