

KRICKET				Canary Wharf			
SNACKS		KRICKET THALI		COCKTAILS		SPARKLING	
		Available at lunch				125ml / 750ml	
Green apple & mint pani puri (vg)	2	Mangalorean Chicken Gassi or		Kesar Apple Punch	11	Prosecco	9 / 44
Whipped channa, walnut thecha, khakhra (vg)	3.5	Grilled Squash Makhani		Rum, apple, coconut, saffron		Sofia Brescia, Veneto, Italy	
Rice papads, green mango chutney (v/vg)	5			Cola Paloma	11	Chardonnay & Pinot Noir	12 / 65
Grilled ‘Goan’ sausage, red pepper	6.5			Mexcal, Thums Up, amontillado, chilli		Sov’Ran, Rye, England	
SMALL PLATES		with jeera pulao, samosa, tarka dal, kale kachumber, masala naan, papads, mango chutney & raita		Anar Margarita	12	Pinot Meunier Pinot Noir	80
Bhel Puri (v/vg)	8	20		Tequila, pomegranate, jaggery, rose		A. Levasseur, Champagne, France	
Raw mango, coriander chutney, yoghurt		☛		Mango Gimlet	12		
Samphire Pakoras (v/vg)	10.5	TANDOOR		Desi Daru vodka, mango, oxymel, cardamom		WHITE	
Tamarind chutney, chilli garlic mayo				NO & LOW BOOZE		175ml / 750ml	
Smoked Sweet Potato (v/vg)	11	Masala naan (v)		Masala Chai	3.5	Convento Da Vila Branco	8.5 / 32
Sesame raita, gunpowder		Brown butter laccha paratha (v)		Fresh Lime Soda (sweet or salted)	4.5	Adega de Borba, Alentejo, Portugal	
Recheado Butter Prawns	17	Date & pistachio kulcha (v)		Coconut & Ginger Lassi	7	Verdejo	9.5 / 34
Black pepper & Gondhoraj		Leek & potato paratha (v)		Apple, Masala Soda	7	Chardonnay	38
Keralan Fried Chicken	15	Burnt leek butter		Pentire Spritz	8	Maison Ventenac, 2024, France	
Pickled mooli, curry leaf mayo		VEGGIE SIDES		Pentire coastal spritz, tonic, indian bay		Sauvignon Blanc	40
Beef Keema	14	Jeera pulao (vg)		Kashmiri Adrift	9	Mary Taylor, 2023, Bordeaux, France	
Bone marrow butter, grilled sourdough, pickles		Burnt garlic tarka dal (vg)		Pentire adrift, Kashmiri chilli, lime, agavé		Grüner Veltliner	12.5 / 42
		Kale kachumber, peanut, kasundi mustard (vg)		Chardonnay	6 / 30	Weingut Eschenhof Holzer, 2024, Wagram, Austria	
		Cucumber & peanut raita (v)		Lautus, Stellenbosch, South Africa (0.5%)		Vinho Verde	44
		Condiments		Savvy Red	6 / 30	A&D Wines, 2023, Minho, Portugal	
				Lautus, Stellenbosch, South Africa (0.5%)		Chenin Blanc	46
				BEER		Wabi-Sabi, Stellenbosch, 2024, South Africa	
				Lager	5.5	R3 Riesling	15 / 49
				Harbour Brewing Co, Cornwall (4.0%)		Corvers Kauter, 2024, Rheingau, Germany	
				Session IPA	5.5	Albarino	52
				Harbour Brewing Co, Cornwall (4.3%)		Casa Monte Pio, 2023, Rias Baixas, Spain	
				Pale Ale (bottled)	6.5	RED	
				White Rhino Brewing Co, India (4.3%)		175ml / 750ml	
				Lager (bottled)	5.5	Convento Da Vila Tinto	8.5 / 32
				Days, Edinburgh (0.0%)		Adega de Borba, Alentejo, Portugal	
				ROSÉ		Tempranillo, Garnacha	34
				Cabernet Sauvignon	12 / 39	Bodegas Nekeas, 2023, Navarra, Spain	
				Maison Ventenac Rosé, 2024, France		Montepulciano	11 / 39
				Grenache, Syrah	54	Cantina Miglianico, 2024, Abruzzo, Italy	
				Clos Cibonne, 2024, Côtes de Provence, France		Tempranillo, Cabernet Sauvignon	12.5 / 42
				SKIN CONTACT		Vins el Cep, 2023, Penedes, Spain	
				Kerner, Riesling	14 / 52	Pinot Noir	44
				Matic, 2023, Stajerska, Slovenia		Bruno Lafon, 2024, Vin de France, France	
				Sauvignon Blanc, Grüner Veltliner	58	Cabernet Franc	48
				Martin Diwald, 2022, Austria		Leo Charruau, 2023, Saumur-Champigny, France	
						Sangiovese	15 / 50
						Pandolfi, 2023, Emilia Romagna, Italy	
						Malbec	52
						MAAL, 2022, Uco Valley, Argentina	