

KRICKET

Soho

SNACKS

Green apple & mint pani puri (vg)
Rice papads, green mango chutney (v/vg)
Hot smoked trout, kasundi, hash brown
Grilled 'Goan' sausage, red pepper

SMALL PLATES

Bhel Puri (v/vg)
Raw mango, coriander chutney, yoghurt
 Samphire Pakoras (v/vg)
Tamarind chutney, chilli garlic mayo
 Whipped Channa Masala (v/vg)
Green chickpeas, khakhra
 Recheado Butter Prawns
Black pepper & Gondhoraj
 Kerala Fried Chicken
Pickled mooli, curry leaf mayo
 Beef Keema
Bone marrow butter, grilled sourdough, pickles

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

Awadhi Lamb Neck Biryani
Boondi raita
32

GRILLS & CURRIES

Mushroom Keema Pao (v/vg)
Pickled shiitake, coconut chutney
 Grilled Squash (v)
Makhani, paneer, hazelnuts, puffed wild rice
 Mangalorean Chicken Gassi
Coconut, curry leaf & gundu chilli
 Confit Duck Leg Mappas
Puntarelle, shallot & peanut
 Claypot Baked Cod
Coconut cream, green chilli & ginger

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 chestnut & cranberry pulao,
samosa, black dal makhani,
coronation Brussels sprout slaw, masala
naan, papads, mango chutney & raita*

20



TANDOOR

Masala naan (v)	5
Brown butter laccha paratha (v)	5.5
Date & pistachio kulcha (v)	7
Sausage, sage & onion paratha	8

VEGGIE SIDES

Chestnut & cranberry pulao (vg)	6
Black dal makhani (v)	8.5
Coronation Brussels sprout slaw (v)	6
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 · Duck Mappas
Masala Naan · Chestnut & Cranberry Pulao
Black Dal · Coronation Slaw

Chocolate Crémeux

49pp

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

all 12

Kesar Pear Punch
Rum, pear, coconut, saffron
 Santra Paloma
Mexcal, clementine, chilli, tonic
 Anar Margarita
Tequila, pomegranate, jaggery, rose
 Mango Gimlet
Desi Daru Vodka, mango, oxymel, cardamom
 Old (Ghee) Fashioned
Bourbon, ghee, jaggery, sea salt

NO & LOW BOOZE

Masala Chai	4.5
Fresh Lime Soda (<i>sweet or salted</i>)	4.5
Coconut & Ginger Lassi	7
Pear, 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	7 / 30
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>	
Savvy Red	7 / 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, 2024, Stajerska, Slovenia</i>	
Sauvignon Blanc, Grüner Veltliner	58
<i>Martin Diwald, 2022, Austria</i>	

SPARKLING

125ml / 750ml

Prosecco	9 / 44
<i>Sofia Brescia, Veneto, Italy</i>	
Sauvignon Blanc, Bacchus	12 / 65
<i>Flint, Norfolk, England</i>	
Pinot Meunier, Pinot Noir	80
<i>A. Levasseur, Champagne, France</i>	

WHITE

175ml / 750ml

Convento Da Vila Branco	8.5 / 32
<i>Adega de Borba, Alentejo, Portugal</i>	
Verdejo	9.5 / 34
<i>Marsilea, 2024, Valencia, Spain</i>	
Chardonnay	38
<i>Maison Ventenac, 2024, France</i>	
Viura	40
<i>Nekeas, 2023, Navarra, Spain</i>	
Grüner Veltliner	12.5 / 42
<i>Weingut Eschenhof Holzer, 2024, Wagram, Austria</i>	
Chenin Blanc	45
<i>Wabi-Sabi, 2024, Stellenbosch, South Africa</i>	
Assyritiko, Malagousia	47
<i>Moschopolis Winery, 2024, Thessaloniki, Greece</i>	
R3 Riesling	15 / 49
<i>Corvers Kauter, 2024, Rheingau, Germany</i>	
Albarino	52
<i>Casa Monte Pio, 2024, Rias Baixas, Spain</i>	

RED

175ml / 750ml

Convento Da Vila Tinto	8.5 / 32
<i>Adega de Borba, Alentejo, Portugal</i>	
Pinot Nero	34
<i>Ca'di Rajo, 2024, Veneto, Italy</i>	
Montepulciano	11 / 39
<i>Cantina Miglianico, 2024, Abruzzo, Italy</i>	
Tempranillo, Cabernet Sauvignon	12.5 / 42
<i>Vins el Cep, 2024, 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>Pandolfi, 2024, Emilia Romagna, Italy</i>	
Malbec	52
<i>MAAL, 2022, Uco Valley, Argentina</i>	
Syrah	58
<i>Domaine Coursodon, 2024, Rhone Valley, France</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.