

# KRICKET

Soho

## 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

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A Taste of KRICKET  
*Minimum 4 guests, for the whole table*  
*(Vegetarian options available)*  
45pp

## 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 &amp; cashew</i>	
☒ Recheado Butter Prawns	14
<i>Black pepper &amp; curry leaf</i>	
Keralan Fried Chicken	13
<i>Pickled mooli, curry leaf mayo</i>	
Mutton Seekh Kebab	13
<i>Anchovy &amp; walnut raita, laccha onion, shiitake</i>	

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EXPRESS LUNCH  
19.5pp

## GRILLS & CURRIES

Hyderabadi Aubergine (vg)	14
<i>Coconut, curry leaf &amp; 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 &amp; gundu chilli</i>	
Pandhi Pork Neck Curry	16
<i>Tamarind, dried chilli, fried ginger &amp; peanut</i>	
☒ Chettinad Duck Leg	20
<i>Barberries &amp; almond</i>	
Aged Beef Sirloin (600g)	48
<i>Green peppercorn &amp; bone marrow nihari</i>	

## VEGGIE SIDES

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

## DESSERT

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

## TANDOOR

Masala naan (v)	4.5
☒ Brown butter laccha paratha (v)	5
Garlic & coriander kulcha (v)	5.5
☒ Date & pistachio kulcha (v)	6
Blue cheese & sage kulcha (v)	7

## COFFEE / CHAI

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

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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	5.9
<i>Harbour Brewing Co, Cornwall (4.0%)</i>	
Session IPA	5.9
<i>Harbour Brewing Co, Cornwall (4.3%)</i>	
Pale Ale	5.5
<i>White Rhino Brewing Co, India (4.3%)</i>	
Lager	5.5
<i>Days, Edinburgh (0.0%)</i>	

## SPARKLING

125ml / 750ml

Prosecco	9 / 44
<i>Sofia Brescia, Veneto, Italy</i>	
Chardonnay & Pinot Noir	12 / 65
<i>Sov'Ran, Rye, England</i>	
Pinot Meunier Pinot Noir	80
<i>A. Levasseur, Champagne, France</i>	

## WHITE

125ml / 750ml

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, Wagram, Austria</i>	
Vinho Verde	44
<i>A&amp;D Wines, 2023, Minho, Portugal</i>	
Chenin Blanc	46
<i>Domaine Vieux Pressoir 'Elegance', 2022, France</i>	
R3 Riesling	11 / 49
<i>Corvers Kauter, 2023, Rheingau, Germany</i>	
Albarino	52
<i>Casa Monte Pio, 2023, Rias Baixas, Spain</i>	

## RED

125ml / 750ml

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	39
<i>Vins el Cep, 2022, Penedes, Spain</i>	
Negroamaro	9 / 40
<i>Tempo al Vino, 2022, Apulia, Italy</i>	
Pinot Noir	44
<i>Bruno Lafon, 2022, Vin de France, France</i>	
Sangiovese	11 / 49
<i>Pandolfa, 2022, Emilia Romagna, Italy</i>	
Malbec	52
<i>MAAL, 2021, Uco Valley, Argentina</i>	
Chianti Classico	58
<i>Tenuta Casenuove, 2018, Tuscany, Italy</i>	

## ROSÉ / SKIN

125ml / 750ml

Cabernet Sauvignon	8.5 / 37.5
<i>Maison Ventenac Rosé, 2022, France</i>	
Postopoma Orange	10 / 48
<i>Matic Wines. 2023, Podravje, Slovenia</i>	
Grenache, Syrah	54
<i>Clos Cibonne, 2022, Côtes de Provence, France</i>	