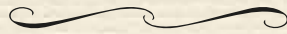


Small Plates



MINI POPPADUMS DP GP	7
Combination of three flavoured poppadums served with a mango and mint coriander chutney	
KHASTA KACHORI DP GP	12
Masala puffed puri served with chickpea masala and chutneys	
PADRON PEPPERS VEGAN	9
Grilled peppers in light olive oil & rock salt	
GARLIC FLAT BREAD WITH TRUFFLE OIL DP GP E	12
Tandoori oven cooked bread brushed with garlic butter and truffe oil	
1947 SAMOSA CHAAT DP GP	10
Punjabi samosa on a bed of chana masala with yoghurt, tamarind and mint chutneys topped with fresh pomegranate	
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 PEPPER PRAWNS DP GP	14
Lightly batter fried prawns toasted with garlic and cracked black peppers	
WILD MUSHROOM CAKE & CHICKPEA MASALA DP GP	14
Crispy wild mushroom cake served with a spicy chickpea masala, sweetened yoghurt and tamarind sauce	
CHILLI PANEER DP	14
Cubes of paneer and bell peppers tossed in chilli garlic sauce	
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 SALMON DP	14
Tandoori grilled salmon smoked with cloves and cardamom served with a honey and mustard dressing	
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	
1947 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	

DP · dairy products GP · gluten products NP · nut products SP · soya products E · eggs

Please speak to your server regarding any allergy concerns.

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

All prices are inclusive of VAT.

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

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 GOLD HERB CHICKEN NP DP	30
Chicken marinated in herbs, beetroot rice, truffle and tomato sauce garnished with gold leaf	
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 slow cooked in a buttery tomato sauce flavoured with sun-dried fenugreek leaves	
BHINDI DO PYAAZA	18
Okra, silver skin onion cooked with tomatoes and spices	
YELLOW LENTILS TADKA VEGAN	14
Yellow split lentils tempered with cumin seeds and garlic	
1947 BLACK LENTILS MAKHANI DP	16
Black lentils soaked overnight which are then gently cooked on a slow fire and finished with butter and 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	

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Biryani & 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	
1947 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
CHEF'S SELECTION OF BREADS DP GP E	14

Desserts

DARK CHOCOLATE FONDANT DP GP	15
Served with vanilla ice cream	
LEMON CHEESECAKE DP GP	12
CHOCOLATE ORANGE MOUSSE DP GP	12
RASPBERRY CHEESECAKE DP GP	12

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