

KRICKET

Brixton

OUR DRINK PICKS

<i>Bloody Maharajah</i>	9
<i>Fresh Lime Soda</i>	3.5
<i>Mango Lassi</i>	4.5
<i>Spiced Masala Chai</i>	3.5

SNACKS

<i>Tomato rasam pani puri (vg)</i>	2
<i>Pea & Potato Samosas, tamarind chutney (v)</i>	4
<i>Papads, chutney (vg)</i>	5

SMALLER

<i>Bhel Puri (v/vg)</i>	7.5
Raw mango, coriander chutney, yoghurt	
<i>Vada Pav (v)</i>	8
Chutneys, fried chilli	
<i>Keralan Fried Chicken</i>	9
Pickled mooli, curry leaf mayo	

LARGER

<i>Hyderabadi Aubergine (vg)</i>	10
Coconut, curry leaf & peanut masala	
<i>Old Delhi Chicken</i>	12
Makhani, fenugreek	
<i>Keralan King Prawn</i>	14
Thenga meen sauce, chilli oil	

SIDES

<i>Malabar Paratha (vg)</i>	3
<i>Pilau rice (vg)</i>	4
<i>Kachumber salad (vg)</i>	5
<i>Burnt garlic tarka dal (vg)</i>	5.5

Condiments

1.5

DESSERT

<i>Mango & Lime Kulfi</i>	4
Passionfruit & chilli	

KRICKET Cookbook	28
Modern Indian Recipes	

SAMPLE MENU

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, Valencia, 2022, Spain	
<i>Apple Seed</i>		<i>Chardonnay</i>	8 / 36
Gin, sparkling apple, coriander seed		Maison Ventenac, 2022, 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	RED	125ml / 750ml
<i>Botivo + Soda</i>	7.5		
<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, 2021, Navarra, Spain	
BEER & CIDER		<i>Montepulciano</i>	8 / 35
		Cantina Miglianico, 2022, Abruzzo, Italy	
<i>Lager</i>	4.9	<i>Tempranillo, Cabernet Sauvignon</i>	9 / 37
Harbour Brewing Co, Cornwall (4%)		Vins el Cep, 2022, Penedes, Spain	
<i>Session IPA</i>	4.9	<i>Pinot Noir</i>	43
Harbour Brewing Co, Cornwall (4.3%)		Bruno Lafon, 2021, Vin de France, France	
<i>Lager (bottled)</i>	5.5		
Days, Edinburgh (0.0%)		ROSE / SKIN	125ml / 750ml
<i>Cidre (bottled)</i>	6	<i>Cabernet Sauvignon</i>	7 / 36
Sassy, Normandy (5%)		Maison Ventenac Rosé, 2021, France	
<i>Round of Beer</i>	5	<i>Postopoma Orange</i>	9 / 45
For our chefs		Matic Wines. 2023, Podravje, Slovenia	
HOTS		SPARKLING	125ml / 750ml
<i>Espresso</i>	2.5		
<i>Spiced Masala Chai</i>	3.5	<i>Prosecco</i>	9 / 42
Add bourbon / rum	5.5	Sofia Brescia, Veneto, Italy	
		<i>Chardonnay & Pinot Noir</i>	60
		<i>Sov'Ran, Rye, England</i>	