

KRICKET

Brixton

SNACKS

Tomato rasam pani puri (vg)	2
Dal vada, peanut chutney (vg)	4
Rice papads, green mango, Gondhoraj (v/vg)	5.5
Goan sausage paan, coconut vinegar	6

SMALL PLATES

Bhel Puri (v/vg)	8
<i>Raw mango, coriander chutney, yoghurt</i>	
Samphire Pakoras (v/vg)	11
<i>Tamarind chutney, chilli garlic mayo</i>	
Tomato & Cantaloupe Pachadi (vg)	10
<i>Shallot, buckwheat & herbs</i>	
Recheado Butter Prawns	17
<i>Black pepper & Gondhoraj</i>	
Keralan Fried Chicken	15
<i>Pickled mooli, curry leaf mayo</i>	
Skirt Steak Pepper Fry	15
<i>Green peppercorn, horseradish</i>	

GRILLS & CURRIES

Butter Bean Kuzhambu (vg)	14
<i>Baby shallot, monk's beard</i>	
Grilled Squash (v)	16
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Shetland Mussel Cafreal	16
<i>Coriander, coconut cream</i>	
Mangalorean Chicken Gassi	18
<i>Coconut, curry leaf & gundu chilli</i>	
Duck Leg Kothu Parotta	24
<i>Green beans, peanut & black pepper masala</i>	
Grilled Lamb Chops	35
<i>Black stone flower, walnut & wild garlic chutney</i>	

HANDI

Prepared and served in a traditional earthenware pot

Tamil Beef Keema Pulao

Bone marrow, coconut, seeraga samba

19

Claypot Baked Cod

Coconut cream, green chilli & ginger

24

KRICKET THALI

Available at lunch

Mangalorean Chicken Gassi or
Grilled Squash Makhani

*with turmeric rice,
samosa, burnt garlic tarka dal,
laccha onions, paratha,
papads, mango chutney & raita*

20



VEGGIE SIDES

Turmeric rice (vg)	5
Malabar paratha (vg)	5
Burnt garlic tarka dal (vg)	7
Laccha Tropea onions (vg)	5
Pink fir aloo tuk, naga chilli honey (v)	7
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
Malabar Paratha · Turmeric Rice
Burnt Garlic Tarka Dal · Laccha Onions

Chocolate Mousse

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.*

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 staff.

KRICKET

COCKTAILS

all 12

WHITE

175ml / 750ml

Mirchi Rhubarb Highball
Vodka, rhubarb, chilli, soda
 Khubani White Negroni
Mezcal, sake, vermouth, spiced apricot
 Anar Margarita
Tequila, pomegranate, jaggery, rose
 Mango Gimlet
Vodka, mango, oxymel, cardamom
 Old (Ghee) Fashioned
Bourbon, ghee, jaggery, Himalayan salt

Convento Da Vila Branco 8.5 / 32
Adega de Borba, Alentejo, Portugal
 Gros Manseng, Colombar, Ugni Blanc 9.5 / 34
Chateau Laballe, 2024, France
 Chardonnay 38
Maison Ventenac, 2024, France
 Viura 40
Nekeas, 2023, Navarra, Spain
 Grüner Veltliner 12.5 / 43
Weingut Eschenhof Holzer, 2024, Austria
 Pinot Blanc 46
Weingut Frey, 2024, Rheinhessen, Germany

NO & LOW BOOZE

Masala Chai 4.5
 Fresh Lime Soda (sweet or salted) 4.5
 Coconut & Ginger Lassi 7
 Rooh Afza Radler 9
Rooh Afza, Pentire coastal spritz, Days lager (0.0%)
 Kashmiri Adrift 9
Pentire adrift, Kashmiri chilli, lime, agave
 Chardonnay 7 / 30
Lautus, Stellenbosch, South Africa (0.5%)
 Savvy Red 7 / 30
Lautus, Stellenbosch, South Africa (0.5%)

RED 175ml / 750ml
 Convento Da Vila Tinto 8.5 / 32
Adega de Borba, Alentejo, Portugal
 Pinot Nero 34
Ca'di Rajo, 2024, Veneto, Italy
 Montepulciano 11 / 39
Cantina Miglianico, 2024, Abruzzo, Italy
 Touriga Nacional, Alfocheiro, Jaen 12.5 / 42
Friera Lobo, 2022, Dao, Portugal
 Pinot Noir 45
Bruno Lafon, 2024, Vin de France, France

BEER

Lager 5.5
Harbour Brewing Co, Cornwall (4.0%)
 Session IPA 5.6
Harbour Brewing Co, Cornwall (4.3%)
 Pale Ale (bottled) 6.5
White Rhino Brewing Co, India (4.3%)
 Lager (bottled) 5.5
Days, Edinburgh (0.0%)

ROSE / SKIN 175ml / 750ml
 Cabernet Sauvignon 12 / 39
Maison Ventenac Rosé, 2024, France
 Kerner Riesling 14 / 52
Matic, 2024, Stajerska, Slovenia

SPARKLING

125ml / 750ml

Prosecco 9 / 44
Sofia Brescia, Veneto, Italy
 Sauvignon Blanc, Bacchus 12 / 65
Flint, Norfolk, England