

# KRICKET

*Brixton*

## SNACKS

	Each	
Pea, potato & mint 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>		
Purple Sprouting Broccoli Badami (v)	10	
<i>Kashmiri chilli oil, almond</i>		
☒ Recheado Butter Prawns	14	
<i>Black pepper &amp; Gondhoraj</i>		
☒ Keralan Fried Chicken	13	
<i>Pickled mooli, curry leaf mayo</i>		
Duck Leg Seekh Kebab	14	
<i>Peanut chutney &amp; rhubarb thecha</i>		

## GRILLS & CURRIES

Tamil Leek & Potato Hariyali (vg)	14	
<i>Monk's beard &amp; coconut</i>		
☒ Grilled Squash (v)	15	
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>		
☒ Mangalorean Chicken Gassi	17	
<i>Coconut, curry leaf &amp; gundu chilli</i>		
☒ Karnakatan Pork Neck	17	
<i>Tamarind, dried chilli, fried ginger, peanuts</i>		
Claypot Baked Cod	19	
<i>Coconut cream, green chilli &amp; ginger</i>		
Confit Rabbit Leg Biryani	25	
<i>Andhra masala, boondi raita, carrot aachar</i>		
Grilled Whole Sea Bream	38	
<i>Keralan fish curry</i>		

## VEGGIE SIDES

☒ Jeera pulao (vg)	4.5
☒ Malabar paratha (v)	5
☒ Burnt garlic tarka dal (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

## DESSERT

☒ Bhappa Doi Mille-Feuille	9
<i>Rhubarb, miso caramel, pistachio</i>	
Mango & Lime Kulfi	5
<i>Passion fruit &amp; chilli</i>	

## COFFEE / CHAI

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

Please let our team know of any allergies.

All our dishes may contain allergens due to potential cross contamination when preparing all food to order.

An optional 13% service charge will be added to your bill which goes directly to our staff.