

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)	8
<i>Raw mango, coriander chutney, yoghurt</i>	
Samphire Pakoras (v/vg)	10.5
<i>Chilli garlic, tamarind chutney</i>	
Grilled Tomatoes Aam Panna	12
<i>Carosello cucumber, peach, black sesame, basil</i>	
Toddy Shop Beef Tartare	12
<i>Coconut podi, black sesame nimki</i>	
Keralan Fried Chicken	13
<i>Pickled mooli, curry leaf mayo</i>	
Butter Garlic Pepper Crab	16
<i>Monk's beard, fennel & wild garlic</i>	

LARGER

Mushroom Keema Pao (v)	14.5
<i>Pickled shiitake, cep ladi pav</i>	
Grilled Day Boat Squid	16
<i>Goan sausage butter, black pepper, coconut vinegar</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
Modern Indian Recipes

28

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

KRICKET

Soho

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

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>	

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<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>	

KRICKET

Brixton

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

KRICKET

White City

SNACKS

	Each
Tomato rasam pani puri (vg)	2.5
Cured trout papdi chaat, coconut podi	3.5
Beef idichathu, shiso, wild garlic mustard	3.5
Mirchi vada, goats curd, tamarind (v)	4

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

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>	
Samosa Chaat (v/vg)	11
<i>Pea & potato samosas, channa masala, tamarind</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 vinegar</i>	

Condiments

1.5

A Taste of KRICKET

Minimum 4 guests, for the whole table

(Vegetarian options available)

42.5pp

LARGER

Hyderabadi Aubergine (vg)	14.5
<i>Coconut, curry leaf & peanut masala</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>	
Managalorean Smoked Pork Belly	17
<i>Burnt apple chutney</i>	
Grilled Whole Black Bream	35
<i>Keralan market fish curry</i>	

KIDS MENU

Available on request

7.5

DESSERT

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

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<i>Modern Indian Recipes</i>	

KRICKET

White City

HOUSE SERVES	All 11	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 / 30
Chardonnay & Pinot Noir <i>Sov'Ran, 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>	8 / 36
		Tempranillo, Cabernet Sauvignon <i>Vins el Cep, 2022, Penedes, Spain</i>	9 / 39
BEER		Negroamaro <i>Tempo al Vino, 2021, Apulia, Italy</i>	40
Lager <i>Harbour Brewing Co, Cornwall (4.0%)</i>	4.9	Pinot Noir <i>Bruno Lafon, 2022, Vin de France, France</i>	44
Session IPA <i>Harbour Brewing Co, Cornwall (4.3%)</i>	4.9	Sangiovese <i>Pandolfi, 2021, Emilia Romagna, Italy</i>	49
Pale Ale (bottled) <i>White Rhino Brewing Co, India (4.3%)</i>	5.5	Malbec <i>MAAL, 2021, Uco Valley, Argentina</i>	52
Lager (bottled) <i>Days, Edinburgh (0.0%)</i>	5.5	Chianti Classico <i>Tenuta Casenuove, 2018, Tuscany, Italy</i>	58
Cidre (bottled) <i>Sassy, Normandy (5.0%)</i>	6		
		ROSE / SKIN	125ml / 750ml
HOTS		Cabernet Sauvignon <i>Maison Ventenac Rosé, 2022, France</i>	8.5 / 37.5
Spiced Masala Chai <i>Add bourbon / rum</i>	3.5 5.5	Postopoma Orange <i>Matic Wines. 2023, Podravje, Slovenia</i>	9 / 48
Coffee by Climpson & Sons	2.7	Grenache, Syrah <i>QV, 2022, Côtes de Provence, France</i>	54
Tea Pots	3.5		

KRICKET

White City

EXPRESS LUNCH MENU

WRAPS

Tandoori Paneer (v)	9
<i>Coriander chutney, tamarind, yoghurt, red onion</i>	
Keralan Fried Chicken	9
<i>Pickled mooli, chilli garlic mayo</i>	
Tandoori Chicken Tikka	9
<i>Coriander chutney, tamarind, yoghurt</i>	

GRAIN BOWLS

Afghani King Oyster Mushroom Tikka (v)	10
<i>Avocado raita, brown rice, pickles & seeds</i>	
Afghani Chicken Tikka	10
<i>Avocado raita, brown rice, pickles & seeds</i>	

CURRY POTS

All served with rice

Matar Paneer (v)	8.5
<i>Peas, fenugreek, tomato</i>	
Hyderabadi Aubergine (vg)	8.5
<i>Coconut, curry leaf & peanut masala</i>	
Old Delhi Chicken	9.5
<i>Makhani Sauce, fenugreek</i>	
Beef Keema	9.5
<i>Dried fenugreek, yoghurt, pickled onions</i>	

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.

KRICKET

White City



KIDS MENU

Butter Paneer
or
Butter Chicken

Served with
rice, cheese naan
and broccoli.

