

# KRICKET

Canary Wharf

## SNACKS

Tomato rasam pani puri (vg)	2
Dal vada, peanut chutney (vg)	3
Rice papads, green mango, Gondhoraj (v/vg)	5.5
Goan sausage paan, coconut vinegar	6

## SMALL PLATES

Bhel Puri (v/vg) <i>Raw mango, coriander chutney, yoghurt</i>	8
Samphire Pakoras (v/vg) <i>Tamarind chutney, chilli garlic mayo</i>	11
Tomato & Cantaloupe Pachadi (vg) <i>Shallot, buckwheat &amp; herbs</i>	11
Recheado Butter Prawns <i>Black pepper &amp; Gondhoraj</i>	17
Keralan Fried Chicken <i>Pickled mooli, curry leaf mayo</i>	15
Skirt Steak Pepper Fry <i>Green peppercorn, horseradish</i>	16

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

## 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)	4
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 <i>Rooh Afza, Pentire coastal spritz, Days lager (0.0%)</i>	9
Kashmiri Adrift <i>Pentire adrift, Kashmiri chilli, lime, agave</i>	9
Chardonnay <i>Lautus, Stellenbosch, South Africa (0.5%)</i>	7 / 30
Savvy Red <i>Lautus, Stellenbosch, South Africa (0.5%)</i>	7 / 30

## BEER

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

## ROSÉ

Cabernet Sauvignon <i>Maison Ventenac Rosé, 2024, France</i>	12 / 39
Grenache, Syrah <i>Clos Cibonne, 2025, Côtes de Provence, France</i>	54

## SKIN CONTACT

Kerner, Riesling <i>Matic, 2024, Stajerska, Slovenia</i>	14 / 52
Sauvignon Blanc, Grüner Veltliner <i>Martin Diwald, 2022, Austria</i>	58

all 12

## SPARKLING

Prosecco <i>Sofia Brescia, Veneto, Italy</i>	9 / 44
Sipon, Pet Nat <i>Matic, Stajerska, Slovenia</i>	58
Sauvignon Blanc, Bacchus <i>Flint, Norfolk, England</i>	12 / 65
Pinot Meunier, Pinot Noir <i>A. Levasseur, Champagne, France</i>	85

## WHITE

Convento Da Vila Branco <i>Adega de Borba, Alentejo, Portugal</i>	8.5 / 32
Gros Manseng, Colombard, Ugni Blanc <i>Chateau Laballe, 2024, Côtes de Gascogne, France</i>	9.5 / 34
Chardonnay <i>Maison Ventenac, 2024, France</i>	38
Viura <i>Nekeas, 2023, Navarra, Spain</i>	40
Grüner Veltliner <i>Weingut Eschenhof Holzer, 2024, Wagram, Austria</i>	12.5 / 43
Pinot Blanc <i>Weingut Frey, 2024, Rheinhessen, Germany</i>	46
Assyritiko, Malagousia <i>Moschopolis Winery, 2024, Thessaloniki, Greece</i>	48
R3 Riesling <i>Corvers Kauter, 2024, Rheingau, Germany</i>	15 / 49
Albarino <i>Casa Monte Pio, 2024, Rias Baixas, Spain</i>	52

## RED

Convento Da Vila Tinto <i>Adega de Borba, Alentejo, Portugal</i>	8.5 / 32
Pinot Nero <i>Ca'di Rajo, 2024, Veneto, Italy</i>	34
Montepulciano <i>Cantina Miglianico, 2024, Abruzzo, Italy</i>	11 / 39
Touriga Nacional, Alfrocheiro, Jaen <i>Friere Lobo, 2022, Dao, Portugal</i>	12.5 / 42
Pinot Noir <i>Bruno Lafon, 2024, Vin de France, France</i>	45
Cabernet Franc <i>Leo Charruau, 2025, Saumur-Champigny, France</i>	48
Malbec <i>MAAL, 2022, Uco Valley, Argentina</i>	52
Syrah <i>Domaine Coursodon, 2024, Rhone Valley, France</i>	58