

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>	

KRICKET Cookbook	28
<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>Pandolfa, 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		