

KRICKET

Brixton

SNACKS

Tomato rasam pani puri (vg)	2
Pea, potato & wild garlic samosa (v)	2
Goan sausage croquette	3
Rice papads, green mango chutney (v/vg)	5

SMALL PLATES

Bhel Puri (v/vg)	8
<i>Raw mango, coriander chutney, yoghurt</i>	
Samphire Pakoras (v/vg)	10.5
<i>Tamarind chutney, chilli garlic mayo</i>	
Smoked Sweet Potato (v/vg)	11
<i>Sesame raita, gunpowder</i>	
Recheado Butter Prawns	17
<i>Black pepper & Gondhoraj</i>	
Keralan Fried Chicken	15
<i>Pickled mooli, curry leaf mayo</i>	
Duck Leg Seekh Kebab	14
<i>Peanut chutney & rhubarb thecha</i>	

GRILLS & CURRIES

Rava Dosa (vg)	14
<i>Summer vegetables & coconut chutney</i>	
Grilled Squash (v)	15
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Mangalorean Chicken Gassi	17
<i>Coconut, curry leaf & gundu chilli</i>	
Karnakatan Pork Neck	18
<i>Tamarind, dried chilli, fried ginger, peanuts</i>	
Claypot Baked Cod	21
<i>Coconut cream, green chilli & ginger</i>	
Awadhi Lamb Neck Biryani	35
<i>Boondi raita</i>	

Grilled Monkfish Tail

Kuzhambu butter

48

KRICKET THALI

Available at lunch

Mangalorean Chicken Gassi or
Grilled Squash Makhani

*with jeera pulao, samosa, tarka dal, kachumber
salad, paratha, papads, mango chutney & raita*

20



VEGGIE SIDES

Jeera pulao (vg)	4.5
Malabar paratha (vg)	5
Burnt garlic tarka dal (vg)	7
Green mango kachumber salad (vg)	5
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
Karnatakian Pork Neck
Malabar Paratha · Jeera Pulao · Dal
Kachumber Salad

Bhappa Doi Mille-Feuille

47pp

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

Passion Fruit Punch
Rum, passion fruit, pandan leaf
Tarbooj Paloma
Mezcal, watermelon, soda, cumin
Anar Margarita
Tequila, pomegranate, jaggery, rose
Mango Gimlet
Vodka, mango, oxymel, cardamom

NO & LOW BOOZE

Masala Chai 3.5
Fresh Lime Soda (sweet or salted) 4.5
Coconut & Ginger Lassi 7
Watermelon, Masala Soda 7
Pentire Spritz 8
Pentire coastal spritz, tonic, indian bay
Kashmiri Adrift 9
Pentire adrift, kashmiri chilli, lime, agave
Chardonnay 6 / 30
Lautus, Stellenbosch, South Africa (0.5%)
Savvy Red 6 / 30
Lautus, Stellenbosch, South Africa (0.5%)

BEER

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

SPARKLING

125ml / 750ml

Prosecco 9 / 44
Sofia Brescia, Veneto, Italy
Chardonnay & Pinot Noir 12 / 65
Sov'Ran, Rye, England

WHITE

175ml / 750ml

11 Convento Da Vila Branco 8.5 / 32
Adega de Borba, 2024, Alentejo, Portugal
11 Verdejo 9.5 / 34
Marsilea, 2023, Valencia, Spain
12 Chardonnay 38
Maison Ventenac, 2024, France
12 Sauvignon Blanc 40
Mary Taylor, 2023, Bordeaux, France
Grüner Veltliner 12.5 / 42
Weingut Eschenhof Holzer, 2024, Austria
Chenin Blanc 46
Wabi-Sabi, Stellenbosch, 2024, South Africa

RED

175ml / 750ml

Convento Da Vila Tinto 8.5 / 32
Adega de Borba, 2022, Alentejo, Portugal
Tempranillo, Garnacha 34
Bodegas Nekeas, 2023, Navarra, Spain
Montepulciano 11 / 39
Cantina Miglianico, 2024, Abruzzo, Italy
Tempranillo, Cabernet Sauvignon 12.5 / 40
Vins el Cep, 2023, Penedes, Spain
Pinot Noir 44
Bruno Lafon, 2024, Vin de France, France

ROSE / SKIN

175ml / 750ml

Cabernet Sauvignon 12 / 39
Maison Ventenac Rosé, 2024, France
Kerner Riesling 14 / 52
Matic, 2023, Stajerska, Slovenia