

KRICKET

Soho

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

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, agavé</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	5.9
<i>Harbour Brewing Co, Cornwall (4.0%)</i>	
Session IPA	5.9
<i>Harbour Brewing Co, Cornwall (4.3%)</i>	
Pale Ale	5.9
<i>White Rhino Brewing Co, India (4.3%)</i>	
Lager	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, Reisling	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>Pandolfi, 2022, Emilia Romagna, Italy</i>	
Malbec	52
<i>MAAL, 2022, Uco Valley, Argentina</i>	
Chianti Classico	58
<i>Tenuta Casenuove, 2018, Tuscany, Italy</i>	