

(*v*) = vegetarian, (*vg*) = vegan, (*g*) = contains gluten, (*d*) = contains dairy
 (*n*) = contains nuts (in some cases can be removed)

KRICKET

White City

SNACKS	each	TANDOOR	
☒ <i>Tomato rasam pani puri (vg, g, n)</i>	2.5	<i>Masala naan (v, g, d)</i>	4
☒ <i>Cured trout papdi chaat, coconut podi (g,d)</i>	3.5	☒ <i>Brown butter laccha paratha (v, g, d)</i>	5
<i>Mirchi vada, goats curd, tamarind (v, g, d)</i>	4	<i>Wild garlic kulcha (v, g, d)</i>	5
<i>Aslam's butter chicken kofta (d)</i>	4	☒ <i>Date & pistachio kulcha (v, g, d, n)</i>	5.5
		<i>Goan sausage & naga chilli honey kulcha (g, d)</i>	6
SMALLER			
☒ <i>Bhel Puri (v/vg, g, d, n)</i>	7.5		
Raw mango, coriander chutney, yoghurt			
<i>Samphire Pakoras (v/vg, g)</i>	9.5	<i>Keralan Market Fish Curry</i>	
Chilli garlic, tamarind chutney		35	
☒ <i>Channa Masala (v/vg, g)</i>	10	<i>Grilled Onglet,</i>	
Pickles, nimki		<i>Green Peppercorn & Bone Marrow Nihari (d)</i>	
☒ <i>Kashmiri Grilled Lamb Ribs (g, d)</i>	12	35	
Garlic achaar, smoked yoghurt			
<i>Keralan Fried Chicken (g, d)</i>	12.5		
Pickled mooli, curry leaf mayo			
<i>Butter Garlic Pepper Crab (d)</i>	16		
Monk's beard, fennel & wild garlic			
		<i>A Taste of KRICKET</i>	
		Minimum 4 guests, for the whole table	
		(Vegetarian options available)	
LARGER		40pp	
<i>Spring Vegetable Pao Bhaji (v, g, d)</i>	14		
Wild garlic butter			
☒ <i>St Austell Mussels</i>	14	SIDES	
Kolhapur masala, elderflower vinegar		☒	4
☒ <i>Grilled Squash (v, d, n)</i>	15	☒ <i>Kombu jeera pulao (vg)</i>	5.5
Makhani, paneer, hazelnuts, puffed wild rice		<i>Burnt garlic tarka dal (vg)</i>	7
<i>Bat & Ball Jaipuri Mutton Curry (g, d)</i>	15	<i>Purple sprouting broccoli, walnut chutney (vg, n)</i>	3
Smoked guntar chilli ghee		<i>Cucumber & peanut raita (v, d, n)</i>	3
☒ <i>Mangalorean Smoked Pork Belly (g)</i>	17	<i>Laccha onions (vg)</i>	3
Burnt apple chutney		<i>Cedro lemon pickle (vg)</i>	
			1.5
		<i>Condiments</i>	
		DESSERT	
		☒	8
		<i>Bhappa Doi (d, n)</i>	
		Vanilla, rhubarb, almond	5
		<i>Mango & Lime Kulfi (d)</i>	
		Passionfruit & chilli	
<i>KRICKET Cookbook</i>	28		
Modern Indian Recipes			

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>Vinho Verde</i>	43
		A&D Wines, 2021, Minho, Portugal	
<i>Kashmiri Adrift</i>	9	<i>R3 Riesling</i>	48
Pentire adrift, kashmiri chilli, lime, agavé		Corvers Kauter, 2022, Rheingau, Germany	
<i>Pentire Spritz</i>	8	<i>Chardonnay</i>	55
<i>Botivo + Soda</i>	7	Domaine Mathias Macon Village, 2022, Burgundy, France	
<i>Fresh Lime Soda</i>	3.5	<i>Chablis</i>	65
		Dominique Gruhier, 2022 Burgundy, France	
SPARKLING	125ml / 750ml	RED	125ml / 750ml
<i>Prosecco</i>	9 / 42	<i>Convento Da Vila Tinto</i>	6 / 29
Sofia Brescia, Veneto, Italy		Adega de Borba, Alentejo, Portugal	
<i>Chardonnay & Pinot Noir</i>	60	<i>Tempranillo, Garnacha</i>	7 / 32
Sov'Ran, Rye, England		Bodegas Nekeas, 2022, Navarra, Spain	
<i>Pinot Meunier Pinot Noir</i>	75	<i>Montepulciano</i>	8 / 35
A. Levasseur, Champagne, France		Cantina Miglianico, 2022, Abruzzo, Italy	
		<i>Tempranillo, Cabernet Sauvignon</i>	9 / 37
		Vins el Cep, 2022, Penedes, Spain	
BEER		<i>Negroamaro</i>	39
<i>Lager</i>	4.9	Tempo al Vino, 2021, Apulia, Italy	
Harbour Brewing Co, Cornwall (4%)		<i>Pinot Noir</i>	43
<i>Session IPA</i>	4.9	Bruno Lafon, 2022, Vin de France, France	
Harbour Brewing Co, Cornwall (4.3%)		<i>Sangiovese</i>	46
<i>Pale Ale (bottled)</i>	5.5	Pandolfi, 2021, Emilia Romagna, Italy	
White Rhino Brewing Co, India (4.3%)		<i>Malbec</i>	49
<i>Lager (bottled)</i>	5.5	MAAL, 2021, Uco Valley, Argentina	
Days, Edinburgh (0.0%)		<i>Chianti Classico</i>	58
<i>Cidre (bottled)</i>	6	Tenuta Casenuove, 2018, Tuscany, Italy	
Sassy, Normandy (5.0%)			
		ROSE / SKIN	125ml / 750ml
		<i>Cabernet Sauvignon</i>	8.5 / 36
		Maison Ventenac Rosé, 2022, France	
<i>Spiced Masala Chai</i>	3.5	<i>Postopoma Orange</i>	9 / 45
Add bourbon / rum	5.5	Matic Wines. 2023, Podravje, Slovenia	
<i>Coffee by Climpson & Sons</i>	2.7	<i>Grenache, Syrah</i>	50
Tea Pots	3.5	QV, 2022, Côtes de Provence, France	

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.