

KRICKET

Brixton

SNACKS

☒ Tomato rasam pani puri (vg)	2
☒ Rice papads, green mango chutney (v/vg)	4.5
Jerusalem artichoke samosas (v)	4.5
Goan sausage croquettes, burnt apple chutney	5

SMALL PLATES

☒ Bhel Puri (v/vg)	8
<i>Raw mango, coriander chutney, yoghurt</i>	
Samphire Pakoras (v/vg)	10.5
<i>Tamarind chutney, chilli garlic mayo</i>	
☒ Tandoori Malai Paneer (v)	12
<i>'Do Pyaza' date & cashew</i>	
☒ Recheado Butter Prawns	14
<i>Black pepper & curry leaf</i>	
Keralan Fried Chicken	13
<i>Pickled mooli, curry leaf mayo</i>	
Mutton Seekh Kebab	13
<i>Anchovy & walnut raita, laccha onion, shiitake</i>	

GRILLS & CURRIES

Hyderabadi Aubergine (vg)	14
<i>Coconut, curry leaf & peanut masala</i>	
☒ Grilled Squash (v)	15
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Grilled Whole Sea Bream	38
<i>Keralan fish curry</i>	
☒ Mangalorean Chicken Gassi	15.5
<i>Coconut, curry leaf & gundu chilli</i>	
Pandhi Pork Neck Curry	16
<i>Tamarind, dried chilli, fried ginger & peanut</i>	
☒ Chettinad Duck Leg	20
<i>Barberries & almond</i>	

VEGGIE SIDES

☒ Jeera pulao (vg)	4.5
☒ Malabar paratha (v)	5
☒ Black dal (v)	7
Cavolo nero, walnut chutney (vg)	7
☒ Green mango kachumber salad (vg)	5
☒ Cucumber & peanut raita (v)	3
Condiments	1.5

A Taste of KRICKET

*Minimum 4 guests, for the whole table
(Vegetarian options available)*

42.5pp

EXPRESS LUNCH

19.5pp



DESSERT

☒ Bhappa Doi	8
<i>Quince & almond</i>	
Mango & Lime Kulfi	5
<i>Passion fruit & chilli</i>	

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COCKTAILS

Colaba Cane	9
<i>Spiced rum, cane juice, citric water</i>	
Clementina	10
<i>Mezcal, clementine, tonic, Himalayan salt</i>	
Dhuarita	11
<i>Tequila, pomegranate, jaggery, rose</i>	
Aam Standard	11
<i>Vodka, mango, oxymel, cardamom</i>	

NO BOOZE

Fresh Lime Soda (<i>sweet or salted</i>)	4
Mango Lassi	5
Botivo + Soda	7
Pentire Spritz	8
<i>Pentire, tonic, indian bay</i>	
Kashmiri Adrift	9
<i>Pentire adrift, kashmiri chilli, lime, agavé</i>	

BEER

Lager	4.9
<i>Harbour Brewing Co, Cornwall (4.0%)</i>	
Session IPA	4.9
<i>Harbour Brewing Co, Cornwall (4.3%)</i>	
Pale Ale	5.5
<i>White Rhino Brewing Co, India (4.3%)</i>	
Lager (bottled)	5.5
<i>Days, Edinburgh (0.0%)</i>	

SPARKLING

Prosecco	9 / 44
<i>Sofia Brescia, Veneto, Italy</i>	
Chardonnay & Pinot Noir	12 / 65
<i>Sov'Ran, Rye, 2019, England</i>	

WHITE

Convento Da Vila Branco	6 / 30
<i>Adega de Borba, Alentejo, Portugal</i>	
Verdejo	7 / 34
<i>Marsilea, 2023, Valencia, Spain</i>	
Chardonnay	37.5
<i>Maison Ventenac, 2023, France</i>	
Sauvignon Blanc	39
<i>Mary Taylor, 2022, Bordeaux, France</i>	
Grüner Veltliner	9 / 41
<i>Weingut Eschenhof Holzer, 2023, Austria</i>	
Chenin Blanc	46
<i>Domaine Vieux Pressoir 'Elegance', 2022, France</i>	

RED

Convento Da Vila Tinto	6 / 30
<i>Adega de Borba, Alentejo, Portugal</i>	
Tempranillo, Garnacha	7 / 33
<i>Bodegas Nekeas, 2022, Navarra, Spain</i>	
Montepulciano	36
<i>Cantina Miglianico, 2022, Abruzzo, Italy</i>	
Tempranillo, Cabernet Sauvignon	9 / 39
<i>Vins el Cep, 2022, Penedes, Spain</i>	
Pinot Noir	44
<i>Bruno Lafon, 2022, Vin de France, France</i>	

ROSE / SKIN

Cabernet Sauvignon	8.5 / 37.5
<i>Maison Ventenac Rosé, 2022, France</i>	
Postopoma Orange	10 / 48
<i>Matic Wines. 2023, Podravje, Slovenia</i>	

COFFEE / CHAI

Espresso	2.5
Masala Chai	3.5
<i>Add rum / whisky</i>	
	5.5