

KRICKET

Brixton

SNACKS

Tomato rasam pani puri (vg)	2.5
Beef idichathu, shiso, wild garlic mustard	3.5
Mirch vada, goats curd, tamarind (v)	4
Aslam's butter chicken kofta	4

SMALLER

Bhel Puri (v/vg)	8
<i>Raw mango, coriander chutney, yoghurt</i>	
Samphire Pakoras (v/vg)	10.5
<i>Chilli garlic, tamarind chutney</i>	
Toddy Shop Beef Tartare	12
<i>Coconut podi, black sesame nimki</i>	
Keralan Fried Chicken	13
<i>Pickled mooli, curry leaf mayo</i>	
Grilled Day Boat Squid	16
<i>Goan sausage butter, black pepper, coconut vineage</i>	

LARGER

Mushroom Keema Pao (v)	14.5
<i>Pickled shiitake, cep ladi pav</i>	
Grilled Squash (v)	16
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Bat & Ball Jaipuri Mutton Curry	16
<i>Smoked guntar chilli ghee</i>	
Mangalorean Smoked Pork Belly	17
<i>Burnt apple chutney</i>	

KRICKET Cookbook	28
<i>Modern Indian Recipes</i>	

SIDES

Malabar paratha	5
Kombu jeera pulao (vg)	4.5
Burnt garlic tarka dal (vg)	6.5
Grilled broccoli, walnut chutney (vg)	7
Cucumber & peanut raita (v)	3
Laccha onions (vg)	3

Condiments	1.5
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Tandoori Poussin,
Black Garlic Raita, Tropea Onions
28

Grille Whole Black Bream,
Keralan Market Fish Curry
35

A Taste of Cricket
Minimum 4 guests, for the whole table
(Vegetarian options available)
37.5pp

DESSERT

Chai Financier	9
<i>Cherries, elderflower</i>	
Mango & Lime Kulfi	5
<i>Passion fruit & chilli</i>	

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HOUSE SERVES	All 11.5	WHITE	125ml / 750ml
Oxymoron <i>Vodka, oxymel, cardamom</i>		Convento Da Vila Branco <i>Adega de Borba, Alentejo, Portugal</i>	6 / 30
Colaba Cane <i>Spiced rum, cane juice, citric water</i>		Verdejo <i>Marsilea, 2022, Valencia, Spain</i>	7 / 34
Apple Seed <i>Gin, sparkling apple, coriander seed</i>		Chardonnay <i>Maison Ventenac, 2023, France</i>	8 / 37.5
Dhuarita <i>Tequila, pomegranate, jaggery, rose</i>		Sauvignon Blanc <i>Mary Taylor, 2022, Bordeaux, France</i>	9 / 39
		Grüner Veltliner <i>Weingut Eschenhof Holzer, 2022, Wagram, Austria</i>	41
HOUSE SERVES (No booze)		Pecorino <i>Tocco, 2022, Abruzzo, Italy</i>	46
Kashmiri Adrift <i>Pentire adrift, kashmiri chilli, lime, agavé</i>	9		
Pentire Spritz	8		
Botivo + Soda	7.5	RED	125ml / 750ml
Fresh Lime Soda	4	Convento Da Vila Tinto <i>Adega de Borba, Alentejo, Portugal</i>	6 / 30
		Tempranillo, Garnacha <i>Bodegas Nekeas, 2022, Navarra, Spain</i>	7 / 33
BEER & CIDER		Montepulciano <i>Cantina Miglianico, 2022, Abruzzo, Italy</i>	8 / 36
Lager <i>Harbour Brewing Co, Cornwall (4%)</i>	4.9	Tempranillo, Cabernet Sauvignon <i>Vins el Cep, 2022, Penedes, Spain</i>	9 / 39
Session IPA <i>Harbour Brewing Co, Cornwall (4.3%)</i>	4.9	Pinot Noir <i>Bruno Lafon, 2022, Vin de France, France</i>	44
Pale Ale <i>White Rhino Brewing Co, India (4.3%)</i>	5.5		
Lager (bottled) <i>Days, Edinburgh (0.0%)</i>	5.5	ROSE / SKIN	125ml / 750ml
Cidre (bottled) <i>Sassy, Normandy (5%)</i>	6	Cabernet Sauvignon <i>Maison Ventenac Rosé, 2022, France</i>	7 / 37.5
Round of Beer <i>For our chefs</i>	5	Postopoma Orange <i>Matic Wines. 2023, Podravje, Slovenia</i>	9 / 48
COFFEE / CHAI		SPARKLING	125ml / 750ml
Espresso	2.5	Prosecco <i>Sofia Brescia, Veneto, Italy</i>	9 / 44
Iced Masala Chai	3.5	Chardonnay & Pinot Noir <i>Sov'Ran, Rye, England</i>	65