

KRICKET

Soho

SNACKS

| | Each |
|---------------------------------------|------|
| Tomato rasam pani puri (vg) | 2.5 |
| Cured trout papdi chaat, coconut podi | 3.5 |
| Mirchi vada, goats curd, tamarind (v) | 4 |
| Aslam's butter chicken kofta | 4 |

SMALLER

| | |
|----------------------------------------------------------------------------|------|
| Bhel Puri (v/vg) <i>Raw mango, coriander chutney, yoghurt</i> | 8 |
| Samphire Pakoras (v/vg) <i>Chilli garlic, tamarind chutney</i> | 10.5 |
| Channa Masala (v/vg) <i>Pickles, nimki</i> | 11 |
| Toddy Shop Beef Tartare <i>Coconut podi, black sesame nimki</i> | 12 |
| Keralan Fried Chicken <i>Pickled mooli, curry leaf mayo</i> | 13 |
| Butter Garlic Pepper Crab <i>Monk's beard, fennel & wild garlic</i> | 16 |

LARGER

| | |
|---------------------------------------------------------------------------|------|
| Mushroom Pao Bhaji (v) <i>Grilled mushrooms, pickled shiitake</i> | 14.5 |
| Grilled Day Boat Squid <i>Goan sausage butter, black pepper</i> | 16 |
| Grilled Squash (v) <i>Makhani, paneer, hazelnuts, puffed wild rice</i> | 16 |
| Bat & Ball Jaipuri Mutton Curry <i>Smoked guntar chilli ghee</i> | 16 |
| Mangalorean Smoked Pork Belly <i>Burnt apple chutney</i> | 17 |

KRICKET Cookbook
Modern Indian Recipes

28

TANDOOR

| | |
|-----------------------------------------|-----|
| Masala naan (v) | 4.5 |
| Brown butter laccha paratha (v) | 5 |
| Wild garlic kulcha (v) | 5.5 |
| Date & pistachio kulcha (v) | 6 |
| Goan sausage & naga chilli honey kulcha | 7 |

Tandoori Poussin,
Black Garlic Raita, Tropea Onions
28

Keralan Market Fish Curry
35

A Taste of KRICKET
Minimum 4 guests, for the whole table
(Vegetarian options available)
42.5pp

SIDES

| | |
|-------------------------------------|-----|
| Kombu jeera pulao (vg) | 4.5 |
| Burnt garlic tarka dal (vg) | 6.5 |
| Grilled greens, walnut chutney (vg) | 7 |
| Cucumber & peanut raita (v) | 3 |
| Laccha onions (vg) | 3 |
| Cedro lemon pickle (vg) | 3 |
| Condiments | 1.5 |

DESSERT

| | |
|----------------------------------------------------------|---|
| Chai Financier <i>Macerated cherries, elderflower</i> | 9 |
| Mango & Lime Kulfi <i>Passionfruit & chilli</i> | 5 |

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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) | | Vinho Verde <i>A&D Wines, 2021, Minho, Portugal</i> | 44 |
| Kashmiri Adrift <i>Pentire adrift, kashmiri chilli, lime, agavé</i> | 9 | R3 Riesling <i>Corvers Kauter, 2022, Rheingau, Germany</i> | 49 |
| Pentire Spritz | 8 | Chardonnay <i>Domaine Mathias Macon Village, 2022, Burgundy, France</i> | 56 |
| Botivo + Soda | 7 | Chablis <i>Dominique Gruhier, 2022, Burgundy, France</i> | 65 |
| Fresh Lime Soda | 4 | | |
| | | | |
| SPARKLING | 125ml / 750ml | RED | 125ml / 750ml |
| Prosecco <i>Sofia Brescia, Veneto, Italy</i> | 9 / 44 | Convento Da Vila Tinto <i>Adega de Borba, Alentejo, Portugal</i> | 6 / 29 |
| Chardonnay & Pinot Noir <i>Sov'Ran, 2019, Rye, England</i> | 65 | Tempranillo, Garnacha <i>Bodegas Nekeas, 2022, Navarra, Spain</i> | 7 / 32 |
| Pinot Meunier Pinot Noir <i>A. Levasseur, Champagne, France</i> | 80 | Montepulciano <i>Cantina Miglianico, 2022, Abruzzo, Italy</i> | 8 / 35 |
| | | Tempranillo, Cabernet Sauvignon <i>Vins el Cep, 2022, Penedes, Spain</i> | 9 / 37 |
| BEER | | Negroamaro <i>Tempo al Vino, 2021, Apulia, Italy</i> | 39 |
| Lager <i>Harbour Brewing Co, Cornwall (4%)</i> | 5.9 | Pinot Noir <i>Bruno Lafon, 2022, Vin de France, France</i> | 43 |
| Session IPA <i>Harbour Brewing Co, Cornwall (4.3%)</i> | 5.9 | Sangiovese <i>Pandolfi, 2021, Emilia Romagna, Italy</i> | 46 |
| Pale Ale <i>White Rhino Brewing Co, India (4.3%)</i> | 5.5 | Malbec <i>MAAL, 2021, Uco Valley, Argentina</i> | 49 |
| Lager <i>Days, Edinburgh (0.0%)</i> | 5.5 | Chianti Classico <i>Tenuta Casenuove, 2018, Tuscany, Italy</i> | 58 |
| | | | |
| COFFEE / CHAI | | ROSE / SKIN | 125ml / 750ml |
| Espresso | 2.5 | Cabernet Sauvignon <i>Maison Ventenac Rosé, 2022, France</i> | 8.5 / 37.5 |
| Iced Masala Chai | 3.5 | Postopoma Orange <i>Matic Wines. 2023, Podravje, Slovenia</i> | 9 / 48 |
| | | Grenache, Syrah <i>QV, 2022, Côtes de Provence, France</i> | 54 |