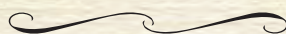


# DESSERT MENU



HOMEMADE DARK CHOCOLATE FONDANT (D/G) Valrhona chocolate, vanilla infused milk ice cream	14
MOONG DAL HALWA & MALAI KULFI (D/N) traditional halwa of moong lentils, served with malai kulfi	15
GULAB JAMUN (D/G/N) dollop of Madagascan vanilla ice cream	14
RASMALAI (D/N) family's favourite dessert, pistachio, saffron milk	14
SELECTION OF KULFI (D/N) choose between malai / rose / mango	14
SELECTION OF ICE CREAMS (D/E) choose between vanilla / chocolate	14
MASALA CHAI (D) cooked with homemade spices	5
TEA English breakfast / Earl grey / green / chamomile	4
COFFEE Americano / espresso / cappuccino / latte	5
IRISH COFFEE	10

CR - Crustaceans	D - Dairy	E - Egg	F - Fish	G - Gluten/Wheat	M - Molluscs
MU - Mustard	N - Nuts	P - Peanuts	S - Soya	SL - Sulphites	SS - Sesame Seeds

A discretionary 10% 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.



# 1947

LONDON

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