

KRICKET

Shoreditch

SNACKS

Green apple & mint pani puri (vg)	2
Rice papads, green mango chutney (v/vg)	5
Hot smoked trout, kasundi, hash brown	6.5
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>	
Whipped Channa Masala (v/vg)	11
<i>Green chickpeas, khakhra</i>	
Recheado Butter Prawns	17
<i>Black pepper & Gondhoraj</i>	
Keralan Fried Chicken	15
<i>Pickled mooli, curry leaf mayo</i>	
Beef Keema	15
<i>Bone marrow butter, grilled sourdough, pickles</i>	

Hyderabadi Celeriac & Jerusalem Artichoke Biryani (vg)	
<i>Artichoke & date raita</i>	
24	
Awadhi Lamb Neck Biryani	
<i>Boondi raita</i>	
32	

GRILLS & CURRIES

Mushroom Keema Pao (v/vg)	15
<i>Pickled shiitake, coconut chutney</i>	
Grilled Squash (v)	16
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Mangalorean Chicken Gassi	18
<i>Coconut, curry leaf & gundu chilli</i>	
Confit Duck Leg Mappas	24
<i>Puntarelle, shallot & peanut</i>	
Claypot Baked Cod	24
<i>Coconut cream, green chilli & ginger</i>	

550g Grilled Sirloin On The Bone	
<i>Green peppercorn nihari</i>	
<i>Inspired by the traditional Mughal dish, our nihari is enriched with bone marrow and green peppercorns</i>	
58	

KRICKET THALI

Available at lunch

Mangalorean Chicken Gassi or
Grilled Squash Makhani

*with jeera pulao,
samosa, black dal makhani,
kale kachumber, 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

Jeera pulao (vg)	5
Black dal makhani (v)	8.5
Kale kachumber, peanut, kasundi mustard (vg)	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 · Chicken Gassi
Masala Naan · Jeera Pulao
Black Dal · Kale Kachumber

Chocolate Crèmeux

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

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

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	5.5
<i>Harbour Brewing Co, Cornwall (4.0%)</i>	
Session IPA	5.5
<i>Harbour Brewing Co, Cornwall (4.3%)</i>	
Guinness	5.9
<i>Ireland (4.2%)</i>	
‘Steady Rolling Man’ Pale Ale	5.6
<i>DEYA, Gloucestershire (5.2%)</i>	
Pale Ale <i>(bottled)</i>	6.5
<i>White Rhino Brewing Co, India (4.3%)</i>	
Lager <i>(bottled)</i>	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>	

all 12	SPARKLING	125ml / 750ml
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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
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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
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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>Pandolfa, 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 13% service charge will be added to your bill which goes directly to our team.