

# KRICKET

Shoreditch

## 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 &amp; herbs</i>	
Recheado Butter Prawns	17
<i>Black pepper &amp; Gondhoraj</i>	
Keralan Fried Chicken	15
<i>Pickled mooli, curry leaf mayo</i>	
Skirt Steak Pepper Fry	15
<i>Green peppercorn, horseradish</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

## 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 &amp; gundu chilli</i>	
Duck Leg Kothu Parotta	24
<i>Green beans, peanut &amp; black pepper masala</i>	
Grilled Lamb Chops	35
<i>Black stone flower, walnut &amp; wild garlic chutney</i>	

## KRICKET THALI

*Available at lunch*

Mangalorean Chicken Gassi or  
Grilled Squash Makhani

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

20

## TANDOOR

Masala naan (v)	5
Brown butter laccha paratha (v)	5.5
Date & pistachio kulcha (v)	7
Wild garlic kulcha (v)	6

## VEGGIE SIDES

Turmeric rice (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  
Masala Naan · 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.*

## COCKTAILS

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

## NO & LOW BOOZE

Masala Chai	4.5
Fresh Lime Soda <i>(sweet or salted)</i>	4.5
Coconut & Ginger Lassi	7
Rooh Afza Radler	9
<i>Rooh Afza, Pentire coastal spritz, Days lager (0.0%)</i>	
Kashmiri Adrift	9
<i>Pentire adrift, Kashmiri chilli, lime, agave</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	5.6
<i>Harbour Brewing Co, Cornwall (4.3%)</i>	
'Steady Rolling Man' Pale Ale	5.8
<i>DEYA, Gloucestershire (5.2%)</i>	
Days Lager	5.2
<i>Edinburgh (0.0%)</i>	
Pale Ale <i>(bottled)</i>	6.5
<i>White Rhino Brewing Co, India (4.3%)</i>	

## ROSÉ

	175ml / 750ml
Cabernet Sauvignon	12 / 39
<i>Maison Ventenac Rosé, 2024, France</i>	
Grenache, Syrah	54
<i>Clos Cibonne, 2025, 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
Prosecco	9 / 44
<i>Sofia Brescia, Veneto, Italy</i>	
Sipon, Pet Nat	58
<i>Matic, Stajerska, Slovenia</i>	
Sauvignon Blanc, Bacchus	12 / 65
<i>Flint, Norfolk, England</i>	
Pinot Meunier, Pinot Noir	85
<i>A. Levasseur, Champagne, France</i>	

## WHITE

	175ml / 750ml
Convento Da Vila Branco	8.5 / 32
<i>Adega de Borba, Alentejo, Portugal</i>	
Gros Manseng, Colombard, Ugni Blanc	9.5 / 34
<i>Chateau Laballe, 2024, Côtes de Gascogne, France</i>	
Chardonnay	38
<i>Maison Ventenac, 2024, France</i>	
Viura	40
<i>Nekeas, 2023, Navarra, Spain</i>	
Grüner Veltliner	12.5 / 43
<i>Weingut Eschenhof Holzer, 2024, Wagram, Austria</i>	
Pinot Blanc	46
<i>Weingut Frey, 2024, Rheinhessen, Germany</i>	
Assyritiko, Malagousia	48
<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>	
Touriga Nacional, Alfrocheiro, Jaen	12.5 / 42
<i>Friere Lobo, 2022, Dao, Portugal</i>	
Pinot Noir	45
<i>Bruno Lafon, 2024, Vin de France, France</i>	
Cabernet Franc	48
<i>Leo Charruau, 2025, Saumur-Champigny, France</i>	
Malbec	52
<i>MAAL, 2022, Uco Valley, Argentina</i>	
Syrah	58
<i>Domaine Coursodon, 2024, Rhone Valley, France</i>	