

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, 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	16
<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>	
☒ Karnakatan Pork Neck	17
<i>Tamarind, dried chilli, fried ginger, peanuts</i>	
Claypot Baked Cod	19
<i>Coconut cream, green chilli & 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 & 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.

COCKTAILS		WHITE	125ml / 750ml
King Lime	9	Convento Da Vila Branco	6 / 30
<i>Rum, gondhoraj lime, coconut, soda</i>		<i>Adega de Borba, 2023, Alentejo, Portugal</i>	
Jal Jina	10	Verdejo	7 / 34
<i>Mezcal, blood orange soda, cumin bitters</i>		<i>Marsilea, 2023, Valencia, Spain</i>	
Dhuarita	11	Chardonnay	38
<i>Tequila, pomegranate, jaggery, rose</i>		<i>Maison Ventenac, 2023, France</i>	
Aam Standard	11	Sauvignon Blanc	40
<i>Vodka, mango, oxymel, cardamom</i>		<i>Mary Taylor, 2022, Bordeaux, France</i>	
		Grüner Veltliner	9 / 42
		<i>Weingut Eschenhof Holzer, 2023, Austria</i>	
NO & LOW BOOZE		Chenin Blanc	46
		<i>Wabi-Sabi, Stellenbosch, 2024, South Africa</i>	
Fresh Lime Soda (<i>sweet or salted</i>)	4		
Coconut & Ginger Lassi	6		
Botivo + Soda	7	RED	125ml / 750ml
Pentire Spritz	8		
<i>Pentire, tonic, indian bay</i>			
Kashmiri Adrift	9	Convento Da Vila Tinto	6 / 30
<i>Pentire adrift, kashmiri chilli, lime, agavé</i>		<i>Adega de Borba, 2022, Alentejo, Portugal</i>	
Chardonnay	6 / 30	Tempranillo, Garnacha	34
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>		<i>Bodegas Nekeas, 2023, Navarra, Spain</i>	
Savvy Red	6 / 30	Montepulciano	8 / 37
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>		<i>Cantina Miglianico, 2023, Abruzzo, Italy</i>	
BEER		Tempranillo, Cabernet Sauvignon	9 / 40
		<i>Vins el Cep, 2023, Penedes, Spain</i>	
Lager	4.9	Pinot Noir	44
<i>Harbour Brewing Co, Cornwall (4.0%)</i>		<i>Bruno Lafon, 2023, Vin de France, France</i>	
Session IPA	4.9	ROSE / SKIN	125ml / 750ml
<i>Harbour Brewing Co, Cornwall (4.3%)</i>			
Pale Ale	5.9	Cabernet Sauvignon	8.5 / 37.5
<i>White Rhino Brewing Co, India (4.3%)</i>		<i>Maison Ventenac Rosé, 2022, France</i>	
Lager (bottled)	5.5	Kerner Riesling	10 / 48
<i>Days, Edinburgh (0.0%)</i>		<i>Matic, 2023, Stajerska, Slovenia</i>	
SPARKLING	125ml / 750ml		
Prosecco	9 / 44		
<i>Sofia Brescia, Veneto, Italy</i>			
Chardonnay & Pinot Noir	12 / 65		
<i>Sov'Ran, Rye, 2019, England</i>			