



@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.

