

(v) = vegetarian, (vg) = vegan,

(g) = contains gluten, (d) = contains dairy

(n) = contains nuts - note,

in some cases these can be removed

# KRICKET

◀ BRIXTON ▶

## INDIAN INSPIRED COOKING



### SNACKS

- Tomato rasam pani puri (vg, g) **2**
- Tapioca papads, pachadi (v/vg) **2**
- Goan sausage & onion tart (g, d) **2.5**



### VEGETARIAN

- K** BHEL PURI, raw mango, tamarind, sev, yoghurt (v/vg, g, n) **7.5**
- SAMPHIRE PAKORAS, chilli garlic mayo, date & tamarind chutney (v/vg) **9.5**
- AUBERGINE 65, yoghurt, Kashmiri chilli oil, roasted rice (v/vg, g, d) **11**
- ROOT VEGETABLE PAO BHAJI, chestnut butter (g,d,n) **13**
- K** GRILLED BUTTERNUT SQUASH, makhani sauce, fresh paneer, hazelnuts, puffed wild rice (d, n) **15**

### FISH

- GRILLED CHALKSTREAM TROUT, recheado butter, beetroot (g, d) **13**
- CUTTLEFISH & GOAN SAUSAGE RAGU, fennel & black radish **15**

### MEAT

- K** KERALAN FRIED CHICKEN, pickled mooli, curry leaf mayonnaise (g, d) **12.5**
- MUTTON SEEKH KEBAB, smoked yoghurt & tomato, kale (d) **14**
- GRILLED PORK COLLAR, baby onion kuzhambu, smoked lardo & chestnut mushroom **17**
- CONFIT DUCK LEG CHETTINAD, red cabbage **18**

### SIDES

- LACCHA ONION SALAD (vg) **3.5**
- K** TAMARIND & URAD DAL PILAU RICE (vg) **4**
- K** BURNT GARLIC TARKA DAL (vg) **5.5**
- MALABAR PARATHA (vg, g) **3.5**  
add butter chicken butter **5.5**
- BLACK CABBAGE, walnut chutney, garlic & lime (vg, n) **7**

### DESSERT

- BHAPPA DOI, almond, rhubarb (d, n) **7.5**

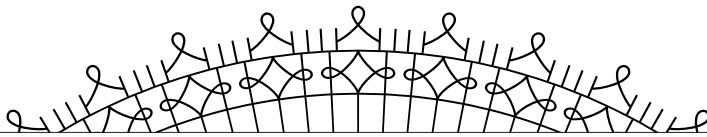
### EARLY BIRD

MIN 2 GUESTS, FOR THE WHOLE TABLE **20PP**

(Vegetarian options available)  
available until 6.30pm, Mon-Thurs



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, & is subject to availability.



INDIAN INSPIRED COOKING

COCKTAILS - £11

- OXYMORON, vodka, oxymel, cardamom
- LUNA, coconut rum, chilli, soda
- DON ONE, mezcal, mandarin, ginger
- WHISKEY CHAIBALL, rye, chai cordial, soda
- DHUARITA, tequila, pomegranate, jaggery, rose

SPARKLING

- PROSECCO, Sofia Brescia, Veneto, Italy **9 / 42**
- CHARDONNAY & PINOT NOIR, Sov'Ran, Rye, England **60**



WHITE

- CONVENTO DA VILA BRANCO, Adega de Borba, Alentejo, Portugal **6 / 29**
- CHENIN BLANC, Maison Ventenac Coup de Chance, 2021, France **6.5 / 32**
- VIURA, Nekeas, 2022, Navarra, Spain **7 / 35**
- GRÜNER VELTLINER, Weingut Eschenhof Holzer, 2021, Wagram, Austria **39**
- PECORINO, Tocco, 2021, Abruzzo, Italy **43**

RED

- CONVENTO DA VILA TINTO, Adega de Borba, Alentejo, Portugal **6 / 29**
- MONASTRELL Casa los Frailles, 2021, Valencia, Spain **6.5 / 32**
- TEMPRANILLO, Garnacha, 2021, Bodegas Nekeas, Spain **7 / 35**
- PINOT NOIR, Bruno Lafon, 2021, Vin de France, France **43**
- PRIMITIVO, Tempo al Vino, 2021, Puglia, Italy **45**

ROSÉ

- CABERNET SAUVIGNON, Maison Ventenac Rosé, 2022, France **7 / 36**

COFFEE / CHAI

- ESPRESSO **2.5**
- SPICED MASALA CHAI **3.5**
- add bourbon / rum **5.5**

BEER / CIDER

- |   |  |
|---|--|
| <b>DRAUGHT (2/3)</b>  | <b>BOTTLED</b>                           |
| <b>BY HARBOUR</b>   |  |
| LAGER, Harbour Brewing Co, Cornwall (4%) <b>4.9</b>         | LAGER, Days, Edinburgh (0.0%) <b>5.5</b> |
| SESSION IPA, Harbour Brewing Co, Cornwall (4.3%) <b>4.9</b> | CIDRE, Sassy, Normandy (5%) <b>6</b>     |
|   | ROUND OF BEER, for our chefs <b>5</b>    |

NON-ALCOHOLIC

- PENTIRE (ADRIFT) & TONIC **7**
- BOTIVO + SODA **7**
- PENTIRE SPRITZ **7.5**
- FRESH LIME SODA **3.9**



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.

@KRICKETLONDON

OPENING TIMES

- MON - THU 5PM - 10:30PM
- FRI -SAT 12PM - 1AM
- SUN - DELIVERY & COLLECTION ONLY