

SET MENU | £60 PER PERSON
(pre order only - minimum 4 guests)

APPETIZERS

POPPADOM

served with Mint- Coriander Chutney and Mango Chutney

STARTERS

CHILLI PANEER (G) (M) (So)

Wok tossed crispy fried paneer, assorted peppers, bullet chillies

DELHI SAMOSA CHAT (G) (M)

Khasta samosa, sweet yoghurt, chana masala, tamarind chutney

HARIYALI CHICKEN TIKKA (M)

Punjab's favourite Chicken from the tandoor

GILAFI SEEKH KEBAB (M)

Mince lamb skewers studded with assorted peppers, cooked in the clay oven

MAIN COURSE

1947 BUTTER CHICKEN (M) (N)

Signature Chicken tikka simmered in a creamy nutty tomato gravy

DHABA LAMB CURRY

Robust 'Indian Highway side eatery' style tender Lamb curry

PALAK PANEER (M)

Creamy Spinach and Paneer with aromatic spices

1947 DAL MAKHNI (M)

24 hour simmered creamy black lentils, flavoured with Garlic and fenugreek

ACCOMPANIMENTS

Saffron Pulao Rice

Butter naan and Lachcha Parantha (M) (G)

Cucumber and pomegranate Raita (M)

DESSERTS

Gulab Jamun with Mango Kulfi (M) (G)

Ce- Celery G- Gluten Cr- Crustaceans E- Egg F- Fish L- Lupin M- Milk Mo- Molluscs
Mu- Mustard N- Nuts P- Peanuts Se- Sesame So- Soya Su- Sulphites Ve- Vegan

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
All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

Please note we take caution to prevent cross-contamination, however,
any product may contain traces as all menu items are produced in the same kitchen.