

KRICKET

Canary Wharf

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) <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 & herbs</i>	11
Recheado Butter Prawns <i>Black pepper & Gondhoraj</i>	17
Keralan Fried Chicken <i>Pickled mooli, curry leaf mayo</i>	15
Skirt Steak Pepper Fry <i>Green peppercorn, horseradish</i>	16

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

GRILLS & CURRIES

Butter Bean Kuzhambu (vg) <i>Baby shallot, garlic</i>	14
Grilled Squash (v) <i>Makhani, paneer, hazelnuts, puffed wild rice</i>	16
Chicken Mappas <i>Curry leaf, coconut vinegar</i>	18
Baked Hake <i>Potato rasam, chicken skin podi</i>	20
Grilled Lamb Chops <i>Black stone flower, walnut & wild garlic chutney</i>	35
Grilled Whole Sea Bream <i>Thenga meen</i>	38

KRICKET THALI

Available at lunch

Chicken Mappas or
Grilled Squash Makhani

*with turmeric rice,
samosa, burnt garlic tarka dal,
laccha kachumber, 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 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
Masala Naan · 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.

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