

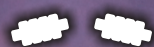
THE CRICKET LOUNGE

INDIAN DINING &
COCKTAIL BAR



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MENU



THE CRICKET LOUNGE

INDIAN DINING &
COCKTAIL BAR



The Cricket Lounge: Exceptional Catering for Personal, Corporate Events and Birthday Parties

Discover the perfect venue for your next celebration at The Cricket Lounge, where culinary passion meets cricket enthusiasm. As Sutton and Cheam's top-ranked restaurant, we specialize in providing outstanding catering services for corporate events and birthday parties.

Corporate Events:

Elevate your business gatherings with our sophisticated dining experience. Impress your clients and colleagues with meticulously crafted Indian delicacies, ensuring a memorable and professional event.

Birthday Parties:

Celebrate your special day with an unforgettable feast at The Cricket Lounge. Our expertly designed menu caters to guests of all ages, making your birthday party a delightful experience for everyone.

With a warm and inviting atmosphere, The Cricket Lounge is more than just a restaurant-it's a place where every event becomes a cherished memory. Let us handle the details and deliver an exceptional dining experience for your next event. We also cater for Outdoor catering, Wakes and Funerals.

Book Your Event Today!

Contact The Cricket Lounge in Sutton, and let our passion for food and dedication to excellence make your celebration truly special.



THE CRICKET LOUNGE

INDIAN DINING &
COCKTAIL BAR



At Cricket Lounge, authenticity is at the heart of what we do. We pride ourselves on serving delicious, freshly prepared and unpretentious Indian food. Our authentic menu of curries, breads and other Indian favourites are created by marrying finest quality exotic spices with impeccably sourced British ingredients from local produce to create a unique and innovative modern Indian menu.

Every town in India has its own market that offers unique foods and regional specialities. While Indian recipes were traditionally passed from generation to generation, more recently the contribution and influence of Indian market kitchens and food bazaars has been immense, helping to shape modern Indian cuisine.

Our Chef(s) have crafted a stunning menu, picking signature dishes from all over India to give the taste of Mughals, the spice of Punjab, the succulent specialities of Southern India in an attempt to bring authentic Indian dishes closer to the people in London.

THE CRICKET LOUNGE

INDIAN DINING &
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STARTERS

VEGETARIAN

Golgappa Shots / Dahi Poori



5.99

A favourite street snack. It consists of a round, hollow poori, fried crisp and filled with a mixture of flavoured water (commonly known as imli pani), tamarind chutney, chilli, chat masala, potato, onion and chick peas served with yogurt on top.



Punjabi Samosa



6.99

Home-made samosa stuffed with potatoes, spicy peas, date and tamarind chutney.

Dahi Bhalla Papri Chaat



6.99

Crushed savoury fried pastries with urid dal balls, served with homemade yogurt, tamarind, mint chutney and pomegranate seeds.



Khumb Tandoori (Mushroom)



7.99

Mushrooms stuffed with mashed vegetables and cheese, grilled in the clay oven served with homemade pudina chutney.

Kurkuri Bhindi Basket (Okra)



7.99

Crispy bhindi coated with rice/corn flour. Seasoned with homemade dry mango powder. Served on poppadum basket.



Tandoori Paneer Tikka (Cottage Cheese)



8.99

Paneer baked in our charcoal clay oven, marinated overnight with yogurt, herbs and spices, and served along with tomato garlic chutney.

Chilli Paneer (Cottage Cheese)



8.99

Popular dish where cubes of crispy paneer, batter fried and tossed in spicy-tangy sauce made with soya, vinegar, chilli sauce, garlic, bell peppers and garnished with spring onions.

Tandoori Broccoli (Yoghurt)



8.99

Broccoli marinated in a mixture made with hung curd, kasturi methi, cashew nut sauce and chaat masala, served with mint and tomato chutney.

