

KRICKET

Soho

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 & Gondhoraj</i>	
Keralan Fried Chicken	15
<i>Pickled mooli, curry leaf mayo</i>	
Beef Keema	14
<i>Bone marrow butter, grilled sourdough, pickles</i>	

Hyderabad Celeriac &
Jerusalem Artichoke Biryani (vg)
Artichoke & date raita
24

Awadhi Lamb Neck Biryani
Boondi raita
32

GRILLS & CURRIES

Mushroom Keema Pao (v/vg)	15
<i>Pickled girolles, coconut chutney</i>	
Grilled Squash (v)	15
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Mangalorean Chicken Gassi	17
<i>Coconut, curry leaf & gundu chilli</i>	
Venison Laal Maas	19
<i>Pickled blackberry, smoked ghee</i>	
Claypot Baked Cod	24
<i>Coconut cream, green chilli & ginger</i>	

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

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



TANDOOR

Masala naan (v)	4.5
Brown butter laccha paratha (v)	5
Date & pistachio kulcha (v)	7
Leek & potato paratha (v)	6
<i>Burnt leek butter</i>	

VEGGIE SIDES

Jeera pulao (vg)	4.5
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
Masala Naan · Jeera Pulao
Dal · Kale Kachumber

Chocolate Crémeux

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.

COCKTAILS

Kesar Apple Punch	11
<i>Rum, apple, coconut, saffron</i>	
Cola Paloma	11
<i>Mezcal, Thums Up, amontillado, chilli</i>	
Anar Margarita	12
<i>Tequila, pomegranate, jaggery, rose</i>	
Mango Gimlet	12
<i>Desi Daru vodka, mango, oxymel, cardamom</i>	

NO & LOW BOOZE

Masala Chai	3.5
Fresh Lime Soda (<i>sweet or salted</i>)	4.5
Coconut & Ginger Lassi	7
Apple, Masala Soda	7
Pentire Spritz	8
<i>Pentire coastal spritz, tonic, indian bay</i>	
Kashmiri Adrift	9
<i>Pentire adrift, Kashmiri chilli, lime, agavé</i>	
Chardonnay	6 / 30
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>	
Savvy Red	6 / 30
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>	

BEER

Lager	6.5
<i>Harbour Brewing Co, Cornwall (4.0%)</i>	
Session IPA	6.5
<i>Harbour Brewing Co, Cornwall (4.3%)</i>	
Pale Ale	6.5
<i>White Rhino Brewing Co, India (4.3%)</i>	
Lager	5.5
<i>Days, Edinburgh (0.0%)</i>	

ROSÉ	175ml / 750ml
Cabernet Sauvignon	12 / 39
<i>Maison Ventenac Rosé, 2024, France</i>	
Grenache, Syrah	54
<i>Clos Cibonne, 2024, Côtes de Provence, France</i>	

SKIN CONTACT	175ml / 750ml
Kerner, Riesling	14 / 52
<i>Matic, 2023, Stajerska, Slovenia</i>	
Sauvignon Blanc, Grüner Veltliner	58
<i>Martin Diwald, 2022, Austria</i>	

SPARKLING

Prosecco	9 / 44
<i>Sofia Brescia, Veneto, Italy</i>	
Chardonnay & Pinot Noir	12 / 65
<i>Sov'Ran, Rye, England</i>	
Pinot Meunier Pinot Noir	80
<i>A. Levasseur, Champagne, France</i>	

WHITE

Convento Da Vila Branco	8.5 / 32
<i>Adega de Borba, Alentejo, Portugal</i>	
Verdejo	9.5 / 34
<i>Marsilea, 2023, Valencia, Spain</i>	
Chardonnay	38
<i>Maison Ventenac, 2024, France</i>	
Sauvignon Blanc	40
<i>Mary Taylor, 2023, Bordeaux, France</i>	
Grüner Veltliner	12.5 / 42
<i>Weingut Eschenhof Holzer, 2024, Wagram, Austria</i>	
Vinho Verde	44
<i>A&D Wines, 2023, Minho, Portugal</i>	
Chenin Blanc	46
<i>Wabi-Sabi, Stellenbosch, 2024, South Africa</i>	
R3 Riesling	15 / 49
<i>Corvers Kauter, 2024, Rheingau, Germany</i>	
Albarino	52
<i>Casa Monte Pio, 2024, Rias Baixas, Spain</i>	

RED

Convento Da Vila Tinto	8.5 / 32
<i>Adega de Borba, Alentejo, Portugal</i>	
Tempranillo, Garnacha	34
<i>Bodegas Nekeas, 2023, Navarra, Spain</i>	
Montepulciano	11 / 39
<i>Cantina Miglianico, 2024, Abruzzo, Italy</i>	
Tempranillo, Cabernet Sauvignon	12.5 / 42
<i>Vins el Cep, 2023, Penedes, Spain</i>	
Pinot Noir	44
<i>Bruno Lafon, 2024, Vin de France, France</i>	
Cabernet Franc	48
<i>Leo Charruau, 2023, Saumur-Champigny, France</i>	
Sangiovese	15 / 50
<i>Pandolfia, 2023, Emilia Romagna, Italy</i>	
Malbec	52
<i>MAAL, 2022, Uco Valley, Argentina</i>	

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 15% service charge will be added to your bill which goes directly to our team.