

(*v*) = vegetarian, (*vg*) = vegan, (*g*) = contains gluten, (*d*) = contains dairy

(n) = contains nuts (in some cases can be removed)

KRICKET

Soho

SNACKS	each	TANDOOR	HOUSE SERVES	All 11	WHITE	125ml / 750ml
₹ Tomato rasam pani puri (v,g, n)	2.5	Masala naan (v, g, d)	4	Oxymoron	Convento Da Vila Branco	6 / 29
₹ Cured trout papdi chaat, coconut podi (g, d)	3.5	₹ Brown butter laccha paratha (v, g, d)	5	Vodka, oxymel, cardamom	Adega de Borba, Alentejo, Portugal	
Mirchi vada, goats curd, tamarind (v, g, d)	4	Wild garlic kulcha (v, g, d)	5	Colaba Cane	Verdejo	7 / 32
Aslam’s butter chicken kofta (d)	4	₹ Date & pistachio kulcha (v, g, d, n)	5.5	Spiced rum, cane juice, citric water	Marsilea, 2022, Valencia, Spain	
		Goan sausage & naga chilli honey kulcha (g, d)	6	Apple Seed	Chardonnay	8 / 36
				Gin, sparkling apple, coriander seed	Maison Ventenac, 2023, France	
SMALLER				Dhuarita	Sauvignon Blanc	9 / 37
				Tequila, pomegranate, jaggery, rose	Mary Taylor, 2022, Bordeaux, France	
₹ Bhel Puri (v/vg, g, d, n)	7.5				Grüner Veltliner	39
Raw mango, coriander chutney, yoghurt					Weingut Eschenhof Holzer, 2022, Wagram, Austria	
Samphire Pakoras (v/vg, g)	9.5	Keralan Market Fish Curry		HOUSE SERVES (No booze)	Vinho Verde	43
Chilli garlic, tamarind chutney		35			A&D Wines, 2021, Minho, Portugal	
₹ Channa Masala (v/vg, g)	10	600g Aged Beef Sirloin,		Kashmiri Adrift	R3 Riesling	48
Pickles, nimki		Green Peppercorn & Bone Marrow Nihari (d)		Pentire adrift, kashmiri chilli, lime, agavé	Corvers Kauter, 2022, Rheingau, Germany	
₹ Kashmiri Grilled Lamb Ribs (g, d)	12	45		Pentire Spritz	Chardonnay	55
Garlic achaar, smoked yoghurt				Botivo + Soda	Domaine Mathias Macon Village, 2022 Burgundy, France	
Keralan Fried Chicken (g, d)	12.5			Fresh Lime Soda	Chablis	65
Pickled mooli, curry leaf mayo					Dominique Gruhier, 2022 Burgundy, France	
Butter Garlic Pepper Crab (d)	16					
Monk’s beard, fennel & wild garlic						
		A Taste of KRICKET				
		Minimum 4 guests, for the whole table				
		(Vegetarian options available)				
		40pp				
LARGER						
Spring Vegetable Pao Bhaji (v, g, d)	14			Prosecco	Convento Da Vila Tinto	6 / 29
Wild garlic butter				Sofia Brescia, Veneto, Italy	Adega de Borba, Alentejo, Portugal	
₹ St Austell Mussels	14			Chardonnay & Pinot Noir	Tempranillo, Garnacha	7 / 32
Kolhapur masala, elderflower vinegar				Sov’Ran, 2019, Rye, England	Bodegas Nekeas, 2022, Navarra, Spain	
₹ Grilled Squash (v, d, n)	15	SIDES		Pinot Meunier Pinot Noir	Montepulciano	8 / 35
Makhani, paneer, hazelnuts, puffed wild rice				A. Levasseur, Champagne, France	Cantina Miglianico, 2022, Abruzzo, Italy	
Bat & Ball Jaipuri Mutton Curry (g, d)	15	₹	4		Tempranillo, Cabernet Sauvignon	9 / 37
Smoked guntar chilli ghee		₹ Kombu jeera pulao (vg)	5.5	BEER	Vins el Cep, 2022, Penedes, Spain	
₹ Mangalorean Smoked Pork Belly (g)	17	Burnt garlic tarka dal (vg)	7	Lager	Negroamaro	39
Burnt apple chutney		Purple sprouting broccoli, walnut chutney (vg, n)	3	Harbour Brewing Co, Cornwall (4%)	Pinot Noir	43
		Cucumber & peanut raita (v, d, n)	3	Session IPA	Bruno Lafon, 2022, Vin de France, France	
		Laccha onions (vg)	3	Harbour Brewing Co, Cornwall (4.3%)	Sangiovese	46
		Cedro lemon pickle (vg)		Pale Ale	Pandolfi, 2021, Emilia Romagna, Italy	
			1.5	White Rhino Brewing Co, India (4.3%)	Malbec	49
		Condiments		Lager	MAAL, 2021, Uco Valley, Argentina	
				Days, Edinburgh (0.0%)	Chianti Classico	58
KRICKET Cookbook	28				Tenuta Casenuove, 2018, Tuscany, Italy	
Modern Indian Recipes		DESSERT				
		₹	8			
		Bhappa Doi (d, n)				
		Vanilla, rhubarb, almond	5			
		Mango & Lime Kulfi (d)				
		Passionfruit & chilli				

HOUSE SERVES	All 11	WHITE	125ml / 750ml
Oxymoron		Convento Da Vila Branco	6 / 29
Vodka, oxymel, cardamom		Adega de Borba, Alentejo, Portugal	
Colaba Cane		Verdejo	7 / 32
Spiced rum, cane juice, citric water		Marsilea, 2022, Valencia, Spain	
Apple Seed		Chardonnay	8 / 36
Gin, sparkling apple, coriander seed		Maison Ventenac, 2023, France	
Dhuarita		Sauvignon Blanc	9 / 37
Tequila, pomegranate, jaggery, rose		Mary Taylor, 2022, Bordeaux, France	
		Grüner Veltliner	39
		Weingut Eschenhof Holzer, 2022, Wagram, Austria	
HOUSE SERVES (No booze)		Vinho Verde	43
		A&D Wines, 2021, Minho, Portugal	
Kashmiri Adrift	9	R3 Riesling	48
Pentire adrift, kashmiri chilli, lime, agavé		Corvers Kauter, 2022, Rheingau, Germany	
Pentire Spritz	8	Chardonnay	55
Botivo + Soda	7	Domaine Mathias Macon Village, 2022 Burgundy, France	
Fresh Lime Soda	3.5	Chablis	65
		Dominique Gruhier, 2022 Burgundy, France	
SPARKLING	125ml / 750ml	RED	125ml / 750ml
Prosecco	9 / 42	Convento Da Vila Tinto	6 / 29
Sofia Brescia, Veneto, Italy		Adega de Borba, Alentejo, Portugal	
Chardonnay & Pinot Noir	60	Tempranillo, Garnacha	7 / 32
Sov’Ran, 2019, Rye, England		Bodegas Nekeas, 2022, Navarra, Spain	
Pinot Meunier Pinot Noir	75	Montepulciano	8 / 35
A. Levasseur, Champagne, France		Cantina Miglianico, 2022, Abruzzo, Italy	
		Tempranillo, Cabernet Sauvignon	9 / 37
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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.

An optional 15% 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.