TCL Vegetable Platter For 2



20.99

Paneer tikka, tandoori mushroom, onion bhaji tandoori broccoli served with TCL chef special salad and fresh chutney



VEGETARIAN



DAIRY



NUTS



EGGS



COCONUT



MILD



MEDIUM



HOT

Allergen are : Peanuts, Sesame, Celery, Soybeans, Gluten, Treenuts
Crustaceans, Eggs, Gluten, Fish, Lupin, Milk, Molluscs, Mustard

THE CRICKET LOUNGE

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STARTERS



NON-VEGETARIAN

Zafrani Chicken Tikka   **S 7.99 / M 14.99**

Chicken thigh baked in our charcoal clay oven, marinated with saffron lemon juice, garlic, ginger, served with avocado chutney and fresh salad.

Chicken Malai Tikka   **S 7.99 / M 14.99**



Chicken thigh baked in our charcoal clay oven, marinated overnight in cashew nut sauce and spices, served with avocado chutney and fresh salad.

Tangri Kabab    **£10.99**

TCL stuffed chicken on bone baked marinated overnight stuffed with in cashewnut sauce and spices, served with avocado chutney and fresh salad

Chilli Chicken (Boneless)  **9.99**

Chicken pieces marinated with corn flour, spices, egg and fried to perfection to give crisp and golden mouth watering texture

Gilafi Lamb Kabab   **7.99**


Minced lamb kebab is seasoned with garlic, ginger, capsicum, green chilli, and homemade garam masala. Served with mint and avocado chutney.

Kashmiri Spicy Lamb Chops   **16.99 (3 Pcs)**

Chargrilled lamb chops soaked overnight in a marinade of saffron, yogurt, and special Kashmiri spice blend. Served with asparagus & avocado chutney

Tandoori Jheenga Koliwada (Prawn)   **12.99**



Classic mélange of prawns, onion-garlic and asparagus cooked in Koliwada style. 'Koliwada' refers to a colony of Kolis (fishermen) in India.

Seared Scallops  **10.99**

Scallops seared with olive oil, garlic, ginger, pepper, coriander, and served with black olives, moth dal and home made chutney.

Salt and Pepper Squid   **9.99**

Crispy batter fried squid with egg, sauté with salt, pepper and homemade chat masala.

Kali Mirchi Cod Tikka   **10.99**


Cod fish dragnet with black pepper, smoke ginger, garlic, carrom seed, red pepper service with home made mint chutney

Spicy Crispy Crab (Soft Shell)  **10.99**

Entire crab, massaged with spices, and then perfectly deep fried. Served with apricot chutney.

Fish Amritsari  **8.99**

Tilapia fish is massaged with spices and then perfectly deeply fried. Served with spicy tomato relish!

TCL Non - Veg Platter For 2    **29.99**

Chicken Tikka, chicken malai tikka, lamb chop, seek Kebab and cod fish tikka served with TCL chef special salad and fresh chutney



VEGETARIAN



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MAIN MEALS

NON-VEGETARIAN

Xacuti Chicken

North Indian unique dish that consist of kashmiri red chillies, poppy seeds, coconut, onion and spices texture is amazing with ground spices and coconut



12.99

Murg-Saag Methi

Flavourful methi chicken made by simmering chicken in moderately spicy masala, with fenugreek (methi) leaves. Cooked in Desi ghee.



12.99

Chicken Tikka Makhani Masala

Classic Delhi butter chicken (tikka masala)! It's cooked with honey, ginger, garlic, fenugreek, and dried kasuri methi in rich butter, creamy tomato, and cashew nut sauce.



12.99



Kali Mirch Chicken On The Bone

Chicken Kali Mirch(Black pepper) cooked in rich and creamy yougurt curry with black pepper and cashewnut.



13.99

Tandoori Baby Chicken

Poussin is a butchers term for young chicken marinated with yogurt, ginger, garlic, red chilli powder served with curry sauce and mashed lentil rice



17.99

Rajasthani Lal Maas

Lal Maas is a combination of meat and spice, blend of red chillies with homemade masala, lamb leg braised with caramelised onion & aromatic Rajasthani spices.



13.99



Spring Onion Jheenga Masala

Jheenga (King Prawn) cooked with spring onion, with our special homemade spices, curry leaves and tomato masala.



15.99



Slow Cooked Lamb Raan

Braised baby leg of a lamb is slow cooked overnight in our charcoal clay oven. It is served to you with hung curd, tomato purée, onions, bell peppers, malt vinegar, and a melange of our special homemade spices.



