

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
Grilled Tomatoes Aam Panna <i>Carosello cucumber, peach, black sesame, basil</i>	12
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 Keema Pao (v) <i>Pickled shiitake, cep ladi pav</i>	14.5
Grilled Day Boat Squid <i>Goan sausage butter, black pepper, coconut vinegar</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

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TANDOOR

Masala naan (v)	4.5
Brown butter laccha paratha (v)	5
Garlic and coriander kulcha (v)	5.5
Date & pistachio kulcha (v)	6
Goan sausage & naga chilli honey kulcha	7

Keralan Market Fish Curry
35

600g Aged Beef Sirloin,
Green Peppercorn & Bone Marrow Nihari
50

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

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>	37.5
Dhuarita <i>Tequila, pomegranate, jaggery, rose</i>		Sauvignon Blanc <i>Mary Taylor, 2022, Bordeaux, France</i>	39
		Grüner Veltliner <i>Weingut Eschenhof Holzer, 2022, Wagram, Austria</i>	9 / 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>	11 / 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 / 30
Chardonnay & Pinot Noir <i>Sov'Ran, 2019, Rye, England</i>	65	Tempranillo, Garnacha <i>Bodegas Nekeas, 2022, Navarra, Spain</i>	7 / 33
Pinot Meunier Pinot Noir <i>A. Levasseur, Champagne, France</i>	80	Montepulciano <i>Cantina Miglianico, 2022, Abruzzo, Italy</i>	36
		Tempranillo, Cabernet Sauvignon <i>Vins el Cep, 2022, Penedes, Spain</i>	39
BEER		Negroamaro <i>Tempo al Vino, 2021, Apulia, Italy</i>	9 / 40
Lager <i>Harbour Brewing Co, Cornwall (4.0%)</i>	5.9	Pinot Noir <i>Bruno Lafon, 2022, Vin de France, France</i>	44
Session IPA <i>Harbour Brewing Co, Cornwall (4.3%)</i>	5.9	Sangiovese <i>Pandolfi, 2021, Emilia Romagna, Italy</i>	11 / 49
Pale Ale <i>White Rhino Brewing Co, India (4.3%)</i>	5.5	Malbec <i>MAAL, 2021, Uco Valley, Argentina</i>	52
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>	10 / 48
		Grenache, Syrah <i>QV, 2022, Côtes de Provence, France</i>	54