

Small Plates

- MINI POPPADUMS DP GP** 7
Combination of three flavoured poppadums served with a mango and mint coriander chutney
- ROCK SALT EDAMAME VEGAN SP** 8
Steamed soyabeans with rock salt
- SPICY EDAMAME VEGAN SP** 10
Steamed soyabeans with chilli infusion
- PADRON PEPPERS** 9
Grilled peppers in light olive oil & rock salt
- GARLIC AND MIXED HERB FLAT BREAD DP GP E** 10
Tandoori oven cooked flat bread brushed with garlic butter & mixed herbs
- GARLIC FLAT BREAD WITH TRUFFLE OIL DP GP E** 12
Tandoori oven cooked flat bread brushed with garlic butter and truffle oil
- 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 CAKE & CHICKPEA MASALA DP GP** 14
Crispy wild mushroom cake served with a spicy chickpea masala, sweetened yoghurt and tamarind sauce
- TANDOORI SOYA CHOPS VEGAN GP SP** 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** 14
Bite-size squid pieces combined with fresh garlic, green chilli, spices, fried in a light batter and served with a sweet chilli sauce
- 1947 FLAMING MAHARAJA PRAWNS DP** 28
Jumbo prawns lightly marinated in a blend of spices and cooked in the clay oven
- CHICKEN TIKKA DP** 12
Chicken pieces marinated in traditional spices and roasted in the tandoor
- 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 SIGNATURE COCONUT PRAWNS 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	
SPRING 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 CAKE DP GP NP	18
Fine asparagus, corn and coconut cakes served in a truffle infused makhani sauce	
YELLOW LENTILS TADKA VEGAN	14
Yellow split lentils tempered with cumin seeds and garlic	
BLACK LENTILS MAKHANI DP	16
Black lentils soaked overnight which are then gently cooked on a slow fire and finished with butter & cream	

Sides

CUMIN TEMPERED POTATOES VEGAN	12
New potatoes tossed in cumin seeds with a hint of fresh lemon juice	
1947 PAN SEARED SPINACH & BABY CORN VEGAN	14
Baby corn stir-fried with sun-dried fenugreek leaves, fresh baby spinach and garnished with sesame seeds	
CHICKPEA 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	

Biryanis & Rice

MIX VEGETABLE BIRYANI	DP GP	22
Aromatic basmati rice layered with mixed vegetables served with Burani raita		
1947 CHICKEN DUM BIRYANI	DP GP E	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 E	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 E	5
BUTTER NAAN	DP GP E	6
GARLIC NAAN	DP GP E	6
LACHHA PARATHA	DP GP	7
1947 CHEF'S SELECTION OF BREADS	DP GP E	14

DP · dairy products GP · gluten products

NP · nut products SP · soya products E · eggs

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.

Dessert Menu



CHOCOLATE FONDANT & VANILLA ICE CREAM	DP GP E	15
1947 HOMEMADE KULFI (ROSE, MANGO OR SALTED CARAMEL)	DP NP	12
Authentic Indian ice cream		
1947 LEMON CHEESE CAKE	DP GP E	12
Homemade lemon cheese cake		
1947 MANGO MOUSSE RASMALAI	DP NP	15
Mango mousse flavoured with saffron and cardomom rasmalai served in a martini glass		
1947 MIXED PLATTER	DP GP NP	60
Includes Chocolate Cake, Lemon Cheese Cake, Rose Kulfi, Mango Mousse, Pistachio Ice Cream, Vanilla Ice Cream & Exotic Fruits		

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Hot Drinks



AMERICANO	3.5
ESPRESSO	3
DOUBLE ESPRESSO	3.5
MACCHIATO	3.5
FLAT WHITE	3.5
CAPPUCCINO	3.5
LATTE	4
ENGLISH BREAKFAST TEA	3.5
EARL GREY TEA	3.5
GREEN TEA	3.5
FRESH MINT TEA	3.5
CHAI TEA	4
CAMOMILE TEA	3.5