Mango & Lime Kulfi





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KRICKET

Canary Wharf

SNACKS

	Each	TANDOOR	
Tomato rasam pani puri (vg)	2.5	Masala naan (v)	4.5
Fried idli, mackerel, miso, ginger pickle	3.5	Brown butter laccha paratha (v)	5
Beef idichathu, shiso, wild garlic mustard	3.5	Roomali roti	5
Mirchi vada, goats curd, tamarind (v)	4	Date & pistachio kulcha (v)	6
		Rabbit keema baidi roti	9

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>			
Grilled Tomatoes Aam Panna	12		
<i>Carosello cucumber, peach, black sesame, basil-</i>			
Keralan Fried Chicken	13		
<i>Pickled mooli, curry leaf mayo</i>			
Beef & Ox Heart Seekh Kebab	14		
<i>Watercress chutney, horseradish, onion, girolles</i>			
Grilled Pahadi Trout	16		
<i>Smoked green tomato chutney</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>			
Pandhi Pork Neck Curry	16		
<i>Tamarind, dried chilli, fried ginger & peanuts</i>			
Grilled Quail Pandhra Rassa	18		
<i>Smoked chicken fat & sesame</i>			
Stuffed Squid & Goan Sausage Biryani	18		
<i>Red pepper, coconut vinegar</i>			

KRICKET Cookbook
Modern Indian Recipes

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TANDOOR

Masala naan (v)	4.5
Brown butter laccha paratha (v)	5
Roomali roti	5
Date & pistachio kulcha (v)	6
Rabbit keema baidi roti	9

Keralan Market Fish Curry

35

Grilled Mutton Chop Pistachio Qorma

48

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

Peanut Butter Kulfi	9
<i>Grilled strawberries & white chocolate</i>	
Coconut Sorbet	5
<i>Fig leaf & Bengali lime</i>	

KRICKET

Canary Wharf

HOUSE SERVES	All 11.5	WHITE	125ml / 750ml
Aam Standard <i>Vodka, mango, oxymel, cardamom</i>		Convento Da Vila Branco <i>Adega de Borba, 2023, Alentejo, Portugal</i>	6 / 30
Sparkling Laal <i>Dopplegänger aperitif, apricot, carom, soda</i>		Verdejo <i>Marsilea, 2023, Valencia, Spain</i>	7 / 34
Colaba Cane <i>Spiced rum, cane juice, citric water</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, 2023, Wagram, Austria</i>	9 / 41
HOUSE SERVES (No booze)		Vinho Verde <i>Domaine Vieux Pressoir 'Elegance', 2022, France</i>	44
Kashmiri Adrift <i>Pentire adrift, kashmiri chilli, lime, agavé</i>	9	Chenin Blanc <i>A&D Wines, 2021, Minho, Portugal</i>	46
Botivo + Soda	7	R3 Riesling <i>Corvers Kauter, 2023, Rheingau, Germany</i>	11 / 49
Fresh Lime Soda	4	Albarino <i>Casa Monte Pio, 2023, Rias Baixas, Spain</i>	52
		Chardonnay <i>Domaine Mathias Macon Village, 2022, Burgundy, France</i>	56
BEER		Sancerre <i>Maison Foucher 2023, Loire Valley, France</i>	62
Lager <i>Harbour Brewing Co, Cornwall (4%)</i>	4.9		
Session IPA <i>Harbour Brewing Co, Cornwall (4.3%)</i>	4.9		
Hazy IPA <i>Small Beer Co, London (2.6%)</i>	5	RED	125ml / 750ml
Lager <i>Days, Edinburgh (0.0%)</i>	5.5	Convento Da Vila Tinto <i>Adega de Borba, 2021, Alentejo, Portugal</i>	6 / 30
		Tempranillo, Garnacha <i>Bodegas Nekeas, 2022, Navarra, Spain</i>	7 / 33
SPARKLING	125ml / 750ml	Montepulciano <i>Cantina Miglianico, 2022, Abruzzo, Italy</i>	35
Prosecco <i>Sofia Brescia, Veneto, Italy</i>	9 / 44	Tempranillo, Cabernet Sauvignon <i>Vins el Cep, 2022, Penedes, Spain</i>	37
Chardonnay & Pinot Noir <i>Sov'Ran, 2019, Rye, England</i>	65	Negroamaro <i>Tempo al Vino, 2022, Apulia, Italy</i>	9 / 40
Pinot Meunier Pinot Noir <i>A. Levasseur, Champagne, France</i>	80	Pinot Noir <i>Bruno Lafon, 2022, Vin de France, France</i>	44
		Sangiovese <i>Pandolfa, 2022, Emilia Romagna, Italy</i>	11 / 49
ROSE / SKIN	125ml / 750ml	Malbec <i>MAAL, 2021, Uco Valley, Argentina</i>	52
Cabernet Sauvignon <i>Maison Ventenac Rosé, 2022, France</i>	8.5 / 37.5	Chianti Classico <i>Tenuta Casenuove, 2018, Tuscany, Italy</i>	58
Postopoma Orange <i>Matic Wines. 2023, Podravje, Slovenia</i>	9 / 48	Syrah <i>Ministry of Clouds, 2022, McLaren Vale, Australia</i>	65
Grenache, Syrah <i>QV, 2022, Côtes de Provence, France</i>	54	Pinot Noir <i>Au Pied du Mont Chauve, 2020, Burgundy, France</i>	70