

KRICKET			
Canary Wharf			
SNACKS		COCKTAILS	
Green apple & mint pani puri (vg)	2	all 12	SPARKLING
Rice papads, green mango chutney (v/vg)	5		125ml / 750ml
Hot smoked trout, kasundi, hash brown	6.5		Prosecco
Grilled ‘Goan’ sausage, red pepper	6.5		9 / 44
SMALL PLATES			<i>Sofia Brescia, Veneto, Italy</i>
Bhel Puri (v/vg)	8		Sauvignon Blanc, Bacchus
<i>Raw mango, coriander chutney, yoghurt</i>			12 / 65
Samphire Pakoras (v/vg)	10.5		<i>Flint, Norfolk, England</i>
<i>Tamarind chutney, chilli garlic mayo</i>			Pinot Meunier, Pinot Noir
Whipped Channa Masala (v/vg)	11		80
<i>Green chickpeas, khakhra</i>			<i>A. Levasseur, Champagne, France</i>
Recheado Butter Prawns	17		
<i>Black pepper & Gondhoraj</i>			WHITE
Keralan Fried Chicken	15		175ml / 750ml
<i>Pickled mooli, curry leaf mayo</i>			Convento Da Vila Branco
Beef Keema	15		8.5 / 32
<i>Bone marrow butter, grilled sourdough, pickles</i>			<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>
GRILLS & CURRIES		BEER	
Mushroom Keema Pao (v/vg)	15		RED
<i>Pickled shiitake, coconut chutney</i>			175ml / 750ml
Grilled Squash (v)	16		Convento Da Vila Tinto
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>			8.5 / 32
Mangalorean Chicken Gassi	18		<i>Adega de Borba, Alentejo, Portugal</i>
<i>Coconut, curry leaf & gundu chilli</i>			Pinot Nero
Confit Duck Leg Mappas	24		34
<i>Puntarelle, shallot & peanut</i>			<i>Ca’di Rajo, 2024, Veneto, Italy</i>
Claypot Baked Cod	24		Montepulciano
<i>Coconut cream, green chilli & ginger</i>			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>
KRICKET THALI		SKIN CONTACT	
<i>Available at lunch</i>		175ml / 750ml	
Mangalorean Chicken Gassi or Grilled Squash Makhani			Kerner, Riesling
<i>With jeera pulao, samosa, black dal makhani, kale kachumber, masala naan, papads, mango chutney & raita</i>			14 / 52
20			<i>Matic, 2024, Stajerska, Slovenia</i>
			Sauvignon Blanc, Grüner Veltliner
			58
			<i>Martin Diwald, 2022, Austria</i>
TANDOOR			
Masala naan (v)	5		
Brown butter laccha paratha (v)	5.5		
Date & pistachio kulcha (v)	7		
Sausage, sage & onion paratha	8		
VEGGIE SIDES			
Jeera pulao (vg)	5		
Black dal makhani (v)	8.5		
Kale kachumber (vg)	6		
Cucumber & peanut raita (v)	3		
Condiments	1.5		
A TASTE OF KRICKET			
<i>Minimum 4 guests, for the whole table (Vegetarian options available)</i>			
Pani Puri · Rice Papads Bhel Puri · Keralan Fried Chicken Recheado Butter Prawns Grilled Squash · Chicken Gassi Masala Naan · Jeera Pulao Black Dal · Kale Kachumber			
Chocolate Crèmeux			
49pp			
Enjoy unlimited still and sparkling Belu filtered water for £2.			
<i>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.</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 13% service charge will be added to your bill which goes directly to our team.			