

KRICKET

◀ WHITE CITY ▶

INDIAN INSPIRED COOKING

BREADS

KULCHAS masala (v) **3.5** / green chilli, garlic & Berkswell (v) **5** / date & pistachio (v) **4** /
Karnatakan mussel **4.5**
PARATHAS brown butter laccha paratha (v) **4** / green pea & potato paratha (v) **4.5**

VEGETARIAN

BHEL PURI, raw mango, tamarind, sev, yogurt **6.5**
SAMPHIRE PAKORAS, chilli garlic mayo, date & tamarind chutney **8**
GRILLED CORN KACHUMBER, corn custard, salted paneer, crispy corn **9**
HYDERABADI BABY AUBERGINE, coconut, peanut, curry leaf **13**
BUTTERNUT SQUASH, makhani sauce, fresh paneer, hazelnuts, puffed wild rice **13**

FISH

GRILLED SARDINES, tomato chutney, ginger pickle, fennel **10**
BRITISH SHELLFISH BENGALI CURRY, hake, cockles, mussels,
kohlrabi, langoustine oil **14**
SKATE, Sindhi brown butter, sea vegetables **14**

MEAT

KERALAN FRIED CHICKEN, pickled mooli, curry leaf mayonnaise **9.5**
CHETTINAD DUCK CUTLET, bitter gourd **9**
VENISON, BEEF FAT & DATE KEBAB, cep raita, Jerusalem artichoke **12**
PORK CHEEK VINDALOO, fennel, date & pork skin chaat **15**
LAMB RAAN, pomegranate, mint, goats curd raita **16**

SIDES

PILAU RICE (v) **3.5**
BURNT GARLIC TARKA DAL (v) **4.5**
DUM ALOO (v) **6**
TOMATOES, spring onion, coriander & jaggery, sesame raita (v) **6**

CONDIMENTS

CHILLI GARLIC MAYO / SWEET YOGHURT
CEP RAITA / CORIANDER CHUTNEY
TAMARIND CHUTNEY **1.5**

DESSERT

MISHTI DOI, caramelised white chocolate, blackberries, hazelnut, mint **7**
BROWN BUTTER CHAI CAKE, mango and lime **8**
ALMOND & SESAME NANKHATAI, coconut sorbet, salted coconut jaggery, pistachio **6.5**

SPARKLING

125ml / bottle

GLERA, Prosecco Spumante DOC NV, 47 Anno Domini, Veneto, Italy **8 / 36**
PINOT MEUNIER & PINOT NOIR, A. Levasseur, Champagne, France **65**
CHARDONNAY, R&L Legras, Chouilly, France **89**

WHITE WINE

125ml / 500ml / bottle

VINO BLANCO, "En La Parra", Bodegas Nodus, Valencia, Spain **5.5 / 18 / 26**
ROUPEIRO & RABO DE OVELHA, Adega De Borba, Alentejo, Portugal **6.5 / 21 / 29**
CHARDONNAY, Nekeas, 2020, Navarre, Spain **7.5 / 24 / 32**
GROS MANSUNG, Château Laballe, 2020, Southwest, France **8.5 / 28 / 34**
SAUVIGNON BLANC & PICPOUL, Xavier Vignon, 2019, Rhone, France **37**
PINOT BLANC, Weingut Frey, 2020, Rheinhaussen, Germany **41**
PINOT GRIS, Renegade, 2019, London **43**
GAVI, CORTESE, Cosseti, 2019, Piedmont, Italy **47**
SEMILLON, David Franz, 2018, Barossa valley, Australia **52**
RIESLING, Koerner, 2020, Clare Valley, Australia **55**

RED WINE

125ml / 500ml / bottle

VINO ROJO, "Chaval", Bodegas Nodus, Valencia, Spain **5.5 / 18 / 26**
MERLOT, Chemin de la Pinède, Languedoc-Roussillon, France **6.5 / 21 / 29**
SANGIOVESE, Cantina Cortecchia, 2018, Emilia-Romagna, Italy **7.5 / 24 / 32**
TANNAT & MERLOT, Château Laballe, 2018, Southwest, France **8.5 / 29 / 34**
NEGROAMARO, Tempo al Vino, 2018, Apulia, Italy **36**
ZINFANDEL, Scotto Family Vineyards, 2016, California, U.S.A **40**
CABERNET SAUVIGNON, Murdoch Hill, 2017, Adelaide Hills, Australia **44**
MALBEC, Maal Wines, 2019, Mendoza, Argentina **49**
GAMMAY, Clos de la Roilette, 2018, Beaujolais, France **52**
SANGIOVESE & GRENACHE, Koerner, 2019, Clare Valley, Australia **60**

ROSÉ/SKIN CONTACT

125ml / 500ml / bottle

MENCIA, Armas de Guerra, 2020, Castile Leon, Spain **6.5 / 20 / 29**
CABERNET SAUVIGNON, Maison Ventenac, 2020, Languedoc-Roussillon, France **39**
POSTOPOMA ORANGE, Matic Wines. 2020, Podravje, Slovenia **9 / 28 / 46**

COCKTAILS - £10

GULAB GIMLET, gin, rose vermouth, peppercorn cordial, cucumber bitters
GINGER BEER, ginger vodka, IPA, lemon
DHUARITA, mezcal, raspberry, jaggery, lime
COCONUT DAIQUIRI, coconut rum, lime, sugar

BEERS

DRAUGHT (2/3) BY LONDON BEER FACTORY

KRICKET, Pilsner Lager (4.0%) **4.6**
HAZYDAZE, New England Session IPA (4.6%) **4.8**

BOTTLED

FREESTAR Lager, London (0.0%) **5**
IPA, White Rhino Brewing Co, India (5.5%) **6**

NON-ALCOHOL

NOGRONI by Seedlip **7.5**
FRESH LIME SODA, mint **3.5**
REAL KOMBUCHA **4.5**
ICED MASALA CHAI **3**

HOTS

COFFEE by Climpson and Sons **2.5 / 3**
TEA POTS English Breakfast, Earl Grey, Green, Fresh Mint **3.5**

OPENING HOURS

TUE-SAT: 12PM - 10.30PM
SUN-MON: CLOSED

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. Game dishes may contain shot. All our fish is sourced locally and responsibly in the British Isles, and is subject to availability.

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 is added to your bill to help transform lives worldwide with clean water.

KRICKET WHITE CITY 101 WOOD LANE, WHITE CITY LONDON W12 7FR