



KRICKET

◀ BRIXTON ▶

INDIAN INSPIRED COOKING

VEGETARIAN

- BHEL PURI, raw mango, tamarind, sev, yogurt (v/vg) **7.5**
SAMPHIRE PAKORAS, chilli garlic mayo, date & tamarind chutney (v/vg) **9.5**
SPICED CHICKPEA PANISSE, smoked baingan bharta, tahini, pomegranate (vg) **11**
TANDOORI MALAI PANEER, fresh fenugreek, grilled peas & wild garlic (v) **13**
GRILLED BUTTERNUT SQUASH, makhani sauce, fresh paneer, hazelnuts, puffed wild rice (v) **15**
MAHARASHTRIAN CHILLED TOMATO SAAR, fried bread, whipped paneer (v) **14**

FISH

- HARYALI TROUT TIKKA, tomato chutney, courgette, wild garlic oil **14**

MEAT

- KERALAN FRIED CHICKEN, pickled mooli, curry leaf mayonnaise **10.5**
BEEF BOTI KEBAB, laccha onions, horseradish raita **13**
PANDHI PORK NECK CURRY, fried ginger & peanuts **16**

SIDES

- PILAU RICE (vg) **4**
BURNT GARLIC TARKA DAL (vg) **6**
MALABAR PARATHA (vg) **3**
SPRING GREEN PORIYAL (vg) **7**

DESSERT

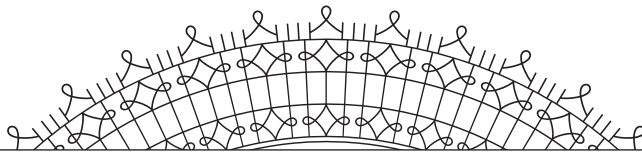
- RASPBERRY SORBET, date syrup (vg) **6**
ROSE KULFI, white chocolate,
strawberry (v) **8**

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 - £9.5

RUBY EXCLUSIF, indian spiced rum, saffron vermouth, psychaud bitters
SOLLASA SOUR, sollasa, rhubarb, lemon, aquafaba
CEYLON BAY, ceylon arrack, english bitter, indian bay
DARK MATTER, green chilli rum, mango, pink peppercorn
NORTH OF THE RIVER, spiced gin, cardamom gin, lime

SPARKLING

PROSECCO BRUT NV, Agricola Alba,
Veneto, Italy **9 / 42**
SIPON MEA PET NAT Matic, Stajerska,
Slovenia **47**

WHITE

HOUSE WHITE (on rotation) **6 / 27**
ALENTEJO BRANCO, Adega de Borba,
Portugal **7 / 32**
GRÜNER VELTLINER, Weingut Eschenhof
Holzer, Wagram, Austria **8 / 37**
PECORINO, Tocco, Abruzzo, Italy **39**

DRAUGHT (2/3)

by London Beer Factory

KRICKET Pilsner Lager (4.8%) **4.8**
HAZYDAZE, New England Session IPA
(4.6%) **4.8**
ROUND OF BEER, for our chefs **5**

ROSE

MENCIA, Armas de Guerra, Bierzo, Spain
7 / 33

RED

HOUSE RED (on rotation) **6 / 27**
TEMPRANILLO, Garnacha, Bodegas Nekeas,
Spain **7 / 32**
PINOT NOIR, Bruno Lafon, Vin de France,
France **8 / 37**
PRIMITIVO, Tempo al Vino, Puglia, Italy **39**

NON-ALCOHOLIC

PENTIRE (ADRIFT) & TONIC **6**
NOGRONI by Seedlip **7.5**
BOTIVO FIZZ **6**
FREESTAR Lager (0.0%) **5**
FRESH LIME SODA, mint **3.5**

HOTS

ESPRESSO **2.5**
MASALA CHAI **3** / add bourbon / rum **5**