

1947

LONDON

Start With

PAPADOMS OUR WAY WITH CHUTNEY DP VEGAN 8
Pepper Mint, Mango Chat Masala, Chilli Tomato

Small Plates

1947 ALOO TUK TUK CHAAT DP GP * 12
Crispy Ratte, Honeyed Yoghurt, Bikaneri Sev

CHARRED CORN BOMBAY BHEL NP GP 12
Puffed Rice, Pomegranate, Kalla Khatta Gola

CRISPY AVOCADO SPHERES DP GP * 12
Beetroot Chilli Jam, Mango Ginger, Tempered Yoghurt

CHILLI PANEER DP SP 14
Banana Pepper, Lotus Root & Makana Chaat

GUINEA FOWL IN KERALA SPICES GP E 14
Flame Roasted Coconut, Dried Chilli, Roasted Tomato Chutney

1947 CHILLI PEPPER PRAWNS C GP 16
Pink prawns, Sarawak Pepper, Yuzu

TEMPURA CALAMARI GP ML 14
Sweet Chilli, Wild Garlic, Spice Dust

1947 HOUSE ROTI & BOTI DP GP E 16
Grass Fed Lamb, Malabar Paratha, Jaffna Spice, Quail Egg

AGED VENESSION KEEMA NAAN DP GP 12
Goat Butter, Smoked Garlic, Bhurani

From The Clay Oven

CREAMED CAULIFLOWER & BROCCOLI DP M 12
Spiced Yoghurt, Dijon Mustard, Mature Cheddar

1947 CHILLI CHICKEN CHOP DP M 14
Tandoori Spice Marinade, Mint & Green Chilli Chutney

TANDOORI SMOKED LAMB CUTLET DP M 26
Welsh Mountain Lamb, Mix Sprout & Corn Kachumber

1947 FLAMING CHARGRILLED PRAWNS C DP M 28
Lovage Seeds, Skye Yoghurt, Indian lemon

ROYAL STONE BASS TIKKA F DP 22
Samphire Poriyal, Dill, Pink Peppercorn

Vegetables

1947 SARSOON KI SAAG ALOO DP M * 12
New Potato, Mustard Leaf, Wild Garlic

AUBERGINE KORA SP NP DP M VEGAN 16
Sundried Coconut, Sesame, Roasted Ground Nut

PANEER BUTTER MASALA DP NP 16
Cottage Cheese, Tomato, Dried Fenugreek Leaf

HOME STYLE OKRA VEGAN 16
Okra, Fresh Ground Spice, Ginger, Chilli

1947 DAL MAKHNI DP * 15
Slow Cooked Black Lentil, Caramelize Garlic, Home Churned Butter

Classic Curries & Biryanis

1947 A CUP OF BUTTER CHICKEN DP NP 24
Chargrilled Poussin, Creamed San Marzano, dried fenugreek

MANGLORIAN CHICKEN GASSI DP 22
Free Range Chicken, Tamarind, Chilli, Pandan Leaf

CURRIED GOAT DHABBA STYLE 26
Cabrito Goat, Fresh Pounded Spice, Timut Pepper

1947 KHAAS LAMB SANK DP 28
Herdwick Lamb, Awadhi Spice Mix Sargol Saffron

1947 TENDER COCONUT PRAWNS IN SHELL C DP M 27
Organic Coconut Milk, Mustard, Curry Leaf

PAN FRIED SEABREAM MOILEE F DP M 26
Roscoff Onion, Fresh Turmeric, Cherry Tomato

LAMB RUMP DUM BIRYANI DP GP 29
Hampshire Lamb, Himalayan Basmati, Iranian Saffron

1947 CHICKEN PARDA BIRYANI DP GP 26
Cornfed Chicken, Braised Basmati, Crispy Shallots, Mace Flower

ORGANIC VEGETABLES BIRYANI DP GP 22
Aged Basmati, Grass Fed Cow Ghee, Mint, Rose Petal

Rice, Breads & Accompaniments

SAFFRON PULAO VEGAN 7
Saffron Infused Long Grain Braised Basmati Rice

STEAMED BASMATI RICE VEGAN 6
Steamed Long Grain Basmati Rice

THE HUMBLE NAAN GP 6
Leavened Flour Bread

GARLIC & BABY CORIANDER NAAN DP GP 7
Wild Garlic and Coriander Infused Bread

CHEESE & BOMBAY ONION NAAN DP GP 7
Aged Cheddar and Bombay Onion Stuffed Bread

LACHHA PARATHA DP GP 6
Flaky Whole Wheat Bread

SARBATI ATTA ROTI GP 5
Whole Wheat Bread

1947 BREAD BASKET DP GP 14
Humble naan, Garlic & Young Coriander Naan, Lachha Paratha

CUCUMBER & MINT RAITA DP 4
Greek Yoghurt Infused with Cucumber & Mint

INDIAN SALAD VEGAN 4
Melange of Cucumber, Onion & Tomato

DP · Dairy Products GP · Gluten Products NP · Nut Products SP · Soya Products E · Egg
C · Crustaceans ML · Molluscs PN · Peanuts M · Mustard F · Fish
Item marked with * could be made as vegan

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.