

KRICKET

↳ SOHO ↲

KULCHAS

Bone marrow & cep 4
Cultured butter 3.7
Masala 3.5
Green chilli, garlic, Berkswell 4

RICE

Tomato pilau 3.5

VEG

Bhel puri, raw mango, tamarind, sev, yogurt 5.5
Samphire pakoras, date & tamarind chutney, chilli garlic mayonnaise 5.5
St Georges, fresh peas, fenugreek, malai sauce, green mango 8.5
Pumpkin, makhani sauce, fresh paneer, hazelnut crumble, puffed wild rice 7.5

FISH

Lasooni scallop, goan sausage, poha, seaweed 4.2 each
Tandoori monkfish, coconut chutney 10
Cornish crab meen moilee, frisee, peanut 11
Karnatakan palourde clams 10

MEAT

Keralan fried chicken, curry leaf mayonnaise, pickled mouli 8
Wood pigeon, girolles & fresh peas, pumpkin chutney 11
Gana's pork cheek coorg, pickled fennel, peanut 10
Kid goat galouti, onion raita, wild garlic chutney 7.5

PUDDING

Gulab jamun, clotted cream ice cream, carom seed crumble 5.5
Misti doi, pomegranate, rose, pistachio 5.5



Please let our staff know of any allergies. All our dishes may contain nuts. Game dishes may contain shot.

An optional 12.5% service charge will be added to your bill which goes directly to our staff.

All our meat and fish is sourced locally and responsibly in the British Isles.

Our Goan sausage is made in collaboration with Jones the Butcher, Brixton.

Kitchen

Mon-Sat, 12pm - 2:30pm, 5:30pm - 10:30pm

Sun: closed

@kriccletlondon

COCKTAILS @ £9

DARK MATTER spiced rum, mango, agave, red peppercorn, chilli
ANAR DANA tequila, pomegranate, cardamom bitters, rose water, soda
LUCKY NEEM oriental spiced gin, cucumber, curry leaf, lime
OLD NARANGI cardamom bourbon, marmalade, orange
CHAITINI vodka, espresso, araku, cashew milk
YELLOW FAIRY gin, absinthe, turmeric, egg white

BEER

'Organic Helles' Lager, Freedom Brewery, Staffordshire (4.8%) 4.75
Reliance Pale Ale, Brixton Brewery, South London (4.2%) 5.5
Paxton IPA, London Beer Factory, South London (5.5%) 5

SPARKLING

Prosecco Treviso Spumante Brut Il Follo, Veneto, Italy 8/32
Louis Barthelemy 'Amethyste' NV, Champagne, France 65

ROSE

Armas de Guerra Mencia Rosé 2016, Bierzo, Spain 6/19/28
Rosé BonBon Côtes de Provence Sainte Victoire Domaine des Diabls 40

WHITE

Grillo, Legato, Sicilia, Italy 5/15/22
Vinho Verde, Branco Conde Villar, Portugal 5.5/17/25
Gruner Veltliner, Barbara Ohlzelt Kellerweingarten, Kamptal, Austria 6.5/20/30
Fornaro Soave Classico, Veneto, Italy 7.5/24/35
Riesling, Vinemind, Clare Valley, Australia 8/27/39
Sauvignon Blanc, Verus, Slovenia 8.5/29/42
Semillon, David Franz, Long Gully Road 128yr Old Ancient Vine, Barossa Valley, Australia 45
Chardonnay, MÂCON Christophe Cordier, Burgundy, France 50

RED

Nero d'Avola, Legato, Sicilia, Italy 5/15/22
Terras de Santar Tinto, Dao, Portugal 5.5/17/25
Montfrin La Tour Rouge (Syrah, Grenache, Cabernet Sauvignon), Pont du Gard, France 6.5/20/30
Grignolino d'Asti DOC, Cossetti, Piedmont, Italy 7.5/24/36
MAAL Biutiful Malbec, Vistaflores, Argentina 8/27/38
Ministry of Clouds Shiraz, McLaren Vale, Australia 8.5/29/43
'Roll the Dice' Cotes du Rhone Rouge Syrah/Carignan, Rhone Valley, France 45
Pinot Noir 2014, Loveblock, Central Otago, New Zealand 51

SOFTS

Fresh lime soda, mint 3.5
Tamarind soda, cucumber 3.5
Coke / Diet coke 3

HOTS

Spiced masala chai / add rum 3/5
80 Stone seasonal filter coffee 2.5