

(v) = vegetarian, (vg) = vegan, (g) = contains gluten, (d) = contains dairy

(n) = contains nuts (in some cases can be removed)

# KRICKET

Soho

SNACKS	each	TANDOOR	HOUSE SERVES	All 11	WHITE	125ml / 750ml
☒ <i>Tomato rasam pani puri (vg, g, n)</i>	2.5	<i>Masala naan (v, g, d)</i>	<i>Oxymoron</i>		<i>Convento Da Vila Branco</i>	6 / 29
☒ <i>Cured trout papdi chaat, coconut podi (g, d)</i>	3.5	☒ <i>Brown butter laccha paratha (v, g, d)</i>	Vodka, oxymel, cardamom		Adega de Borba, Alentejo, Portugal	
<i>Mirchi vada, goats curd, tamarind (v, g, d)</i>	4	<i>Wild garlic kulcha (v, g, d)</i>	<i>Colaba Cane</i>		<i>Verdejo</i>	7 / 32
<i>Aslam's butter chicken kofta (d)</i>	4	☒ <i>Date &amp; pistachio kulcha (v, g, d, n)</i>	Spiced rum, cane juice, citric water		Marsilea, 2022, Valencia, Spain	
		<i>Goan sausage &amp; naga chilli honey kulcha (g, d)</i>	<i>Apple Seed</i>		<i>Chardonnay</i>	8 / 36
			Gin, sparkling apple, coriander seed		Maison Ventenac, 2023, France	
SMALLER			<i>Dhuarita</i>		<i>Sauvignon Blanc</i>	9 / 37
			Tequila, pomegranate, jaggery, rose		Mary Taylor, 2022, Bordeaux, France	
☒ <i>Bhel Puri (v/vg, g, d, n)</i>	7.5				<i>Grüner Veltliner</i>	39
Raw mango, coriander chutney, yoghurt					Weingut Eschenhof Holzer, 2022, Wagram, Austria	
<i>Samphire Pakoras (v/vg, g)</i>	9.5	<i>Keralan Market Fish Curry</i>	HOUSE SERVES (No booze)		<i>Vinho Verde</i>	43
Chilli garlic, tamarind chutney		35			A&D Wines, 2021, Minho, Portugal	
☒ <i>Channa Masala (v/vg, g)</i>	10	<i>600g Aged Beef Sirloin,</i>	<i>Kashmiri Adrift</i>	9	<i>R3 Riesling</i>	48
Pickles, nimki		<i>Green Peppercorn &amp; Bone Marrow Nihari (d)</i>	Pentire adrift, kashmiri chilli, lime, agavé		Corvers Kauter, 2022, Rheingau, Germany	
☒ <i>Kashmiri Grilled Lamb Ribs (g, d)</i>	12	45	<i>Pentire Spritz</i>	8	<i>Chardonnay</i>	55
Garlic achaar, smoked yoghurt			<i>Botivo + Soda</i>	7	Domaine Mathias Macon Village, 2022 Burgundy, France	
<i>Keralan Fried Chicken (g, d)</i>	12.5		<i>Fresh Lime Soda</i>	3.5	<i>Chablis</i>	65
Pickled mooli, curry leaf mayo					Dominique Gruhier, 2022 Burgundy, France	
<i>Butter Garlic Pepper Crab (d)</i>	16					
Monk's beard, fennel & wild garlic		<i>A Taste of KRICKET</i>	SPARKLING	125ml / 750ml	RED	125ml / 750ml
		Minimum 4 guests, for the whole table			<i>Convento Da Vila Tinto</i>	6 / 29
		(Vegetarian options available)			Adega de Borba, Alentejo, Portugal	
LARGER		40pp			<i>Tempranillo, Garnacha</i>	7 / 32
			<i>Prosecco</i>	9 / 42	Bodegas Nekeas, 2022, Navarra, Spain	
<i>Spring Vegetable Pao Bhaji (v, g, d)</i>	14		Sofia Brescia, Veneto, Italy		<i>Montepulciano</i>	8 / 35
Wild garlic butter			<i>Chardonnay &amp; Pinot Noir</i>	60	Cantina Miglianico, 2022, Abruzzo, Italy	
☒ <i>St Austell Mussels</i>	14		Sov'Ran, 2019, Rye, England		<i>Tempranillo, Cabernet Sauvignon</i>	9 / 37
Kolhapur masala, elderflower vinegar		SIDES	<i>Pinot Meunier Pinot Noir</i>	75	Vins el Cep, 2022, Penedes, Spain	
☒ <i>Grilled Squash (v, d, n)</i>	15	☒ <i>Kombu jeera pulao (vg)</i>	A. Levasseur, Champagne, France		<i>Negroamaro</i>	39
Makhani, paneer, hazelnuts, puffed wild rice		☒ <i>Burnt garlic tarka dal (vg)</i>	BEER		Tempo al Vino, 2021, Apulia, Italy	
<i>Bat &amp; Ball Jaipuri Mutton Curry (g, d)</i>	15	<i>Purple sprouting broccoli, walnut chutney (vg, n)</i>	<i>Lager</i>	5.9	<i>Pinot Noir</i>	43
Smoked guntar chilli ghee		<i>Cucumber &amp; peanut raita (v, d, n)</i>	Harbour Brewing Co, Cornwall (4%)		Bruno Lafon, 2022, Vin de France, France	
☒ <i>Mangalorean Smoked Pork Belly (g)</i>	17	<i>Laccha onions (vg)</i>	<i>Session IPA</i>	5.9	<i>Sangiovese</i>	46
Burnt apple chutney		<i>Cedro lemon pickle (vg)</i>	Harbour Brewing Co, Cornwall (4.3%)		Maldolfa, 2021, Emilia Romagna, Italy	
			<i>Pale Ale</i>	5.5	<i>Malbec</i>	49
		<i>Condiments</i>	White Rhino Brewing Co, India (4.3%)		MAAL, 2021, Uco Valley, Argentina	
			<i>Lager</i>	5.5	<i>Chianti Classico</i>	58
<i>KRICKET Cookbook</i>	28	DESSERT	Days, Edinburgh (0.0%)		Tenuta Casenuove, 2018, Tuscany, Italy	
Modern Indian Recipes		☒ <i>Bhappa Doi (d, n)</i>	HOTS		ROSE / SKIN	125ml / 750ml
		Vanilla, rhubarb, almond			<i>Cabernet Sauvignon</i>	8.5 / 36
		<i>Mango &amp; Lime Kulfi (d)</i>	<i>Espresso</i>	2.5	Maison Ventenac Rosé, 2022, France	
		Passionfruit & chilli	<i>Spiced Masala Chai</i>	3.5	<i>Postopoma Orange</i>	9 / 45
			Add bourbon / rum	5.5	Matic Wines. 2023, Podravje, Slovenia	
					<i>Grenache, Syrah</i>	50
					QV, 2022, Côtes de Provence, France	

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.

Game dishes may contain shot. All our fish is sourced locally and responsibly in the British Isles, and is subject to availability.

An optional 15% service charge will be added to your bill which goes directly to our staff. We serve unlimited still and sparkling filtered water as part of the Belu Filter Initiative.

A voluntary £1 is added to your bill to help transform lives worldwide with clean water.