

KRICKET

Canary Wharf

SNACKS

	Each
Tomato rasam pani puri (vg)	2.5
Fried idli, mackerel, miso, ginger pickle	3.5
Beef idichathu, shiso, wild garlic mustard	3.5
Mirchi vada, goats curd, tamarind (v)	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 (vg)	12
<i>Carosello cucumber, peach, black sesame, basil</i>	
Keralan Fried Chicken	13
<i>Pickled mooli, curry leaf mayo</i>	
Grilled Pahadi Trout	14
<i>Smoked green tomato chutney</i>	
Beef Nihari Seekh Kebab	15
<i>Laccha onion, pickled shiitake</i>	

LARGER

Mushroom Keema (v)	14.5
<i>Grilled cauliflower mushroom</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>	
Gurnard Pandhra Rassa	16
<i>Smoked chicken fat & sesame</i>	
Poussin Ghee Roast	18
<i>Cucumber achaar</i>	

KIDS MENU

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

TANDOOR

Masala naan (v)	4.5
Brown butter laccha paratha (v)	5
Date & pistachio kulcha (v)	6
Chilli cheese naan (v)	7
Rabbit keema baidi roti	9

TO SHARE

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

EXPRESS LUNCH

19.5pp



SIDES

Jeera pulao (vg)	4.5
Burnt garlic tarka dal (vg)	6.5
Grilled beans, 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>Passion fruit & chilli</i>	

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COCKTAILS	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
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
BEER		Chardonnay <i>Domaine Mathias Macon Village, 2022, Burgundy, France</i>	56
Lager <i>Harbour Brewing Co, Cornwall (4%)</i>	4.9	Sancerre <i>Maison Foucher 2023, Loire Valley, France</i>	62
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