

KRICKET

Soho

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>	

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 & 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>	

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

all 12

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

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, 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, 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>	

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>	