

# KRICKET

*Brixton*

## SNACKS

|                                             |     |
|---------------------------------------------|-----|
| Green apple & mint pani puri (vg)           | 2   |
| Whipped channa, walnut thecha, khakhra (vg) | 3.5 |
| Rice papads, green mango chutney (v/vg)     | 5   |
| Grilled 'Goan' sausage, red pepper          | 6.5 |

## SMALL PLATES

|                                                       |      |
|-------------------------------------------------------|------|
| Bhel Puri (v/vg)                                      | 8    |
| <i>Raw mango, coriander chutney, yoghurt</i>          |      |
| Samphire Pakoras (v/vg)                               | 10.5 |
| <i>Tamarind chutney, chilli garlic mayo</i>           |      |
| Smoked Sweet Potato (v/vg)                            | 11   |
| <i>Sesame raita, gunpowder</i>                        |      |
| Recheado Butter Prawns                                | 17   |
| <i>Black pepper &amp; Gondhoraj</i>                   |      |
| Keralan Fried Chicken                                 | 15   |
| <i>Pickled mooli, curry leaf mayo</i>                 |      |
| Beef Keema                                            | 14   |
| <i>Bone marrow butter, grilled sourdough, pickles</i> |      |

## GRILLS & CURRIES

|                                                     |    |
|-----------------------------------------------------|----|
| Mushroom Keema Pao (v/vg)                           | 14 |
| <i>Cep chutney, egg yolk</i>                        |    |
| Grilled Squash (v)                                  | 15 |
| <i>Makhani, paneer, hazelnuts, puffed wild rice</i> |    |
| Mangalorean Chicken Gassi                           | 17 |
| <i>Coconut, curry leaf &amp; gundu chilli</i>       |    |
| Venison Laal Maas                                   | 19 |
| <i>Pickled blackberry, smoked ghee</i>              |    |
| Claypot Baked Cod                                   | 21 |
| <i>Coconut cream, green chilli &amp; ginger</i>     |    |

Hyderabadi Celeriac &  
Jerusalem Artichoke Biryani (vg)  
*Artichoke & date raita*  
28

Awadhi Lamb Neck Biryani  
*Boondi raita*  
35

## KRICKET THALI

*Available at lunch*

Mangalorean Chicken Gassi or  
Grilled Squash Makhani

*with jeera pulao, samosa, tarka dal,  
kale kachumber, paratha, papads,  
mango chutney & raita*

20



## VEGGIE SIDES

|                                              |     |
|----------------------------------------------|-----|
| Jeera pulao (vg)                             | 4.5 |
| Malabar paratha (vg)                         | 5   |
| Burnt garlic tarka dal (vg)                  | 7   |
| Kale kachumber, peanut, kasundi mustard (vg) | 5   |
| Cucumber & peanut raita (v)                  | 3   |
| Condiments                                   | 1.5 |

## A Taste of KRICKET

*Minimum 4 guests, for the whole table  
(Vegetarian options available)*

Pani Puri · Rice Papads  
Bhel Puri · Keralan Fried Chicken  
Recheado Butter Prawns  
Grilled Squash · Chicken Gassi  
Malabar Paratha · Jeera Pulao  
Dal · Kale Kachumber

Chocolate Crèmeux

47pp

Enjoy unlimited still and sparkling  
Belu filtered water for £2.

*50% of each sale goes directly to Belu, a social enterprise  
who have given £6.1m to WaterAid since 2011 to help  
transform lives worldwide with clean water.*

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.  
An optional 13% service charge will be added to your bill which goes directly to our staff.

# KRICKET

## COCKTAILS

Kesar Apple Punch  
*Rum, apple, coconut, saffron*  
Cola Paloma  
*Mezcal, Thums Up, amontillado, chilli*  
Anar Margarita  
*Tequila, pomegranate, jaggery, rose*  
Mango Gimlet  
*Vodka, mango, oxymel, cardamom*

## NO & LOW BOOZE

Masala Chai  
Fresh Lime Soda (*sweet or salted*)  
Coconut & Ginger Lassi  
Apple, Masala Soda  
Pentire Spritz  
*Pentire coastal spritz, tonic, indian bay*  
Kashmiri Adrift  
*Pentire adrift, Kashmiri chilli, lime, agavé*  
Chardonnay  
*Lautus, Stellenbosch, South Africa (0.5%)*  
Savvy Red  
*Lautus, Stellenbosch, South Africa (0.5%)*

## BEER

Lager  
*Harbour Brewing Co, Cornwall (4.0%)*  
Session IPA  
*Harbour Brewing Co, Cornwall (4.3%)*  
Pale Ale (bottled)  
*White Rhino Brewing Co, India (4.3%)*  
Lager (bottled)  
*Days, Edinburgh (0.0%)*

## SPARKLING

Prosecco  
*Sofia Brescia, Veneto, Italy*  
Chardonnay & Pinot Noir  
*Sov'ran, Rye, England*

## WHITE

Convento Da Vila Branco  
*Adega de Borba, Alentejo, Portugal*  
Verdejo  
*Marsilea, 2023, Valencia, Spain*  
Chardonnay  
*Maison Ventenac, 2024, France*  
Sauvignon Blanc  
*Mary Taylor, 2023, Bordeaux, France*  
Grüner Veltliner  
*Weingut Eschenhof Holzer, 2024, Austria*  
Chenin Blanc  
*Wabi-Sabi, Stellenbosch, 2024, South Africa*

## RED

Convento Da Vila Tinto  
*Adega de Borba, Alentejo, Portugal*  
Tempranillo, Garnacha  
*Bodegas Nekeas, 2023, Navarra, Spain*  
Montepulciano  
*Cantina Miglianico, 2024, Abruzzo, Italy*  
Tempranillo, Cabernet Sauvignon  
*Vins el Cep, 2023, Penedes, Spain*  
Pinot Noir  
*Bruno Lafon, 2024, Vin de France, France*

## ROSE / SKIN

Cabernet Sauvignon  
*Maison Ventenac Rosé, 2024, France*  
Kerner Riesling  
*Matic, 2023, Stajerska, Slovenia*

125ml / 750ml

9 / 44

12 / 65

175ml / 750ml

8.5 / 32

9.5 / 34

38

40

12.5 / 42

46

175ml / 750ml

8.5 / 32

34

11 / 39

12.5 / 40

44

175ml / 750ml

12 / 39

14 / 52