



@MILDREDSRESTAURANTS

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## GROUP DINING MENU

2 courses £24, 3 courses £32

### SMALL

#### **kim chi gyoza**

pan-fried dumplings, house kim chi, sweet gochujang sesame dip

#### **mango glazed corn ribs**

hot mango pepper sauce, pimento aioli, lime toasted coconut

#### **arancini rosso**

crunchy coated risotto balls with smoked paprika mushrooms, garlic aioli, chipotle ketchup (3 pcs)

### BIG

#### **shiitake tempeh dan dan noodles**

stir fried wheat noodles tossed with sugar snaps & spinach, organic tempeh shiitake crumbs, rich creamy sesame dressing

#### **grilled roman artichoke & hemp caesar salad**

capers, tenderstem broccoli, crispy kale, crunchy hemp protein seed mix  
*add* rashers 4.0

#### **pineapple som gaeng**

thai tamarind peanut curry, spicy pineapple lime leaf sambal, crispy fried shallots, rice noodles

#### **hot mango glazed chick+n burger**

southern fried plant chick+n, spicy mango pepper glaze, carrot coconut slaw, brioche bun

### DESSERTS

#### **chocolate ganache layer cake**

wedge of rich layered chocolate cake, chocolate sauce, candied hazelnuts, salted caramel ice cream

#### **white chocolate tiramisu**

almond sponge cake soaked in coffee layered with white chocolate mousse

## COCKTAILS

### **apricot almond old fashioned**

four roses bourbon, briottet apricot liqueur, almond, bitters 12.0

### **sassy summer cup**

sassy calvados, sassy rosé, summer fruits 12.0

### **strawberry rhubarb margarita**

el tequileno blanco, cointreau, lime, strawberry rhubarb shrub 12.5

### **gooseberry elderflower spritz**

sapling vodka, gooseberry liqueur, elderflower, artisan soda 12.0

### **lychee rose martini**

gin by mildreds, lychee, rose, lime 12.0

### **orange tarragon negroni**

135 hyogo london gin, savoia orancio, luxardo bianco, bitters 12.0

### **cucumber melon daiquiri**

dropworks white rum, briottet melon, lime, cucumber  
lemongrass sharbat 12.5

### **grapefruit hibiscus paloma**

banhez mezcal, ancho reyes liqueur, grapefruit, lime, hibiscus infusion 12.5  
*make it low abv* with pentire adrift

## NOUGHTIES *no alcohol*

### **pink citrus spritz**

everleaf marine, artisan pink citrus tonic, grapefruit 10.0

### **sakura pomegranate cosmo**

everleaf mountain, cherry blossom infusion, pomegranate, citrus 10.0

### **coco key lime**

coconut, lime, agave 10.0

*ask the team for our full drinks list and wine menu*

ALL OUR DISHES & DRINKS ARE PLANT-BASED

Not all ingredients are listed on the menu. Scan the QR code for full allergen information. There may be a risk that traces of all allergens can be found in any dish. An optional service charge of 12.5% will be added to your bill for the benefit of all our staff.

