

KRICKET

« WHITE CITY »

INDIAN INSPIRED COOKING

BREADS

KULCHAS masala (v) 3.5 / green chilli, garlic & Berkswell (v) 5 / date & pistachio (v) 4

PARATHAS brown butter laccha paratha (v) 4 / Wild mushroom 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

WILD MUSHROOM KHICHIDI, cured egg yolk, pickled shimeji 13

BUTTERNUT SQUASH, makhani sauce, fresh paneer, hazelnuts, puffed wild rice 13

FISH

• **CURED BENGALI TROUT**, mustard buttermilk, Kashmiri chilli oil, shiso 11

COD, malabar sauce, lasun khobra chutney 16

SKATE, Sindhi brown butter, sea vegetables 14

MEAT

KERALAN FRIED CHICKEN, pickled mooli, curry leaf mayonnaise 9.5

VENISON, BEEF FAT & DATE KEBAB, cep raita, Jerusalem artichoke 12

PORK CHOP, garlic, peanut and tamarind achaar, rainbow chard 15

LAMB RAAN, pomegranate, mint, goats curd raita 16

• **GOOSE VINDALOO**, confit leg aloo tikki, brussel sprout & chestnut thoran 17

SIDES

PILAU RICE (v) 3.5

BURNT GARLIC TARKA DAL (v) 4.5

DUM ALOO (v) 6

TANDOORI CABBAGE, anchovy raita, egg yolk, ghee polonaise 7

CONDIMENTS

CHILLI GARLIC MAYO / SWEET YOGHURT

GOAT'S CURD RAITA / CORIANDER CHUTNEY/

TAMARIND CHUTNEY/ CUCUMBER ACHAAR/

RED CABBAGE PICKLE

1.5

DESSERT

BAKED FIG, sheera, shrikhand 8

• **BROWN BUTTER CHAI CAKE**, confit ginger ice cream, chestnuts & clementine 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

AVESSO & ARINTO, A & D Wines, Mino, Portugal 6.50 / 21 / 29

VIURA, Nekeas, 2020, Navarre, Spain 7.5 / 24 / 32

CHARDONNAY, Maison Ventenac, 2020, Cabardes, France 8.5 / 29 / 34

SAUVIGNON BLANC & PICPOUL, Xavier Vignon, 2019, Rhone, France 37

WELSCHRIESLING, Gsellmann, 2020, Burgenland, Austria 41

PINOT GRIS, Renegade, 2019, London 43

GAVI, CORTESE, Cosseti, 2019, Piedmont, Italy 47

CHARDONNAY, Domaine Mathias Macon Village, 2020, Burgundy, France 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 & CABERNET SAUVIGNON, Chateau Laballe, 2019, Gascony, France 6.5 / 21 / 29

SANGIOVESE, Piantaferro, Chianti, Italy 7.5 / 24 / 32

NEGROAMARO, Tempo al Vino, 2018, Apulia, Italy 8.5 / 29 / 34

PINOT NOIR, Le Sud, 2020, Languedoc, France 42

CABERNET SAUVIGNON, Murdoch Hill, 2017, Adelaide Hills, Australia 44

COTES DU RHONE, Xavier, 2018, Rhone Valley, France 47

MALBEC, Maal Wines, 2019, Mendoza, Argentina 49

SHIRAZ, Ministry of Clouds, 2020, McLaren Vale, Australia 55

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

DARK MATTER, green chilli rum, mango, pink peppercorn

NORTH OF THE RIVER, spiced gin, cardamom gin, lime

MUSTARD LIFE, vodka, mustard seeds, lemon

COFFEE & T, coffee rum, kumquat, tonic

CEYLON BAY, ceylon arrack, English bitter, Indian bay

DHUARITA, mezcal, pomegranate, jaggery, lime

BEERS

DRAUGHT (2/3) BY LONDON BEER FACTORY

KRICKET, Pilsner Lager (4.8%) 4.6

KRICKET, Pale Ale (4.2%) 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

BOTIVO FIZZ 5

FRESH LIME SODA, mint 3.5

REAL KOMBUCHA 4.5

HOTS

COFFEE by Climpson and Sons 2.5 / 3

TEA POTS English Breakfast, Earl Grey, Green, Fresh Mint 3.5

MASALA CHAI 3 / Add bourbon / rum 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.

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

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.