

KRICKET

Canary Wharf

SNACKS

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	5.5

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 & Gondhoraj</i>	
☒ Keralan Fried Chicken	13
<i>Pickled mooli, curry leaf mayo</i>	
Duck Leg Seekh Kebab	14
<i>Peanut chutney & rhubarb thecha</i>	

GRILLS & CURRIES

Tamil Leek & Potato Hariyali (vg)	14
<i>Monk's beard & coconut</i>	
☒ Grilled Squash (v)	15
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
☒ Mangalorean Chicken Gassi	17
<i>Coconut, curry leaf & gundu chilli</i>	
☒ Karnatakan Pork Neck	17
<i>Tamarind, dried chilli, fried ginger, peanuts</i>	
Claypot Baked Cod	19
<i>Coconut cream, green chilli & ginger</i>	
Grilled Whole Sea Bream	38
<i>Keralan fish curry</i>	

Confit Rabbit Leg Biryani
Andhra masala, boondi raita, carrot achaar
25



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

EXPRESS LUNCH 12pp

Chicken reshmi tikka kathi roll
or
Tandoori paneer kathi roll (v)
with
Green mango kachumber salad (vg)



TANDOOR

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

VEGGIE SIDES

☒ Jeera pulao (vg)	4.5
☒ Burnt garlic tarka dal (vg)	7
☒ Green mango kachumber salad (vg)	5
☒ Cucumber & peanut raita (v)	3
Condiments	1.5

DESSERT

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

COFFEE / CHAI

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

COCKTAILS

King Lime	9
<i>Rum, gondhoraj lime, coconut, soda</i>	
Jal Jina	10
<i>Mezcal, blood orange, cumin bitters, soda</i>	
Dhuarita	11
<i>Tequila, pomegranate, jaggery, rose</i>	
Aam Standard	11
<i>Vodka, mango, oxymel, cardamom</i>	

NO & LOW BOOZE

Fresh Lime Soda (sweet or salted)	4
Coconut & Ginger Lassi	6
Botivo + Soda	7
Pentire Spritz	8
<i>Pentire, tonic, indian bay</i>	
Kashmiri Adrift	9
<i>Pentire adrift, kashmiri chilli, lime, agave</i>	
Chardonnay	6 / 30
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>	
Savvy Red	6 / 30
<i>Lautus, Stellenbosch, South Africa (0.5%)</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>	
Hazy IPA	4.5
<i>Small Beer Co, London (2.6%)</i>	
Pale Ale (bottled)	5.9
<i>White Rhino Brewing Co, India (4.3%)</i>	
Lager (bottled)	5.5
<i>Days, Edinburgh (0.0%)</i>	

ROSÉ 125ml / 750ml

Cabernet Sauvignon	8.5 / 37.5
<i>Maison Ventenac Rosé, 2023, France</i>	
Grenache, Syrah	54
<i>Clos Cibonne, 2024, Côtes de Provence, France</i>	

SKIN CONTACT 125ml / 750ml

Kerner, Reislung	10 / 48
<i>Matic, 2023, Stajerska, Slovenia</i>	
Sauvignon Blanc, Grüner Veltliner	58
<i>Martin Diwald, 2022, Austria</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, 2023, Alentejo, Portugal</i>	
Verdejo	7 / 34
<i>Marsilea, 2023, Valencia, Spain</i>	
Chardonnay	38
<i>Maison Ventenac, 2023, France</i>	
Sauvignon Blanc	40
<i>Mary Taylor, 2022, Bordeaux, France</i>	
Grüner Veltliner	9 / 42
<i>Weingut Eschenhof Holzer, 2023, Wagram, Austria</i>	
Vinho Verde	44
<i>A&D Wines, 2023, Minho, Portugal</i>	
Chenin Blanc	46
<i>Wabi-Sabi, Stellenbosch, 2024, South Africa</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, 2022, Alentejo, Portugal</i>	
Tempranillo, Garnacha	34
<i>Bodegas Nekeas, 2023, Navarra, Spain</i>	
Montepulciano	8 / 37
<i>Cantina Miglianico, 2023, Abruzzo, Italy</i>	
Tempranillo, Cabernet Sauvignon	9 / 40
<i>Vins el Cep, 2023, Penedes, Spain</i>	
Pinot Noir	44
<i>Bruno Lafon, 2023, Vin de France, France</i>	
Cabernet Franc	48
<i>Leo Charruau, 2023, Saumur-Champigny, France</i>	
Sangiovese	11 / 49
<i>Pandolfa, 2022, Emilia Romagna, Italy</i>	
Malbec	52
<i>MAAL, 2022, Uco Valley, Argentina</i>	
Chianti Classico	58
<i>Tenuta Casenuove, 2018, Tuscany, Italy</i>	