

(v) = vegetarian

(vg) = vegan

(g) = contains gluten

(d) = contains dairy

(n) = contains nuts

(in some cases can be removed)

KRICKET

Brixton

SNACKS

each SIDES

<i>Tomato rasam pani puri (vg, g, n)</i>	2.5	<i>Malabar paratha (vg, g)</i>	3
<i>Cured trout papdi chaat, coconut podi (g, d)</i>	3.5	Add Goan sausage & naga chilli	5.5
<i>Mirchi vada, goats curd, tamarind (v, g, d)</i>	4	honey butter (g, d)	
<i>Aslam's butter chicken kofta (d)</i>	4	<i>Kombu jeera pulao (vg)</i>	4
		<i>Burnt garlic tarka dal (vg)</i>	5.5
		<i>Purple sprouting broccoli, walnut chutney (vg, n)</i>	7
		<i>Cucumber & peanut raita (v, d, n)</i>	3
		<i>Laccha onions (vg)</i>	3
		<i>Cedro lemon pickle (vg)</i>	3

SMALLER

<i>Bhel Puri (v/vg, g, n)</i>	7.5		
Raw mango, coriander chutney, yoghurt		<i>Condiments</i>	1.5
<i>Samphire Pakoras (v/vg, g,)</i>	9.5		
Chilli garlic, tamarind chutney			
<i>Kashmiri Grilled Lamb Ribs (g, d)</i>	12	<i>Keralan Market Fish Curry</i>	
Garlic achaar, smoked yoghurt		35	
<i>Keralan Fried Chicken (g, d)</i>	12.5	<i>Grilled Onglet,</i>	
Pickled mooli, curry leaf mayo		<i>Green Peppercorn & Bone Marrow Nihari (d)</i>	
<i>Butter Garlic Pepper Crab (d)</i>	16	35	
Monk's beard, fennel & wild garlic			

LARGER

		<i>A Taste of Kricket</i>	
		<i>Minimum 4 guests, for the whole table</i>	
<i>Spring Vegetable Pao Bhaji (v, g, d)</i>	14	<i>(Vegetarian options available)</i>	
Wild garlic butter		35pp	
<i>Grilled Squash (v, d, n)</i>	15		
Makhani, paneer, hazelnuts, puffed wild rice			
<i>Bat & Ball Jaipuri Mutton Curry (g, d)</i>	16		
Smoked guntar chilli ghee		DESSERT	
<i>Mangalorean Smoked Pork Belly (g)</i>	17	<i>Bhappa Doi (d, n)</i>	8
Burnt apple chutney		Vanilla, rhubarb, almond	
		<i>Mango & Lime Kulfi (d)</i>	5
		Passionfruit & chilli	
<i>KRICKET Cookbook</i>	28		
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>Pale Ale</i>	5.5		
White Rhino Brewing Co, India (4.3%)			
<i>Lager (bottled)</i>	5.5		
Days, Edinburgh (0.0%)		ROSE / SKIN	125ml / 750ml
<i>Cidre (bottled)</i>	6		
Sassy, Normandy (5%)		<i>Cabernet Sauvignon</i>	7 / 36
<i>Round of Beer</i>	5	Maison Ventenac Rosé, 2022, France	
For our chefs		<i>Postopoma Orange</i>	9 / 45
		Matic Wines. 2023, Podravje, Slovenia	
HOTS		SPARKLING	125ml / 750ml
<i>Espresso</i>	2.5	<i>Prosecco</i>	9 / 42
<i>Spiced Masala Chai</i>	3.5	Sofia Brescia, Veneto, Italy	
Add bourbon / rum	5.5	<i>Chardonnay & Pinot Noir</i>	60
		Sov'Ran, Rye, England	