

# KRICKET

Canary Wharf

<p><b>SNACKS</b></p> <p>☞ Tomato pani puri (vg) 2</p> <p>☞ Rice papads, green mango chutney (v/vg) 4.5</p> <p>Jerusalem artichoke samosas (v) 4.5</p> <p>Goan sausage croquettes, burnt apple chutney 5.5</p>	<p>—————</p> <p>A Taste of KRICKET</p> <p><i>Minimum 4 guests, for the whole table</i></p> <p><i>(Vegetarian options available)</i></p> <p>45pp</p> <p>—————</p>	<p><b>COCKTAILS</b></p> <p>King Lime 9 <i>Rum, gondhoraj lime, coconut, soda</i></p> <p>Jal Jina 10 <i>Mezcal, blood orange soda, cumin bitters</i></p> <p>Dhuarita 11 <i>Tequila, pomegranate, jaggery, rose</i></p> <p>Aam Standard 11 <i>Vodka, mango, oxymel, cardamom</i></p>	<p><b>SPARKLING</b> 125ml / 750ml</p> <p>Prosecco 9 / 44 <i>Sofia Brescia, Veneto, Italy</i></p> <p>Chardonnay &amp; Pinot Noir 12 / 65 <i>Sov'ran, Rye, England</i></p> <p>Pinot Meunier Pinot Noir 80 <i>A. Levasseur, Champagne, France</i></p>
<p><b>SMALL PLATES</b></p> <p>☞ Bhel Puri (v/vg) 8 <i>Raw mango, coriander chutney, yoghurt</i></p> <p>Samphire Pakoras (v/vg) 10.5 <i>Tamarind chutney, chilli garlic mayo</i></p> <p>Purple Sprouting Broccoli Badami (v) 10 <i>Kashmiri chilli oil, almond</i></p> <p>☞ Recheado Butter Prawns 16 <i>Black pepper &amp; Gondhoraj</i></p> <p>☞ Keralan Fried Chicken 13 <i>Pickled mooli, curry leaf mayo</i></p> <p>☞ Duck Leg Seekh Kebab 14 <i>Peanut chutney &amp; rhubarb thecha</i></p>	<p><b>EXPRESS LUNCH</b></p> <p>12pp</p> <p>Chicken reshmi tikka kathi roll <i>or</i></p> <p>Tandoori paneer kathi roll (v) <i>with</i></p> <p><i>Green mango kachumber salad (vg)</i></p> <p>☞</p>	<p><b>NO &amp; LOW BOOZE</b></p> <p>Fresh Lime Soda (<i>sweet or salted</i>) 4</p> <p>Coconut &amp; Ginger Lassi 6</p> <p>Botivo + Soda 7</p> <p>Pentire Spritz 8 <i>Pentire, tonic, indian bay</i></p> <p>Kashmiri Adrift 9 <i>Pentire adrift, kashmiri chilli, lime, agavé</i></p> <p>Chardonnay 6 / 30 <i>Lautus, Stellenbosch, South Africa (0.5%)</i></p> <p>Savvy Red 6 / 30 <i>Lautus, Stellenbosch, South Africa (0.5%)</i></p>	<p><b>WHITE</b> 125ml / 750ml</p> <p>Convento Da Vila Branco 6 / 30 <i>Adega de Borba, 2023, Alentejo, Portugal</i></p> <p>Verdejo 7 / 34 <i>Marsilea, 2023, Valencia, Spain</i></p> <p>Chardonnay 38 <i>Maison Ventenac, 2023, France</i></p> <p>Sauvignon Blanc 40 <i>Mary Taylor, 2022, Bordeaux, France</i></p> <p>Grüner Veltliner 9 / 42 <i>Weingut Eschenhof Holzer, 2023, Wagram, Austria</i></p> <p>Vinho Verde 44 <i>A&amp;D Wines, 2023, Minho, Portugal</i></p> <p>Chenin Blanc 46 <i>Wabi-Sabi, Stellenbosch, 2024, South Africa</i></p> <p>R3 Riesling 11 / 49 <i>Corvers Kauter, 2023, Rheingau, Germany</i></p> <p>Albarino 52 <i>Casa Monte Pio, 2023, Rias Baixas, Spain</i></p>
