

# KRICKET

*Brixton*

SNACKS	each	SIDES	
<i>Tomato rasam pani puri (vg)</i>	2	<i>Malabar paratha</i>	3
<i>Mirchi vada, goats curd, tamarind (v)</i>	2	<i>Kombu jeera pulao (vg)</i>	4
<i>Butter garlic crab rissois</i>	4	<i>Burnt garlic tarka dal (vg)</i>	5.5
<i>Aslam's butter chicken kofta</i>	4	<i>Purple sprouting broccoli, walnut chutney (vg)</i>	7
		<i>Cucumber &amp; peanut raita (v)</i>	3
		<i>Laccha onions (vg)</i>	3
		<i>Cedro lemon pickle (vg)</i>	3
SMALLER		<i>Condiments</i>	1.5
<i>Bhel Puri (v/vg)</i>	7.5		
Raw mango, coriander chutney, yoghurt			
<i>Samphire Pakoras (v/vg)</i>	9.5		
Chilli garlic, tamarind chutney			
<i>Kashmiri Grilled Lamb Ribs</i>	11	<i>600g Aged Beef Sirloin,</i>	
Garlic achaar, smoked yoghurt		<i>Green Peppercorn &amp; Bone Marrow Nihari</i>	
<i>Keralan Fried Chicken</i>	12.5	45	
Pickled mooli, curry leaf mayo			
<i>Grilled Trout</i>	13		
Recheado butter, trout roe, sea vegetables			
		DESSERT	
LARGER		<i>Bhappa Doi</i>	8
<i>Spring Vegetable Pao Bhaji (v)</i>	14	Vanilla, rhubarb, almond	
Wild garlic butter		<i>Mango &amp; Lime Kulfi</i>	4
<i>Grilled Squash (v)</i>	15	Passionfruit & chilli	
Makhani, paneer, hazelnuts, puffed wild rice			
<i>Bat &amp; Ball Jaipuri Mutton Curry</i>	16		
Smoked guntar chilli ghee			
<i>Mangalorean Smoked Pork Belly</i>	17	<i>KRICKET Cookbook</i>	28
Burnt apple chutney		Modern Indian Recipes	

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.

HOUSE SERVES	All 11	WHITE	125ml / 750ml
<i>Oxymoron</i>		<i>Convento Da Vila Branco</i>	6 / 29
Vodka, oxymel, cardamom		Adega de Borba, Alentejo, Portugal	
<i>Colaba Cane</i>		<i>Verdejo</i>	7 / 32
Spiced rum, cane juice, citric water		Marsilea, 2022, Valencia, Spain	
<i>Apple Seed</i>		<i>Chardonnay</i>	8 / 36
Gin, sparkling apple, coriander seed		Maison Ventenac, 2023, France	
<i>Dhuarita</i>		<i>Sauvignon Blanc</i>	9 / 37
Tequila, pomegranate, jaggery, rose		Mary Taylor, 2022, Bordeaux, France	
		<i>Grüner Veltliner</i>	39
		Weingut Eschenhof Holzer, 2022, Wagram, Austria	
HOUSE SERVES (No booze)		<i>Pecorino</i>	43
		Tocco, 2022, Abruzzo, Italy	
<i>Kashmiri Adrift</i>	9		
Pentire adrift, kashmiri chilli, lime, agavé			
<i>Pentire Spritz</i>	8		
<i>Botivo + Soda</i>	7.5	RED	125ml / 750ml
<i>Fresh Lime Soda</i>	3.5		
		<i>Convento Da Vila Tinto</i>	6 / 29
		Adega de Borba, Alentejo, Portugal	
		<i>Tempranillo, Garnacha</i>	7 / 32
		Bodegas Nekeas, 2022, Navarra, Spain	
		<i>Montepulciano</i>	8 / 35
	4.9	Cantina Miglianico, 2022, Abruzzo, Italy	
		<i>Tempranillo, Cabernet Sauvignon</i>	9 / 37
	4.9	Vins el Cep, 2022, Penedes, Spain	
		<i>Pinot Noir</i>	43
	5.5	Bruno Lafon, 2022, Vin de France, France	
BEER & CIDER			
<i>Lager</i>	4.9		
Harbour Brewing Co, Cornwall (4%)			
<i>Session IPA</i>	4.9		
Harbour Brewing Co, Cornwall (4.3%)			
<i>Lager (bottled)</i>	5.5		
Days, Edinburgh (0.0%)			
<i>Cidre (bottled)</i>	6		
Sassy, Normandy (5%)		ROSE / SKIN	125ml / 750ml
<i>Round of Beer</i>	5		
For our chefs		<i>Cabernet Sauvignon</i>	7 / 36
		Maison Ventenac Rosé, 2022, France	
		<i>Postopoma Orange</i>	9 / 45
		Matic Wines. 2023, Podravje, Slovenia	
HOTS			
<i>Espresso</i>	2.5	SPARKLING	125ml / 750ml
<i>Spiced Masala Chai</i>	3.5		
Add bourbon / rum	5.5	<i>Prosecco</i>	9 / 42
		Sofia Brescia, Veneto, Italy	
		<i>Chardonnay &amp; Pinot Noir</i>	60
		Sov'Ran, Rye, England	