16.99

Perhaps pair with Merlot for an ideal taste!

21.99

Sea Bass

Sea bass fish is braised in white lentils, and tempered in coconut oil with mustard seeds and a spiced gravy. Served with coconut rice.



16.99

Perhaps pair with Merlot for an ideal taste!

21.99

Aasami Duck

Roast duck cooked in Assam tea, with Assam spices, ginger, and chilli- laced gravy to complete the fragrant dish. It's garnished with green beans and served with mushroom rice. Perhaps pair with Merlot for an ideal taste!



18.99

Deer Tilka (Venision)

Deer tikka baked in charcoal oven overnight marinated with ground cumin, corriander, garam masala, turmeric, chilli powder and salt. Served with curry sauce and mashed lentil rice

19.99



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MAIN VEGETARIAN

VEGETARIAN

Navrattan Korma



11.99

Luxurious curry dish made with mixed vegetable, cottage cheese, dry fruits, lot of spiced and a few herbs

Dal Bukhara



11.99

Originated in the kitchen of the famous Bukhara restaurant of ITC Maurya in Delhi. This dal has got a creamy texture to it, and is cooked for over 8 hours in Desi ghee overnight on our charcoal clay oven.



TCL Shahi Paneer



12.99

Shahi paneer is a Mughlai style cottage cheese delicately flavoured with aromatic spices, the sauce is full of flavours with tomatoes, butter, cashewnut and cream



Kadhai Paneer



12.99

Spicy, warming flavours and super delicious dish made by panner & bell peppers in fregnant fresh ground home spice power

Bhindi Do-Pyaja



10.99

An okra sauté with fragrant onions and seasonings. Mild enough to be kid- friendly & perfect to pair with nearly any main dish!

Paneer Lababdar



12.99

Paneer Lababdar is a popular and delightful North Indian curry made with paneer (Indian Cottage Cheese) and cashew-based rich spicy onion and tomato gravy.



Saag Paneer



12.99

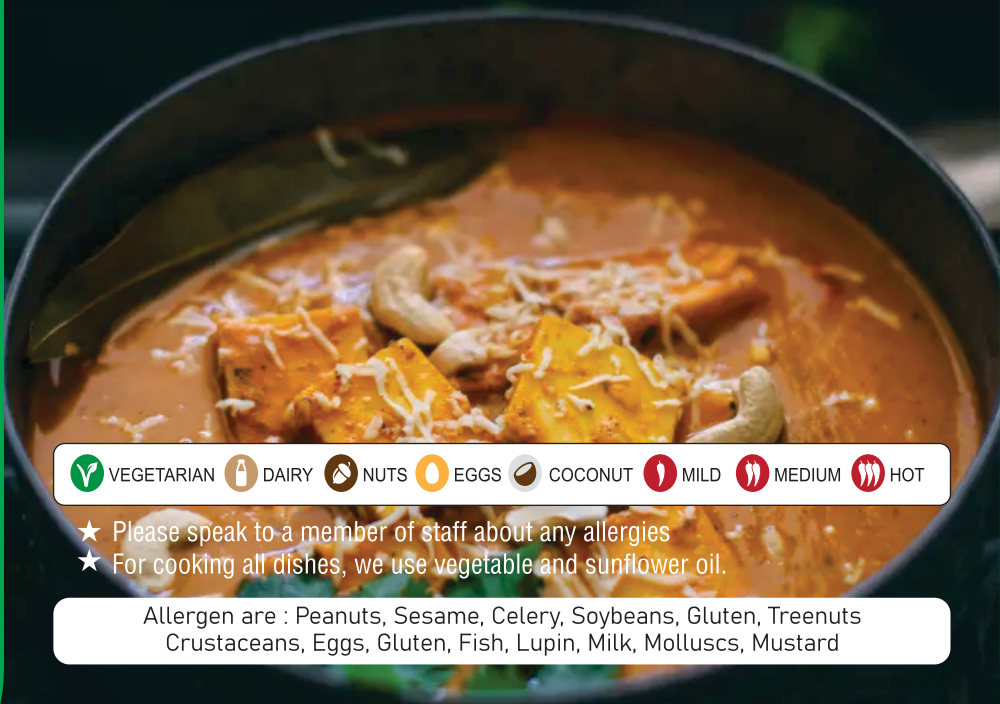
Deliciously creamy, saag paneer is an Indian classic that we just love. It's rich in calcium and folate from the spinach and is gluten-free. Give it a go!

