



# KRICKET

◀ BRIXTON ▶

## INDIAN INSPIRED COOKING

### SNACKS

Masala peanuts (v) 2.5 / Do pyasa tart, Spenwood (v) 2.5 / Goan sausage croquette 3

### VEGETARIAN

BHEL PURI, raw mango, tamarind, sev, yoghurt (v/vg) 7.5

SAMPHIRE PAKORAS, chilli garlic mayo, date & tamarind chutney (v/vg) 9.5

PINK FIR & SPRING PEA CHAAT, goats curd, pickled shallots, mint (v/vg) 14

SPRING VEGETABLE PAO BHAJI, wild garlic butter 15

GRILLED BUTTERNUT SQUASH, makhani sauce, fresh paneer, hazelnuts, puffed wild rice 16

### FISH

MANGALOREAN MUSSEL SUKKA, celeriac & black cabbage 15

GHEE ROAST HAKE, rainbow chard 19

### MEAT

KERALAN FRIED CHICKEN, pickled mooli, curry leaf mayonnaise 12.5

TODDY SHOP VENISON TARTARE, Jerusalem artichoke, black garlic chutney 14

GRILLED LAMB LEG KOSHO MANGSHO, grelots & sorrel 22

HARIYALI POUSSIN, green chilli raita, wild garlic 24

### SIDES

TAMARIND & URAD DAL PILAU RICE (vg) 5

BURNT GARLIC TARKA DAL (vg) 6

MALABAR PARATHA (vg) 3.5

PURPLE SPROUTING BROCCOLI,  
gunpowder (v) 8

### DESSERT

BHAPA DOI,

rhubarb, pistachio cake 9

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.



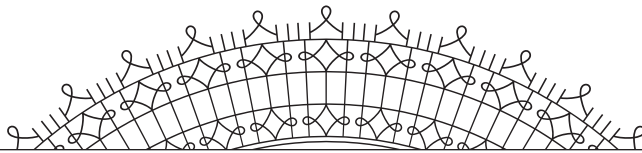
#### OPENING HOURS

MON-THU 5PM-10:30PM

FRI-SAT 12PM-1AM

SUN – DELIVERY & COLLECTION  
ONLY

KRICKET  
COOKBOOK   
£28



## COCKTAILS - £10

DON ONE, mezcal, mandarin, ginger  
NORTH OF THE RIVER, spiced gin, cardamom gin, lime  
THE SOUR, sollasa, lemon, aquafaba, bitters  
DHUARITA, tequila, pomegranate, jaggery, lime  
REVERSAL, saffron vermouth, rye, bitters

## WHITE

CONVENTO DA VILA BRANCO, Adega de Borba, Alentejo, Portugal **6 / 29**  
VIURA, Nekeas, 2022, Navarra, Spain **7 / 34**  
GRÜNER VELTLINER, Weingut Eschenhof Holzer, 2022, Wagram, Austria **8 / 37**  
PECORINO, 2021, Tocco, Abruzzo, Italy **40**

## RED

CONVENTO DA VILA TINTO, Adega de Borba, Alentejo, Portugal **6 / 29**  
TEMPRANILLO, Garnacha, 2021, Bodegas Nekeas, Spain **7 / 34**  
PINOT NOIR, Bruno Lafon, 2021 Vin de France, France **8 / 37**  
PRIMITIVO, Tempo al Vino, 2021 Puglia, Italy **40**

## SPARKLING

PROSECCO BRUT NV, Agricola Alba, Veneto, Italy **9 / 42**

## ROSE

CABERNET SAUVIGNON, Maison Ventenac, 2022, Languedoc-Roussillon, France  
**7 / 36**

## DRAUGHT (2/3)

by London Beer Factory

KRICKET Pilsner Lager (4.8%) **4.9**  
DAY DREAMER, New England Session IPA (4.8%) **4.9**  
ROUND OF BEER, for our chefs **5**

## NON-ALCOHOLIC

PENTIRE (ADRIFF) & TONIC **7**  
BOTIVO FIZZ **6**  
PENTIRE SPRITZ **7.5**  
FREESTAR Lager (0.5%) **5.5**  
FRESH LIME SODA **3.9**

## HOTS

ESPRESSO **2.5**  
CHAI **3** / add bourbon / rum **5**

An optional 12.5% 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.