

DESSERT MENU

MANGO & PASSION FRUIT SLICE (M, N, G, E, SO, F) - £16

Light almond sponge with white chocolate mousse, mango compote, and passion fruit glaze, served with passion fruit sorbet for a fresh and tangy contrast.

ROYAL CHOCOLATE DOME(M, N, G, E, SO)- £16

An exquisite royal chocolate dome of airy chocolate mousse, roasted hazelnut praline, and fine biscuit layers encased in a delicate cocoa velvet shell, served with Madagascan vanilla ice cream.

GULAB JAMUN & VANILLA ICE CREAM (M, N, G) - £14

Classic Indian milk dumplings, golden fried and soaked in aromatic saffron syrup, served with Madagascan vanilla ice cream

RASMALAI (M, N, G) - £14

Soft, spongy cheese patties gently soaked in rich, fragrant saffron and cardamom infused milk, garnished with pistachios.

ARTISAN ICE CREAM SELECTION (M) - £14

Choose from Madagascan vanilla or rich chocolate ice cream.

TRIO OF KULFI (M, N) - £14

Mango, Malai & Pistachio

DUET OF SORBET (VE) - £12

Passion fruit & Raspberry

AFTER DINNER DRINKS

MASALA CHAI (M) - £6

Brewed with house-made spices and milk.

TEA - £5

English Breakfast / Earl Grey / Green / Chamomile / peppermint / fresh mint

COFFEE(M) - £5

Americano / Espresso / Cappuccino / Latte

IRISH COFFEE (M)- £12

CHAI MARTINI (M) - £16

DESSERT WINE (100ML) (SU) - £12

Carmes de Rieussec, Sauternes

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.

Kindly inform a member of our team of any allergies or dietary requirements.

Our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. Whilst we take great care to minimise cross-contamination, we cannot guarantee that any dish is completely free from allergens.



1947

LONDON

1947 London is a distinguished destination that pays homage to the rich and diverse culinary heritage of India. Inspired by centuries-old traditions, it masterfully blends time-honored recipes with contemporary innovation, delivering an extraordinary gastronomic experience.

Named in honor of the year that marked India's independence, 1947 London brings the soul of authentic Indian flavors to the heart of the city.

With a commitment to excellence, it transcends borders, embodying the warmth and generosity of Indian hospitality. Every dish is a testament to India's vibrant cultural tapestry, offering guests an immersive journey through its exquisite flavors, refined ambiance, and impeccable service.