winter menu

we work closely with independent farmers, growers and bakers — british-grown pulses, tofu handmade in london from organic soya beans, sourdough fermented for 48 hours in hertfordshire, and olive oil from fifth-generation growers in catalonia

olives & guindillas 4.5
crisps, beetroot sour cream 7.5
sourdough, 48-hour ferment schiacciata, roast garlic butter, oregano 5
delica pumpkin hummus, salsa macha, toasted pepitas 9
shiitake whipped silken tofu, curry leaf & ginger oil 9.5

glazed handmade dumplings, chilli miso, sesame, cucumber & ginger pickle 10
arancini alla vodka, chorizo, tomato cream, black olive dust 10.5
crispy sambal mushrooms & seitan, green chutney, tomato, lime leaf, chilli 12.5
cauliflower tostadas, orange romesco, salsa macha, smoked almonds, jalapeño 11
pear & chicory waldorf salad, blackberry, pecan, pomegranate molasses 11/16.5
sweet potato beetroot tortelloni, hazelnut pistou, beetroot velouté, sage 12/17.5

roast squash kiri hodi, wild harvest squash, caramelised onion pilau, cabbage thoran, tomato lime leaf sambal 18.5
oyster mushroom & hispi shawarma, sweet potato, chipotle, romesco, rich charred gravy 19
gochujang tofu, clean bean tofu, kimchi rice, tenderstem broccoli, mushrooms 17.5
aubergine milanese, tomato ragù, basil cream, rocket, parmesan 19.9
sausages & celeriac mash, rich charred gravy, braised hodmedod's lentils, pickled red cabbage 19.9

lemon pepper fries 4.5
burnt tenderstem broccoli 7.5
rocket & pomegranate salad 6.5
sesame ginger pickled cucumber 5
caramelised onion pilau 5.5
pita / paratha 3

korean fried chick'n burger, kimchi, chilli mayo, red onion, lemon pepper fries 18
beetroot tikki burger, cabbage thoran, green chutney, lemon pepper fries 17.5

with thanks to our producers — clean bean, hodmedod's, seven seeded, belazu, infinity foods, symplicity and wild harvest

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all our food and drink is plant-based. please tell us about any allergies. our kitchens have no nut-free or gluten-free areas, so traces may be present.
a discretionary 12.5% service charge supports our staff.

desserts

sticky toffee pudding, apple, butterscotch, vanilla ice cream 10
**20p from every sticky toffee pudding goes directly to spread a smile*

dark chocolate mousse, malt crumb, chantilly cream, sea salt 8.5

pistachio cheesecake, cherry compote, pistachio anglaise 9.5

chocolate truffles, extra virgin olive oil, sea salt 4.5

white chocolate tiramisu 9.9

taste of mildreds menu

a selection of our favourite sharing dishes
£26 per person for 2 people minimum

olives & guindillas

sourdough, 48-hour ferment schiacciata, roast garlic butter, oregano

delica pumpkin hummus, salsa macha, toasted pepitas

shiitake whipped silken tofu, curry leaf & ginger oil

cauliflower tostadas, orange romesco, salsa macha, smoked almonds, jalapeño

arancini alla vodka, chorizo, tomato cream, black olive dust

oyster mushroom & hispi shawarma, sweet potato, chipotle, romesco, rich charred gravy

add any dessert for £5

cocktails

lime yuzu spritz, sapling vodka, lime coriander shrub, yuzu tonic 11

lychee martini, jaisalmer gin, lychee, rose, citrus 11

cucumber elderflower margarita, el tequileño blanco, cucumber, elderflower, citrus 11

pineapple aperol daiquiri, dropworks clear drop white rum, aperol, pineapple 11

cherry vanilla old fashioned, four roses bourbon, briottet cherry, vanilla, bitters 11

spiced apple cooler, dropworks white rum, winter spices, pimento ginger beer 11

pink citrus spritz 0%, everleaf marine, artisan pink citrus tonic, grapefruit 10

lychee jasmine martini 0%, pentire adrift, lychee, citrus, jasmine infusion 10

small glass, big taste

a mini cocktail experience that's just the right size

cucumber elderflower margarita, el tequileño blanco, cucumber, elderflower, citrus 5

cherry vanilla old fashioned, four roses bourbon, briottet cherry, vanilla, bitters 5