

# KRICKET

*Brixton*

## SNACKS

Tomato rasam pani puri (vg)	2
Fried idli, mushroom, black garlic & shiso (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)	11
<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	16
<i>Green peppercorn, horseradish</i>	

## GRILLS & CURRIES

Butter Bean Kuzhambu (vg)	14
<i>Baby shallot, garlic</i>	
Grilled Squash (v)	16
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Chicken Mappas	18
<i>Curry leaf, coconut vinegar</i>	
Baked Hake	20
<i>Potato rasam, chicken skin podi</i>	
Grilled Lamb Chops	35
<i>Black stone flower, walnut &amp; wild garlic chutney</i>	

*Inspired by the meals we shared recently in the night markets and mess halls of Madurai*

### Tamil Beef Keema Pulao

*Bone marrow, coconut, seeraga samba*

19

### Duck Leg Kothu Parotta

*Green beans, peanut & black pepper masala*

24

## KRICKET THALI

*Available at lunch*

Chicken Mappas or  
Grilled Squash Makhani

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

20



## VEGGIE SIDES

Turmeric rice (vg)	5
Malabar paratha (v/vg)	5
Burnt garlic tarka dal (vg)	7
Laccha onion & green mango kachumber (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 Mappas  
Malabar Paratha · Turmeric Rice  
Burnt Garlic Tarka Dal · Laccha Kachumber

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 <i>Vodka, rhubarb, chilli, soda</i>		Convento Da Vila Branco <i>Adega de Borba, Alentejo, Portugal</i>	8.5 / 32
Khubani White Negroni <i>Mezcal, sake, vermouth, spiced apricot</i>		Gros Manseng, Colombar, Ugni Blanc <i>Chateau Laballe, 2024, France</i>	9.5 / 34
Anar Margarita <i>Tequila, pomegranate, jaggery, rose</i>		Chardonnay <i>Maison Ventenac, 2024, France</i>	38
Mango Gimlet <i>Vodka, mango, oxymel, cardamom</i>		Viura <i>Nekeas, 2023, Navarra, Spain</i>	40
Old (Ghee) Fashioned <i>Bourbon, ghee, jaggery, Himalayan salt</i>		Grüner Veltliner <i>Weingut Eschenhof Holzer, 2024, Austria</i>	12.5 / 43
		Pinot Blanc <i>Weingut Frey, 2024, Rheinhessen, Germany</i>	46
NO & LOW BOOZE			
Masala Chai	4.5	RED	175ml / 750ml
Fresh Lime Soda <i>(sweet or salted)</i>	4.5	Convento Da Vila Tinto <i>Adega de Borba, Alentejo, Portugal</i>	8.5 / 32
Coconut & Ginger Lassi	7	Pinot Nero <i>Ca'di Rajo, 2024, Veneto, Italy</i>	34
Rooh Afza Radler <i>Rooh Afza, Pentire coastal spritz, Days lager (0.0%)</i>	9	Montepulciano <i>Cantina Miglianico, 2024, Abruzzo, Italy</i>	11 / 39
Kashmiri Adrift <i>Pentire adrift, Kashmiri chilli, lime, agave</i>	9	Touriga Nacional, Alfocheiro, Jaen <i>Friera Lobo, 2022, Dao, Portugal</i>	12.5 / 42
Chardonnay <i>Lautus, Stellenbosch, South Africa (0.5%)</i>	7 / 30	Pinot Noir <i>Bruno Lafon, 2024, Vin de France, France</i>	45
Savvy Red <i>Lautus, Stellenbosch, South Africa (0.5%)</i>	7 / 30		
BEER			
Lager <i>Harbour Brewing Co, Cornwall (4.0%)</i>	5.5	ROSE / SKIN	175ml / 750ml
Session IPA <i>Harbour Brewing Co, Cornwall (4.3%)</i>	5.6	Cabernet Sauvignon <i>Maison Ventenac Rosé, 2024, France</i>	12 / 39
Pale Ale (bottled) <i>White Rhino Brewing Co, India (4.3%)</i>	6.5	Kerner Riesling <i>Matic, 2024, Stajerska, Slovenia</i>	14 / 52
Lager (bottled) <i>Days, Edinburgh (0.0%)</i>	5.5		
SPARKLING	125ml / 750ml		
Prosecco <i>Sofia Brescia, Veneto, Italy</i>	9 / 44		
Sauvignon Blanc, Bacchus <i>Flint, Norfolk, England</i>	12 / 65		