



KRICKET

◀ BRIXTON ▶

INDIAN INSPIRED COOKING

VEGETARIAN

- BHEL PURI, raw mango, tamarind, sev, yogurt **6.5**
SAMPHIRE PAKORAS, chilli garlic mayo, date & tamarind chutney **8**
GRILLED SWEET POTATO, sesame raita, gunpowder, fried onions **9.5**
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**
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**
CONFIT DUCK LEG, sesame & tamarind, cucumber pickle **16**
PORK CHOP, delica pumpkin, tamarind & jaggery, trotter & chilli **17**

SIDES

- PILAU RICE (v) **3.5**
BURNT GARLIC TARKA DAL (v) **4.5**
MALABAR PARATHA (v) **3**

DESSERT

- BROWN BUTTER CHAI CAKE,
poached quince, salted chestnut
shrikhand **8**

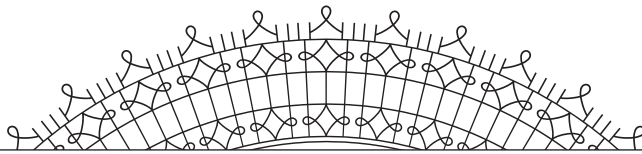
Please let our team know of any allergies. All our dishes may contain allergens due to potential cross contamination when preparing all food to order. Game dishes may contain shot. All our fish is sourced locally and responsibly in the British Isles, and is subject to availability.

OPENING HOURS

MON-THU 5PM-10:30PM
FRI-SAT 12PM-10:30PM
SUN – CLOSED



KRICKET
COOKBOOK 
£28



COCKTAILS - £9

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

SPARKLING

PROSECCO SPUMANTE DOC NV, vinicola
tombacco, Veneto, Italy **8 / 36**

WHITE

HOUSE WHITE (on rotation) **5.5 / 25**

ALENTEJO BRANCO, Adega de Borba,
Portugal **6 / 29**

SAUVIGNON BLANC, Cape Town Wine Co,
South Africa **7.5 / 37**

PECORINO, Tocco, Abruzzo, Italy **39**

ROSE

MENCIA, Armas de Guerra, Bierzo, Spain
6.5 / 29

RED

HOUSE RED (on rotation) **5.5 / 25**

TEMPRANILLO, Garnacha, Bodegas Nekeas,
Spain **6 / 29**

ZWEIGELT, Arnold Holzer, Wagram,
Austria **7.5 / 36**

PRIMITIVO, Tempo al Vino, Puglia, Italy **39**

DRAUGHT (2/3)

by London Beer Factory

KRICKET Pilsner Lager (4.8%) **4.6**

HAZYDAZE, New England Session IPA
(4.6%) **4.8**

ROUND OF BEER, for our chefs **5**

NON-ALCOHOLIC

NOGRONI by Seedlip **7.5**

BOTIVO FIZZ **5**

FREESTAR Lager (0.0%) **5**

FRESH LIME SODA, mint **3.5**

HOTS

ESPRESSO **2.5**

MASALA CHAI **3** / Add bourbon /
rum **5**