KRICKET

Canary Wharf

SNACKS

Green apple & mint pani puri (vg)	2
Rice papads, green mango chutney (v/vg)	5
Hot smoked trout, kasundi, hash brown	6.5
Grilled 'Goan' sausage, red pepper	6.5

SMALL PLATES

Bhel Puri (v/vg) *Raw mango, coriander chutney, yoghurt*	8
Samphire Pakoras (v/vg) *Tamarind chutney, chilli garlic mayo*	10.5
Whipped Channa Masala (v/vg) *Green chickpeas, khakhra*	11
Recheado Butter Prawns *Black pepper & Gondhoraj*	17
Keralan Fried Chicken *Pickled mooli, curry leaf mayo*	15
Beef Keema *Bone marrow butter, grilled sourdough, pickles*	15

Hyderabadi Celeriac &
Jerusalem Artichoke Biryani (vg)
Artichoke & date raita
24

Awadhi Lamb Neck Biryani
Boondi raita
32

GRILLS & CURRIES

Mushroom Keema Pao (v/vg) *Pickled shiitake, coconut chutney*	15
Grilled Squash (v) *Makhani, paneer, hazelnuts, puffed wild rice*	16
Mangalorean Chicken Gassi *Coconut, curry leaf & gundu chilli*	18
Confit Duck Leg Mappas *Puntarelle, shallot & peanut*	24
Claypot Baked Cod *Coconut cream, green chilli & ginger*	24

KRICKET THALI

Available at lunch

Mangalorean Chicken Gassi or
Grilled Squash Makhani

With chestnut & cranberry pulao, samosa, black dal makhani, coronation Brussels sprout slaw, masala naan, papads, mango chutney & raita
20

TANDOOR

Masala naan (v)	5
Brown butter laccha paratha (v)	5.5
Date & pistachio kulcha (v)	7
Sausage, sage & onion paratha	8

VEGGIE SIDES

Chestnut & cranberry pulao (vg)	6
Black dal makhani (v)	8.5
Coronation Brussels sprout slaw (v)	6
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 · Duck Mappas
Masala Naan · Chestnut & Cranberry Pulao
Black Dal · Coronation Slaw

Chocolate Crémeux

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

Kesar Pear Punch *Rum, pear, coconut, saffron*	
Santra Paloma *Mezcal, clementine, chilli, tonic*	
Anar Margarita *Tequila, pomegranate, jaggery, rose*	
Mango Gimlet *Desi Daru Vodka, mango, oxymel, cardamom*	
Old (Ghee) Fashioned *Bourbon, ghee, jaggery, sea salt*	

NO & LOW BOOZE

Masala Chai	4.5
Fresh Lime Soda *(sweet or salted)*	4.5
Coconut & Ginger Lassi	7
Pear, Masala Soda	7
Pentire Spritz *Pentire coastal spritz, tonic, indian bay*	8
Kashmiri Adrift *Pentire adrift, Kashmiri chilli, lime, agavé*	9
Chardonnay *Lautus, Stellenbosch, South Africa (0.5%)*	7 / 30
Savvy Red *Lautus, Stellenbosch, South Africa (0.5%)*	7 / 30

BEER

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

ROSÉ — 175ml / 750ml

Cabernet Sauvignon *Maison Ventenac Rosé, 2024, France*	12 / 39
Grenache, Syrah *Clos Cibonne, 2024, Côtes de Provence, France*	54

SKIN CONTACT — 175ml / 750ml

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

SPARKLING — 125ml / 750ml

Prosecco *Sofia Brescia, Veneto, Italy*	9 / 44
Sauvignon Blanc, Bacchus *Flint, Norfolk, England*	12 / 65
Pinot Meunier, Pinot Noir *A. Levasseur, Champagne, France*	80

WHITE — 175ml / 750ml

Convento Da Vila Branco *Adega de Borba, Alentejo, Portugal*	8.5 / 32
Verdejo *Marsilea, 2024, Valencia, Spain*	9.5 / 34
Chardonnay *Maison Ventenac, 2024, France*	38
Viura *Nekeas, 2023, Navarra, Spain*	40
Grüner Veltliner *Weingut Eschenhof Holzer, 2024, Wagram, Austria*	12.5 / 42
Chenin Blanc *Wabi-Sabi, 2024, Stellenbosch, South Africa*	45
Assyritiko, Malagousia *Moschopolis Winery, 2024, Thessaloniki, Greece*	47
R3 Riesling *Corvers Kauter, 2024, Rheingau, Germany*	15 / 49
Albarino *Casa Monte Pio, 2024, Rias Baixas, Spain*	52

RED — 175ml / 750ml

Convento Da Vila Tinto *Adega de Borba, Alentejo, Portugal*	8.5 / 32
Pinot Nero *Ca'di Rajo, 2024, Veneto, Italy*	34
Montepulciano *Cantina Miglianico, 2024, Abruzzo, Italy*	11 / 39
Tempranillo, Cabernet Sauvignon *Vins el Cep, 2024, Penedes, Spain*	12.5 / 42
Pinot Noir *Bruno Lafon, 2024, Vin de France, France*	44
Cabernet Franc *Leo Charruau, 2023, Saumur-Champigny, France*	48
Sangiovese *Pandolfa, 2024, Emilia Romagna, Italy*	15 / 50
Malbec *MAAL, 2022, Uco Valley, Argentina*	52
Syrah *Domaine Coursodon, 2024, Rhone Valley, France*	58

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 team.