

KRICKET

Brixton

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

GRILLS & CURRIES

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

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

Awadhi Lamb Neck Biryani
Boondi raita
32

KRICKET THALI

Available at lunch

Mangalorean Chicken Gassi or
Grilled Squash Makhani

*with chestnut & cranberry pulao,
samosa, black dal makhani,
coronation Brussels sprout slaw, paratha,
papads, mango chutney & raita*

20



VEGGIE SIDES

Chestnut & cranberry pulao (vg)	6
Malabar paratha (vg)	5
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
Malabar Paratha · Chestnut & Cranberry Pulao
Black Dal · Coronation Slaw

Chocolate Crèmeux

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
Kesar Pear Punch		Convento Da Vila Branco	8.5 / 32
<i>Rum, pear, coconut, saffron</i>		<i>Adega de Borba, Alentejo, Portugal</i>	
Santra Paloma		Verdejo	9.5 / 34
<i>Mezcal, clementine, chilli, tonic</i>		<i>Marsilea, 2024, Valencia, Spain</i>	
Anar Margarita		Chardonnay	38
<i>Tequila, pomegranate, jaggery, rose</i>		<i>Maison Ventenac, 2024, France</i>	
Mango Gimlet		Viura	40
<i>Desi Daru Vodka, mango, oxymel, cardamom</i>		<i>Nekeas, 2023, Navarra, Spain</i>	
Old (Ghee) Fashioned		Grüner Veltliner	12.5 / 42
<i>Bourbon, ghee, jaggery, sea salt</i>		<i>Weingut Eschenhof Holzer, 2024, Austria</i>	
		Chenin Blanc	45
		<i>Wabi-Sabi, 2024, Stellenbosch, South Africa</i>	

NO & LOW BOOZE

Masala Chai	4.5	RED	175ml / 750ml
Fresh Lime Soda <i>(sweet or salted)</i>	4.5		
Coconut & Ginger Lassi	7	Convento Da Vila Tinto	8.5 / 32
Pear, Masala Soda	7	<i>Adega de Borba, Alentejo, Portugal</i>	
Pentire Spritz	8	Pinot Nero	34
<i>Pentire coastal spritz, tonic, indian bay</i>		<i>Ca'di Rajo, 2024, Veneto, Italy</i>	
Kashmiri Adrift	9	Montepulciano	11 / 39
<i>Pentire adrift, Kashmiri chilli, lime, agave</i>		<i>Cantina Miglianico, 2024, Abruzzo, Italy</i>	
Chardonnay	7 / 30	Tempranillo, Cabernet Sauvignon	12.5 / 40
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>		<i>Vins el Cep, 2024, Penedes, Spain</i>	
Savvy Red	7 / 30	Pinot Noir	44
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>		<i>Bruno Lafon, 2024, Vin de France, France</i>	

BEER

Lager	5.5	ROSE / SKIN	175ml / 750ml
<i>Harbour Brewing Co, Cornwall (4.0%)</i>			
Session IPA	5.5	Cabernet Sauvignon	12 / 39
<i>Harbour Brewing Co, Cornwall (4.3%)</i>		<i>Maison Ventenac Rosé, 2024, France</i>	
Pale Ale (bottled)	6.5	Kerner Riesling	14 / 52
<i>White Rhino Brewing Co, India (4.3%)</i>		<i>Matic, 2024, Stajerska, Slovenia</i>	
Lager (bottled)	5.5		
<i>Days, Edinburgh (0.0%)</i>			

SPARKLING 125ml / 750ml

Prosecco	9 / 44
<i>Sofia Brescia, Veneto, Italy</i>	
Sauvignon Blanc, Bacchus	12 / 65
<i>Flint, Norfolk, England</i>	