

# KRICKET

## SOHO

### KULCHA BREADS

- Butter **2.5 (v)**
- Masala **3.5 (v)**
- Date & pistachio **4 (v)**
- Bone marrow, capers, parsley, red onion **4.5**

### VEG

- Bhel puri, raw mango, tamarind, sev, yogurt **6**
- Samphire pakoras, date & tamarind chutney, chilli garlic mayonnaise **7.5**
- Paneer stuffed courgette flower bhajiya, courgette chutney **8.5**
- Confit new potato, new season garlic achaar, smoked yogurt, melon seeds **8**
- Roasted carrots, fried channa, caramelised yogurt, citrus **9**
- Butternut squash, makhani sauce, fresh paneer, hazelnuts, puffed wild rice **13**

### FISH

- Cured trout, seaweed papad, yogurt, Kashmiri chilli oil, pomegranate vinegar **10**
- Lassoni sea bream, summer tomatoes, lovage **13**

### MEAT

- Keralan fried chicken, curry leaf mayonnaise, pickled mooli **9**
- Goan sausage pao, pickled onions **11.5**
- Tandoori lamb neck, aubergine bharta **14.5**
- Iberico secreto, vindaloo, artichoke & dates **17**

### SIDES / CONDIMENTS

- Pilau rice **3 (v)**
  - Tarka dal, burnt garlic **4.5 (v)**
- Pickled mooli / Sweet yogurt / Coriander chutney / Chilli garlic mayo / Curry leaf mayo **1.5 (v)**

### PUDDING

- Fig leaf kulfi, hazelnuts, figs & mint **8**

### KRICKET COOKBOOK £26

Please let our staff know of any allergies. All our dishes may contain nuts. Game dishes may contain shot.

All our meat and fish is sourced locally and responsibly in the British Isles.

An optional 12.5% service charge will be added to your bill which goes directly to our staff.

We serve unlimited still and sparkling filtered water as part of the Belu Filter Initiative.

A voluntary £1 goes on your bill and you help to transform lives worldwide with clean water.

Kitchen

Tues-Sat, 12pm - 2:30pm, 5pm - 10:30pm

Sun & Mon: Closed

@kricketlondon

### COCKTAILS - £10

- OLD NARANGI* bourbon, cardamom, marmalade, lemon
- SANTARA MARGARITA* reposado tequila, mandarin, agave, kashmiri chilli
- DENMAN'S FINEST* gin, cucumber, lemongrass, coriander, soda

### BOTTLED BEERS

- Lager, White Rhino Brewing Co, India (4.8%) **5.5**
- Pale Ale, Partizan Brewing, South London (4.5%) **5.5**
- IPA, Partizan Brewing, South London (6.5%) **6.5**
- Alcohol Free Lager, Freestar, London (0.0%) **4.5**

### SPARKLING

- Prosecco Treviso Spumante Brut Il Follo, Veneto, Italy **8 / 36**
- Rue du Sorbier, A. Levasseur, NV, Champagne, France **65**

### WHITE

125ml / 500ml / btl

- Vino Blanco 'En La Parra' 2018, Bodegas Nodus, Spain **5.5 / 18 / 26**
- Chenin Blanc, Indaba Western Cape 2018, South Africa **6.5 / 20 / 29**
- Vinho Verde, LIV 2017, Minho, Portugal **7 / 22 / 33**
- Pecorino, Tocco 2018, Abruzzo, Italy **8 / 27 / 39**
- Sauvignon Blanc, Verus 2019, Slovenia **42**
- Riesling, Corvers-Kauter 2018, Rheingau, Germany **46**

### SKIN CONTACT & ROSE

- Pinot Gris, Bolfan Aromano 2016, Zagorje, Croatia **9 / 29 / 45**
- Mencia Rosé, Armas de Guerra 2018, Bierzo, Spain **6.5 / 20 / 29**

### RED

- Vino Rojo 'Ecologica' 2018, Bodegas Nodus, Spain **5.5 / 18 / 26**
- Merlot, Chemin de la Pinède 2018, Languedoc-Roussillon, France **6.5 / 21 / 29**
- Pinotage, De Kleine Wun Koöp 2018, Coastal Region, South Africa **7.5 / 26 / 37**
- Syrah, Hobby Tinto 2016, Alentejano, Portugal **8.5 / 29 / 40**
- Tempranillo, Sierra de Tolono 2017, Rioja, Spain **46**
- Malbec, 'Biutiful' MAAL 2018, Mendoza, Argentina **49**

### SOFTS

- Fresh lime soda, mint **3.5**
- Coke / diet coke **3**

### HOTS

- Espresso **2.5**

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WINES AVAILABLE!

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