

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**
- Confit new potato, new season garlic achaar, 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, kasundi mustard, Kashmiri chilli oil, buttermilk, shiso **10**

MEAT

- Keralan fried chicken, curry leaf mayonnaise, pickled mooli **9**
- Goan sausage pao, pickled onions **11.5**
- 🦋•Goose vindaloo, confit leg aloo tikki, Brussels sprout & chestnut thoran, apple achaar **17**
- 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, salted coconut jaggery (vg) **6.5**
- 🦋•Sticky ginger cake, orange, walnut, salted jaggery chestnut shrikhand **8.5**

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 Sarmienti 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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