

KRICKET

White City

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

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

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 Pahadi Trout	14
<i>Smoked green tomato chutney</i>	

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

KIDS MENU
7.5

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>	
Pandhi Pork Neck Curry	16
<i>Tamarind, dried chilli, fried ginger & peanuts</i>	
Grilled Whole Black Bream	35
<i>Keralan market fish curry</i>	

EXPRESS LUNCH
19.5pp



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 COCKTAILS	All 11	WHITE	125ml / 750ml
Oxymoron		Convento Da Vila Branco	6 / 30
<i>Vodka, oxymel, cardamom</i>		<i>Adega de Borba, Alentejo, Portugal</i>	
Colaba Cane		Verdejo	7 / 34
<i>Spiced rum, cane juice, citric water</i>		<i>Marsilea, 2022, Valencia, Spain</i>	
Apple Seed		Chardonnay	8 / 37.5
<i>Gin, sparkling apple, coriander seed</i>		<i>Maison Ventenac, 2023, France</i>	
Dhuarita		Sauvignon Blanc	9 / 39
<i>Tequila, pomegranate, jaggery, rose</i>		<i>Mary Taylor, 2022, Bordeaux, France</i>	
		Grüner Veltliner	41
		<i>Weingut Eschenhof Holzer, 2022, Wagram, Austria</i>	
NO BOOZE		Vinho Verde	44
		<i>A&D Wines, 2021, Minho, Portugal</i>	
Kashmiri Adrift	9	R3 Riesling	49
<i>Pentire adrift, kashmiri chilli, lime, agavé</i>		<i>Corvers Kauter, 2022, Rheingau, Germany</i>	
Pentire Spritz	8	Chardonnay	56
Botivo + Soda	7	<i>Domaine Mathias Macon Village, 2022, Burgundy, France</i>	
Fresh Lime Soda	4	Chablis	65
		<i>Dominique Gruhier, 2022 Burgundy, France</i>	
BEER		RED	125ml / 750ml
Lager	4.9	Convento Da Vila Tinto	6 / 30
<i>Harbour Brewing Co, Cornwall (4.0%)</i>		<i>Adega de Borba, Alentejo, Portugal</i>	
Session IPA	4.9	Tempranillo, Garnacha	7 / 33
<i>Harbour Brewing Co, Cornwall (4.3%)</i>		<i>Bodegas Nekeas, 2022, Navarra, Spain</i>	
Pale Ale (bottled)	5.5	Montepulciano	8 / 36
<i>White Rhino Brewing Co, India (4.3%)</i>		<i>Cantina Miglianico, 2022, Abruzzo, Italy</i>	
Lager (bottled)	5.5	Tempranillo, Cabernet Sauvignon	9 / 39
<i>Days, Edinburgh (0.0%)</i>		<i>Vins el Cep, 2022, Penedes, Spain</i>	
Cidre (bottled)	6	Negroamaro	40
<i>Sassy, Normandy (5.0%)</i>		<i>Tempo al Vino, 2021, Apulia, Italy</i>	
ROSE / SKIN	125ml / 750ml	Pinot Noir	44
		<i>Bruno Lafon, 2022, Vin de France, France</i>	
Cabernet Sauvignon	8.5 / 37.5	Sangiovese	49
<i>Maison Ventenac Rosé, 2022, France</i>		<i>Pandolfi, 2021, Emilia Romagna, Italy</i>	
Postopoma Orange	9 / 48	Malbec	52
<i>Matic Wines. 2023, Podravje, Slovenia</i>		<i>MAAL, 2021, Uco Valley, Argentina</i>	
Grenache, Syrah		Chianti Classico	58
<i>QV, 2022, Côtes de Provence, France</i>	54	<i>Tenuta Casenuove, 2018, Tuscany, Italy</i>	
SPARKLING	125ml / 750ml	COFFEE / TEA / CHAI	
Prosecco	9 / 44	Coffee by Climpson & Sons	2.7
<i>Sofia Brescia, Veneto, Italy</i>		Tea Pots	3.5
Chardonnay & Pinot Noir	65	Iced Masala Chai (n)	3.5
<i>Sov'Ran, Rye, England</i>			
Pinot Meunier Pinot Noir	80		
<i>A. Levasseur, Champagne, France</i>			