

Start With

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

8

Small Plates

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

12

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

12

CRISPY AVOCADO SPHERES GP NP VEGAN
Beetroot Chilli Jam, Mango Ginger, Sumac

12

CHILLI PANEER DP SYP
Banana Pepper, Lotus Root & Makana Chaat

14

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

14

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

16

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

14

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

16

AGED VENISON KEEMA NAAN DP GP
Goat Butter, Smoked Garlic, Bhurani

12

From The Clay Oven

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

12

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

16

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

28

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

28

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

22

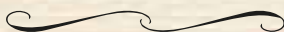
Classic Curries & Biryanis

1947 A CUP OF BUTTER CHICKEN DP NP Chargrilled Poussin, Creamed San Marzano, dried fenugreek	25
MANGLORIAN CHICKEN GASSI DP Free Range Chicken, Tamarind, Chilli, Pandan Leaf	23
CURRIED GOAT DHABBA STYLE Cabrito Goat, Fresh Pounded Spice, Timut Pepper	26
1947 KHAAS LAMB SHANK DP Herdwick Lamb, Awadhi Spice Mix Sargol Saffron	28
1947 TENDER COCONUT PRAWNS IN SHELL C DP M Organic Coconut Milk, Mustard, Curry Leaf	27
PAN FRIED SEABREAM MOILEE F DP M Roscoff Onion, Fresh Turmeric, Cherry Tomato	26
LAMB RUMP DUM BIRYANI DP GP Hampshire Lamb, Himalayan Basmati, Iranian Saffron	30
1947 CHICKEN PARDA BIRYANI DP GP Cornfed Chicken, Braised Basmati, Crispy Shallots, Mace Flower	26
ORGANIC VEGETABLES BIRYANI DP GP Aged Basmati, Grass Fed Cow Ghee, Mint, Rose Petal	22

Vegetables

1947 SARSOON KI SAAG ALOO DP M * New Potato, Mustard Leaf, Wild Garlic	12
AUBERGINE KORA SS NP DP M Sundried Coconut, Sesame, Roasted Ground Nut	16
PANEER BUTTER MASALA DP NP Cottage Cheese, Tomato, Dried Fenugreek Leaf	16
HOME STYLE OKRA VEGAN Okra, Fresh Ground Spice, Ginger, Chilli	16
1947 DAL MAKHNI DP * Slow Cooked Black Lentil, Caramelize Garlic, Home Churned Butter	15

Rice, Breads & Accompaniments



SAFFRON PULAO VEGAN Saffron Infused Long Grain Braised Basmati Rice	7
STEAMED BASMATI RICE VEGAN Steamed Long Grain Basmati Rice	6
THE HUMBLE NAAN GP Leavened Flour Bread	6
GARLIC & BABY CORIANDER NAAN DP GP Wild Garlic and Coriander Infused Bread	7
CHEESE & BOMBAY ONION NAAN DP GP Aged Cheddar and Bombay Onion Stuffed Bread	7
LACHHA PARATHA DP GP Flaky Whole Wheat Bread	6
SARBATI ATTA ROTI GP Whole Wheat Bread	5
1947 BREAD BASKET DP GP Humble naan, Garlic & Young Coriander Naan, Lachha Paratha	17
CUCUMBER & MINT RAITA DP Greek Yoghurt Infused with Cucumber & Mint	4
INDIAN SALAD VEGAN Melange of Cucumber, Onion & Tomato	4

DP · DAIRY PRODUCTS GP · GLUTEN PRODUCTS NP · NUT PRODUCTS SYP · SOYA PRODUCTS SS · SESAME
E · EGG C · CRUSTACEANS ML · MOLLUSCS PN · PEANUTS M · MUSTARD F · FISH
ITEM MARKED WITH * COULD BE MADE AS VEGAN

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