<p>—————</p> <p>Confit Rabbit Leg Biryani <i>Andhra masala, boondi raita, carrot achaar</i></p> <p>25</p> <p>☞</p>	<p><b>TANDOOR</b></p> <p>Masala naan (v) 4.5</p> <p>☞ Brown butter laccha paratha (v) 5</p> <p>Garlic &amp; coriander kulcha (v) 5.5</p> <p>☞ Date &amp; pistachio kulcha (v) 6</p>	<p><b>BEER</b></p> <p>Lager 4.9 <i>Harbour Brewing Co, Cornwall (4.0%)</i></p> <p>Session IPA 4.9 <i>Harbour Brewing Co, Cornwall (4.3%)</i></p> <p>Hazy IPA 4.5 <i>Small Beer Co, London (2.6%)</i></p> <p>Pale Ale (bottled) 5.9 <i>White Rhino Brewing Co, India (4.3%)</i></p> <p>Lager (bottled) 5.5 <i>Days, Edinburgh (0.0%)</i></p>	<p><b>RED</b> 125ml / 750ml</p> <p>Convento Da Vila Tinto 6 / 30 <i>Adega de Borba, 2022, Alentejo, Portugal</i></p> <p>Tempranillo, Garnacha 34 <i>Bodegas Nekeas, 2023, Navarra, Spain</i></p> <p>Montepulciano 8 / 37 <i>Cantina Miglianico, 2023, Abruzzo, Italy</i></p> <p>Tempranillo, Cabernet Sauvignon 9 / 40 <i>Vins el Cep, 2023, Penedes, Spain</i></p> <p>Pinot Noir 44 <i>Bruno Lafon, 2023, Vin de France, France</i></p> <p>Cabernet Franc 48 <i>Leo Charruau, 2023, Saumur-Champigny, France</i></p> <p>Sangiovese 11 / 49 <i>Pandolfa, 2022, Emilia Romagna, Italy</i></p> <p>Malbec 52 <i>MAAL, 2022, Uco Valley, Argentina</i></p> <p>Chianti Classico 58 <i>Tenuta Casenuove, 2018, Tuscany, Italy</i></p>
<p><b>GRILLS &amp; CURRIES</b></p> <p>Tamil Leek &amp; Potato Hariyali (vg) 14 <i>Monk's beard &amp; coconut</i></p> <p>☞ Grilled Squash (v) 15 <i>Makhani, paneer, hazelnuts, puffed wild rice</i></p> <p>Mangalorean Chicken Gassi 17 <i>Coconut, curry leaf &amp; gundu chilli</i></p> <p>☞ Karnatakan Pork Neck 17 <i>Tamarind, dried chilli, fried ginger, peanuts</i></p> <p>Claypot Baked Cod 19 <i>Coconut cream, green chilli &amp; ginger</i></p> <p>Grilled Whole Sea Bream 38 <i>Keralan fish curry</i></p>	<p><b>VEGGIE SIDES</b></p> <p>☞ Jeera pulao (vg) 4.5</p> <p>☞ Burnt garlic tarka dal (vg) 7</p> <p>☞ Green mango kachumber salad (vg) 5</p> <p>☞ Cucumber &amp; peanut raita (v) 3</p> <p>Condiments 1.5</p>	<p><b>ROSE</b> 125ml / 750ml</p> <p>Cabernet Sauvignon 8.5 / 37.5 <i>Maison Ventenac Rosé, 2023, France</i></p> <p>Grenache, Syrah 54 <i>Clos Cibonne, 2024, Côtes de Provence, France</i></p>	<p><b>SKIN CONTACT</b> 125ml / 750ml</p> <p>Kerner, Riesling 10 / 48 <i>Matic, 2023, Stajerska, Slovenia</i></p> <p>Sauvignon Blanc, Grüner Veltliner 58 <i>Martin Diwald, 2022, Austria</i></p>
<p><b>COFFEE / CHAI</b></p> <p>Espresso 2.5</p> <p>Masala Chai 3.5 <i>Add rum / whisky</i></p> <p>5.5</p>	<p><b>DESSERT</b></p> <p>☞ Bhappa Doi Mille-Feuille 9 <i>Rhubarb, miso caramel, pistachio</i></p> <p>Mango &amp; Lime Kulfi 5 <i>Passion fruit &amp; chilli</i></p>		

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.  
We serve unlimited still and sparkling filtered water as part of the Belu Filter Initiative. A voluntary £1 is added to your bill to help transform lives worldwide with clean water.  
An optional 13% service charge will be added to your bill which goes directly to our staff.