

KRICKET									
Shoreditch									
SNACKS		KRICKET THALI Available at lunch Mangalorean Chicken Gassi or Grilled Squash Makhani With jeera pulao, samosa, tarka dal, kale kachumber, masala naan, papads, mango chutney & raita 20			COCKTAILS		SPARKLING		
Green apple & mint pani puri (vg)	2				Kesar Apple Punch	11	Prosecco	125ml / 750ml	
Whipped channa, walnut thecha, khakhra (vg)	3.5				Rum, apple, coconut, saffron		Sofia Brescia, Veneto, Italy	9 / 44	
Rice papads, green mango chutney (v/vg)	5				Cola Paloma	11	Chardonnay & Pinot Noir	12 / 65	
Grilled ‘Goan’ sausage, red pepper	6.5				Mezcal, Thums Up, amontillado, chilli		Sov’Ran, Rye, England		
SMALL PLATES		TANDOOR			Anar Margarita	12	Pinot Meunier Pinot Noir	80	
Bhel Puri (v/vg)	8				Tequila, pomegranate, jaggery, rose		A. Levasseur, Champagne, France		
Raw mango, coriander chutney, yoghurt					Mango Gimlet	12			
Samphire Pakoras (v/vg)	10.5				Vodka, mango, oxymel, cardamom				
Tamarind chutney, chilli garlic mayo									
Sesame raita, gunpowder	11	VEGGIE SIDES			WHITE		175ml / 750ml		
Recheado Butter Prawns	17	Masala naan (v)	4.5	Masala Chai	3.5	Convento Da Vila Branco	8.5 / 32		
Black pepper & Gondhoraj		Brown butter laccha paratha (v)	5	Fresh Lime Soda (sweet or salted)	4.5	Adega de Borba, Alentejo, Portugal			
Keralan Fried Chicken	15	Date & pistachio kulcha (v)	7	Coconut & Ginger Lassi	7	Verdejo	9.5 / 34		
Pickled mooli, curry leaf mayo		Leek & potato paratha (v)	7	Apple, Masala Soda	7	Marsilea, 2023, Valencia, Spain	38		
Beef Keema	14	Burnt leek butter		Pentire Spritz	8	Chardonnay	Maison Ventenac, 2024, France		
Bone marrow butter, grilled sourdough, pickles		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 Masala Naan · Jeera Pulao Dal · Kale Kachumber Chocolate Crèmeux 47pp			Pentire coastal spritz, tonic, indian bay	9	Sauvignon Blanc	40	
Hyderabadi Celeriac & Jerusalem Artichoke Biryani (vg) Artichoke & date raita 28 Awadhi Lamb Neck Biryani Boondi raita 35					Pentire adrift, Kashmiri chilli, lime, agavé		Mary Taylor, 2023, Bordeaux, France		
					Chardonnay	6 / 30	Grüner Veltliner	12.5 / 42	
					Lautus, Stellenbosch, South Africa (0.5%)		Weingut Eschenhof Holzer, 2024, Wagram, Austria		
					Savvy Red	6 / 30	Vinho Verde	44	
		Lautus, Stellenbosch, South Africa (0.5%)		A&D Wines, 2023, Minho, Portugal					
GRILLS & CURRIES		BEER		Chenin Blanc	46				
		Lager	5.5	Wabi-Sabi, Stellenbosch, 2024, South Africa					
		Harbour Brewing Co, Cornwall (4.0%)		R3 Riesling	15 / 49				
		Session IPA	5.5	Corvers Kauter, 2024, Rheingau, Germany					
		Harbour Brewing Co, Cornwall (4.3%)		Albarino	52				
Guinness	5.9	550g Grilled Sirloin On The Bone Green peppercorn nihari Inspired by the traditional Mughal dish, our nihari is enriched with bone marrow and green peppercorns 58			Casa Monte Pio, 2024, Rias Baixas, Spain				
Ireland, (4.2%)									
‘Steady Rolling Man’ Pale Ale	5.6				RED	175ml / 750ml			
DEYA, Gloucestershire (5.2%)					Convento Da Vila Tinto	8.5 / 32			
Pale Ale (bottled)	6.5				Adega de Borba, Alentejo, Portugal				
White Rhino Brewing Co, India (4.3%)		Tempranillo, Garnacha	34						
Lager (bottled)	5.5	Bodegas Nekeas, 2023, Navarra, Spain							
Days, Edinburgh (0.0%)		Montepulciano	11 / 39						
CRACKERS		Cantina Miglianico, 2024, Abruzzo, Italy							
		Tempranillo, Cabernet Sauvignon	12.5 / 42						
		Vins el Cep, 2023, Penedes, Spain							
		Pinot Noir	44						
		Bruno Lafon, 2024, Vin de France, France							
ROSÉ	175ml / 750ml	Cabernet Franc	48						
Cabernet Sauvignon	12 / 39	Leo Charruau, 2023, Saumur-Champigny, France							
Maison Ventenac Rosé, 2024, France		Sangiovese	15 / 50						
Grenache, Syrah	54	Pandolfa, 2023, Emilia Romagna, Italy							
Clos Cibonne, 2024, Côtes de Provence, France		Malbec	52						
		MAAL, 2022, Uco Valley, Argentina							
SKIN CONTACT		175ml / 750ml							
Kerner, Riesling	14 / 52								
Matic, 2023, Stajerska, Slovenia									
Sauvignon Blanc, Grüner Veltliner	58								
Martin Diwald, 2022, Austria									