

KRICKET

SOHO

KULCHA BREADS

- Butter 2.5 (v)
- Masala 3.5 (v)
- Date & pistachio 4 (v)
- Brown butter lachha paratha 4 (v)

VEG

- Bhel puri, raw mango, tamarind, sev, yogurt 6
- Samphire pakoras, date & tamarind chutney, chilli garlic mayonnaise 7.5
- Grilled sprouting broccoli, goats yoghurt, black pepper, hazelnut, sesame 7
- Confit new potato, new season garlic achar, smoked yoghurt, melon seeds 8
- Wild mushroom khichdi, soy cured yolk, pickled shallot 7.5
- Butternut squash, makhani sauce, fresh paneer, hazelnuts, puffed wild rice 13

FISH

- Hake Malabar, langoustine oil, pickled fennel 13
- Lasooni scallop, celeriac tadka, elderberry vinegar, hazelnut 4.5 (each)
- Cured trout, seaweed papad, yoghurt, Kashmiri chilli oil, pomegranate vinegar 10

MEAT

- Keralan fried chicken, curry leaf mayonnaise, pickled mooli 9
- Goan sausage pao, pickled onions 11.5
- Lamb raan, pomegranate, mint, goats curd raita 14
- Venison & date shami kebab, cep raita, Jerusalem artichoke 10

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

- Chai brûlée, almond, apple 8
- Almond & tahini nankhatai, coconut sorbet, coconut salted jaggery (vg) 6.5

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

Mon-Sat, 12pm - 2:30pm, 5pm - 10:00pm

Sun: Closed

@kricketlondon



Please regularly wash and/or sanitise your hands



Keep correct social distancing throughout your visit

COCKTAILS - £10

- DIFFERENT DAZE* - coconut rum, green chilli, lime, mint
- WELL SEASONED* - black pepper rye, grapefruit aperitif, chartreuse, coriander
- BEETS BY K* - cardamom gin, beets, egg white, agave

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

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', Bogedas Nodus, Spain 5.5 / 18 / 26
- Vinho Verde, Casa Agricola, Minho, Portugal 6.5 / 21 / 29
- Chardonnay, Nekeas 2019, Navarre, Spain 7.5 / 24 / 32
- Gros Manseng, Château Labelle 2019, Gascony, France 8.5 / 28 / 34
- Percorino, Tocco 2019, Abruzzo, Italy 38
- Pinot Blanc, Weingut Frey 2019, Rheinhessen, Germany 42
- Colombard, Lowerland 2019, Prieska, South Africa 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
- Ortega, Renegade London Wine 2019, Essex, England 50

RED

- Vino Rojo, 'Ecologica', Bodegas Nodus, Spain 5.5 / 18 / 26
- Merlot, Chemin De La Pinède 2019, Languedoc-Roussillon, France 6.5 / 21 / 29
- Mourvèdre, Bodegas La Purisima 2018, Yelca, Spain 7.5 / 24 / 32
- Primitivo, Schola Sarmenti 2018, Apulia, Italy 8.5 / 29 / 36
- Syrah, Hobby Tinto 2016, Alentejano, Portugal 40
- Cabernet Sauvignon, Murdoch Hills 2017, Adelaide, Australia 44
- Côtes du Rhône, Xavier Vignon 2016, Rhone, France 47

NON-ALCOHOLIC

- NOgroni by Seedlip 7.5
- Alcohol Free Lager, Freestar, London (0.0%) 5
- Fresh lime soda, mint 3.5
- Darjeeling Iced Tea 3.5

HOTS

- Chai 3 (add bourbon / rum) 5
- Espresso 2.5

OFF MENU
WINES AVAILABLE!

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