

1947 Set Menu

£59.95 - 3 Course Meal

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

Starters (choose one)

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

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

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

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

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

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

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

Mains (choose one)

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

1947 KHAAS LAMB SANK DP
Herdwick Lamb, Awadhi Spice Mix Sargol Saffron & Pulao rice

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

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

MANGLORIAN CHICKEN GASSI DP
Free Range Chicken, Tamarind, Chilli, pandan Leaf & Steamed Basmati Rice

PANEER BUTTER MASALA DP NP
Cottage Cheese, Tomato, Dried Fenugreek Leaf & Pulao Rice

1947 SARSOON KI SAAG ALOO DP M *
New Potato, Mustard Leaf, Wild Garlic & Pulao Rice

ALL MAINS SERVED WITH BREADS

Desserts (choose one)

STEM GINGER GAJAR HALWA TART DP GP NP
Rose cream fraiche, mint chocolate, saffron custard

COCONUT AND PALM JAGGERY ICECREAM DP GP NP
Roasted coconut shavings, crystal jaggery

RASPBERRY AND BLACK SALT SORBET GP NP VEGAN
Dried raspberries, stem ginger zel

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
ALL DISHES MAY CONTAIN TRACES OF MUSTARD

1947

LONDON

1947 London honours the power of food
to bind people across generations and
cultures past and present

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.

All prices are inclusive of VAT.

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