

K R I C K E T			Shoreditch		
SNACKS			COCKTAILS		
Green apple & mint pani puri (vg)	2		Kesar Apple Punch	11	
Whipped channa, walnut thecha, khakhra (vg)	3.5		<i>Rum, apple, coconut, saffron</i>		
Rice papads, green mango chutney (v/vg)	5		Cola Paloma	11	
Grilled ‘Goan’ sausage, red pepper	6.5		<i>Mezcal, Thums Up, amontillado, chilli</i>		
SMALL PLATES			Anar Margarita	12	
Bhel Puri (v/vg)	8		<i>Tequila, pomegranate, jaggery, rose</i>		
<i>Raw mango, coriander chutney, yoghurt</i>			Mango Gimlet	12	
Samphire Pakoras (v/vg)	10.5		<i>Desi Daru vodka, mango, oxymel, cardamom</i>		
<i>Tamarind chutney, chilli garlic mayo</i>			SPARKLING		
Smoked Sweet Potato (v/vg)	11			125ml / 750ml	
<i>Sesame raita, gunpowder</i>			Prosecco	9 / 44	
Recheado Butter Prawns	17		<i>Sofia Brescia, Veneto, Italy</i>		
<i>Black pepper & Gondhoraj</i>			Chardonnay & Pinot Noir	12 / 65	
Keralan Fried Chicken	15		<i>Sov’Ran, Rye, England</i>		
<i>Pickled mooli, curry leaf mayo</i>			Pinot Meunier Pinot Noir	80	
Beef Keema	14		<i>A. Levasseur, Champagne, France</i>		
<i>Bone marrow butter, grilled sourdough, pickles</i>			WHITE		
KRICKET THALI				175ml / 750ml	
<i>Available at lunch</i>			Convento Da Vila Branco	8.5 / 32	
Mangalorean Chicken Gassi or			<i>Adega de Borba, Alentejo, Portugal</i>		
Grilled Squash Makhani			Verdejo	9.5 / 34	
			<i>Marsilea, 2023, Valencia, Spain</i>		
<i>With jeera pulao, samosa, tarka dal,</i>			Chardonnay	38	
<i>kale kachumber, masala naan,</i>			<i>Maison Ventenac, 2024, France</i>		
<i>papads, mango chutney & raita</i>			Sauvignon Blanc	40	
20			<i>Mary Taylor, 2023, Bordeaux, France</i>		
			Grüner Veltliner	12.5 / 42	
TANDOOR			<i>Weingut Eschenhof Holzer, 2024, Wagram, Austria</i>		
Masala naan (v)	4.5		Vinho Verde	44	
Brown butter laccha paratha (v)	5		<i>A&D Wines, 2023, Minho, Portugal</i>		
Date & pistachio kulcha (v)	7		Chenin Blanc	46	
Leek & potato paratha (v)	6		<i>Wabi-Sabi, Stellenbosch, 2024, South Africa</i>		
<i>Burnt leek butter</i>			R3 Riesling	15 / 49	
VEGGIE SIDES			<i>Corvers Kauter, 2024, Rheingau, Germany</i>		
Jeera pulao (vg)	4.5		Albarino	52	
Burnt garlic tarka dal (vg)	7		<i>Casa Monte Pio, 2024, Rias Baixas, Spain</i>		
Kale kachumber, peanut, kasundi mustard (vg)	5		RED		
Cucumber & peanut raita (v)	3			175ml / 750ml	
Condiments	1.5		Convento Da Vila Tinto	8.5 / 32	
A TASTE OF KRICKET			<i>Adega de Borba, Alentejo, Portugal</i>		
<i>Minimum 4 guests, for the whole table</i>			Tempranillo, Garnacha	34	
<i>(Vegetarian options available)</i>			<i>Bodegas Nekeas, 2023, Navarra, Spain</i>		
Pani Puri · Rice Papads			Montepulciano	11 / 39	
Bhel Puri · Keralan Fried Chicken			<i>Cantina Miglianico, 2024, Abruzzo, Italy</i>		
Recheado Butter Prawns			Tempranillo, Cabernet Sauvignon	12.5 / 42	
Grilled Squash · Chicken Gassi			<i>Vins el Cep, 2023, Penedes, Spain</i>		
Masala Naan · Jeera Pulao			Pinot Noir	44	
Dal · Kale Kachumber			<i>Bruno Lafon, 2024, Vin de France, France</i>		
			Cabernet Franc	48	
Chocolate Crèmeux			<i>Leo Charruau, 2023, Saumur-Champigny, France</i>		
47pp			Sangiovese	15 / 50	
Enjoy unlimited still and sparkling			<i>Pandolfa, 2023, Emilia Romagna, Italy</i>		
Belu filtered water for £2.			Malbec	52	
<i>50% of each sale goes directly to Belu, a</i>			<i>MAAL, 2022, Uco Valley, Argentina</i>		
<i>social enterprise who have given £6.1m</i>			SKIN CONTACT		
<i>to WaterAid since 2011 to help transform</i>				175ml / 750ml	
<i>lives worldwide with clean water.</i>			Kerner, Riesling	14 / 52	
			<i>Matic, 2023, Stajerska, Slovenia</i>		
			Sauvignon Blanc, Grüner Veltliner	58	
			<i>Martin Diwald, 2022, Austria</i>		
GRILLS & CURRIES			550g Grilled Sirloin On The Bone		
Mushroom Keema Pao (v/vg)	15		<i>Green peppercorn nihari</i>		
<i>Pickled girolles, coconut chutney</i>					
Grilled Squash (v)	15		<i>Inspired by the traditional Mughal dish,</i>		
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>			<i>our nihari is enriched with bone marrow</i>		
Mangalorean Chicken Gassi	17		<i>and green peppercorns</i>		
<i>Coconut, curry leaf & gundu chilli</i>			58		
Venison Laal Maas	19		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.		
<i>Pickled blackberry, smoked ghee</i>			An optional 13% service charge will be added to your bill which goes directly to our team.		
Claypot Baked Cod	24				
<i>Coconut cream, green chilli & ginger</i>					