Malai Kofta



13.99

A creamy rich tomato and cashew sauce with paneer and potato stuffed dumplings.



VEGETARIAN DAIRY NUTS EGGS COCONUT MILD MEDIUM HOT



- ★ Please speak to a member of staff about any allergies
- ★ For cooking all dishes, we use vegetable and sunflower oil.

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BIRYANIS

Desi Ghee ki Lucknowi “Dum Briyani”	 
Chef’s Special	
Veg	13.99
Sealed baked basmati rice with either	Chicken 16.99
vegetables, chicken or lamb.	Lamb 16.99
Tandoori King Prawn Biryani	19.99

Dum is derived from the Persian word Dumpukht, meaning air- cooked or baked. “Dum Biryani” consists of a choice of either meat or vegetables, saffron rice, and spices. We layer our biryani in a handi. The mouth of the handi is covered in a clay lid, and it is then sealed using a thick paste made from flour and water. Served with salan and youghurt

SIDE SABZ

VEGETARIAN

Dal Masala	 	6.99
Toor and Masoor dal cooked with cumin, garlic, onion, tomato, and homemade spices.		
Jeera Aloo	 	6.99
Potatoes tossed in coriander seeds, home-made spices and plenty of coarsely crushed roasted cumin seeds.		
TCL Asparagus & Corn Bhaji	 	6.99
House special corn and asparagus cooked with onion and tomatoes		
Mushroom Bhaji	 	6.99
Mushroom Cooked with onion and spices		
Saag Bhaaji/Aloo	 	6.99
A classic combination of spinach and fresh fenugreek leaves, made with our special homemade spices.		
Onion Bhajia	 	4.99
Our version of the authentic Banarasi style onion bhaji. It consists of shredded onions, potatoes, and spinach. It is then finished with fennel seeds and herbs, and finished with Tamarind chutney.		
(2 Pcs)		

SALAD

TCL Special Salad (Spicy Onion Salad)		3.99
Sweet & Sour Spicy onion salad)		
Green Salad (A mixture of onion, cucumber & tomato)		3.49
Onion Salad with Green Chillies		2.99

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BREAD SELECTION AND RICE

Tandoori Roti



2.99

Indian flat beard made with wheat flour, and then cooked in a clay oven.

Laccha Paratha



3.99

Laccha Paratha is a popular Indian bread made using whole wheat flour. It's similar to the classic tawa paratha, but extra flaky and with buttery layers.

Garlic/Chilli/Butter Naan



3.99

A choice between garlic, chilli, or butter naan. These naan breads are extremely soft, and perfect for eating with curries!

Kashmiri Naan



3.99

Sweet naan bread is usually brushed with melted butter or ghee. Filled with desiccated coconut, and almonds.

Amritsari Kulcha



3.99

Amritsari Kulcha is a popular naan bread recipe stuffed with onion and paneer

Keema Naan



3.99

Keema naan is made with minced lamb meat, and is cooked in a masala made up of finely chopped onions, tomato, and a melange of spices.

Steamed Rice



4.49

Mushroom Pulao



5.99

Mushroom Pulao is a tasty rice recipe for lunch or dinner. It consists of homemade spices, basmati rice and mushrooms.

Saffron Pulao



4.99

Saffron pulao is a tasty rice recipe for lunch or dinner. It consists of homemade spices, basmati rice and saffron.

Jeera Rice

5.49

Rice cooked with cumin seeds

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TheCricketLounge

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* Errors and omission exempted *| All major credit cards & debit card accepted* |All prices are in pound sterling.

** Allergies: we cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment, which includes these ingredients. We will do our best to isolate these ingredients, please tell the waiter of your special needs. We will do our best to ensure that our food is free from gm (genetically modified ingredients)*