



mallow

weekends until 3pm

brunch plates

tiramisu pancakes: buttermilk pancakes, espresso syrup, white chocolate chantilly <i>make it triple 3</i>	13.5
ube french toast: charcoal brioche, ube anglaise, pandan cream, vanilla ice cream, candied quinoa	13.5
thali brunch: scrambled tofu, dahl tarka, cassava with green seasoning, okra potato curry, root chop croquettes, szechuan ketchup, naan	18.5
mallow full english: scrambled tofu, sausage, grilled tomato & mushroom, fried potatoes, maple baked beans, sautéed winter greens, smoked chilli ketchup, caramelised onion butter, everything focaccia	19

available from 12pm

small

pan-fried dumplings: crispy green chilli oil, black vinegar	(4 pcs)	9.5
fennel citrus salad: bitter leaves, caper bagna càuda, fried capers		9
root chop croquettes: lime pickle mayonnaise, szechuan ketchup	(3 pcs)	9
black sesame shiitake toast: charcoal brioche, cranberry sweet & sour dressing		9
everything focaccia: caramelised onion b+tter		6
white bean confit garlic hummus: citrus almond pesto		7
sweet potato pepper mojo: smoky salsa macha, candied quinoa		7

medium

porcini ragu lasagna: pan-finished slice, confit garlic cream, truffle oil	17
pakora masala: mildly spiced tomato & potato curry, okra, winter green parsnip fritters add chive pea pilau rice 4	17
ohn no khao swè: caramelised onion coconut cream, shan tofu, noodles, sweet potato, leek, holy basil add garlic winter greens 5	17.5

better with

flatbread, tempered curry leaf oil	4	lemon pepper fries	4.5
chive pea pilau rice	4	house kimchi	5
garlic winter greens	5	soft herb green salad, citronette dressing, fried capers	6

mallow truffle chick+n burger: 20
signature coated plant chick+n with truffle aioli, lettuce, caramelised onion relish, crispy fried shallots & gherkins in toasted brioche bun, served with creamy celeriac remoulade slaw, red wine jus, lemon pepper fries

taste of mallow for 2 people minimum (per person) 38 | 42
enjoy a selection of sharing dishes from across the menu for lunch or dinner, a culinary journey crafted by our chefs

desserts

chocolate ganache pudding: rich warm cake, rosemary crème anglaise	10
tarte citron: lemon tart, morello cherry coulis, cherry chantilly, macaron shell shards	10
chocolate cherry tahini truffles	3.5





brunch cocktails

- sweet beetroot bellini: beetroot corn shrub, prosecco 9
- make it non-alcoholic: noughty 0% blanc de blancs
- coriander bloody mary: sapling vodka coriander infusion, spiced tomato juice 10
- rosemary bloody maria: el tequileno blanco rosemary infusion, spiced tomato juice 10

cocktails

- old fashioned: four roses bourbon, banana rum, pandan, bitters 12
- martini: gin by mildreds, dry vermouth, chilli, pickled mini onions 11
- highball: 135 hyogo london gin, briottet mandarin, citrus, pimento ginger beer 13
- spritz: sapling vodka, briottet crème de cassis, beetroot corn shrub, citrus, tonic 12
- margarita: el tequileno blanco, briottet kumquat, chipotle, citrus, sage 13
- carajillo: liqueur 43, tia maria, coffee, date molasses 12
- daiquiri: drop works white rum, briottet mango, citrus, saffron infusion 12

mocktails

- pink spritz: everleaf marine, artisan pink citrus tonic, grapefruit 10
- spicy pineapple martini: everleaf forest, citrus, spiced tepache 10
- nimbu pani rickey: pentire adrift, chaat masala lime sharbat, soda 10

beers

- mildreds x unbarred soho pale ale 330ml 4.5% 6.5
- mildreds x harbour singlefin lager 330ml 4% 6.5
- days lager 330ml 0.0% 6.5
- lucky saint unfiltered lager 330ml 0.5% 6.5
- sassy apple brut cider 330ml 5.2% 8

homemade blends cold brew tea infusions

- oolong & pineapple • ginger & lemongrass • rose & almond chai 5.5

fresh juices

- carrot, apple, ginger • pineapple, apple, ginger, turmeric • beetroot, carrot, apple, lime 6.5

soft drinks

- dalston peach 330ml 4
- pimento ginger beer 250ml 5

hot drinks

- americano • espresso 3.1
- flat white • latte • cappuccino 3.6
- speciality lattes
- matcha • chaga mushroom • chai 5
- loose leaf teas by rare tea co. 3.6
- speedy breakfast • rare earl grey • himalayan ginger lemongrass •
- jasmine silver • wild rooibos • hojicha green • da hong pao oolong
- fresh mint tea • fresh lemon & ginger tea 3
- hot chocolate 3.6



all our dishes are plant-based. gluten conscious bread options available. 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.

