

(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	<i>Kombu jeera pulao (vg)</i>	4
<i>Mirchi vada, goats curd, tamarind (v, g, d)</i>	4	<i>Burnt garlic tarka dal (vg)</i>	5.5
<i>Aslam's butter chicken kofta (d)</i>	4	<i>Purple sprouting broccoli, walnut chutney (vg, n)</i>	7
		<i>Cucumber &amp; peanut raita (v, d, n)</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, g, n)</i>	7.5		
Raw mango, coriander chutney, yoghurt		_____	
<i>Samphire Pakoras (v/vg, g,)</i>	9.5		
Chilli garlic, tamarind chutney		<i>Keralan Market Fish Curry</i>	
<i>Kashmiri Grilled Lamb Ribs (g, d)</i>	12	35	
Garlic achaar, smoked yoghurt		<i>600g Aged Beef Sirloin,</i>	
<i>Keralan Fried Chicken (g, d)</i>	12.5	<i>Green Peppercorn &amp; Bone Marrow Nihari (d)</i>	
Pickled mooli, curry leaf mayo		45	
<i>Butter Garlic Pepper Crab (d)</i>	15	_____	
Monk's beard, fennel & wild garlic			

## LARGER

## DESSERT

<i>Spring Vegetable Pao Bhaji (v, g, d)</i>	14	<i>Bhappa Doi (d, n)</i>	8
Wild garlic butter		Vanilla, rhubarb, almond	
<i>Grilled Squash (v, d, n)</i>	15	<i>Mango &amp; Lime Kulfi (d)</i>	5
Makhani, paneer, hazelnuts, puffed wild rice		Passionfruit & chilli	
<i>Bat &amp; Ball Jaipuri Mutton Curry (g, d)</i>	16		
Smoked guntar chilli ghee			
<i>Mangalorean Smoked Pork Belly (g)</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>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 &amp; Pinot Noir</i>	60
		Sov'Ran, Rye, England	