

mallow

market menu

enjoy a handpicked selection of
sharing dishes from across the menu

lunch 38 / dinner 42 (per person) / for 2 people minimum

add any dessert 6

weekends until 3pm

brunch plates

tiramisu pancakes: buttermilk pancakes, espresso syrup, white chocolate chantilly 13.5
make it triple 3

ras malai french toast: brioche slice, mango saffron anglais, vanilla ice cream, pistachio, fresh mango 13.5

market meze brunch: scrambled tofu, cherry harissa, grilled mushroom, soft herbs, fried potatoes,
grilled padron peppers, hummus, romesco, pita 19

mallow full english: scrambled tofu, sausage, grilled tomato & mushroom, fried potatoes, maple
baked beans, caper parsley butter, sourdough toast 19

available from 12pm

padron pepper skewer, romesco 4 (each)

hummus, salsa verde, chickpeas, fried capers 8.5

charred leek bharta, raita, cashew, sev 9

swede & potato hash browns, red onion jam, horseradish aioli 11.5

wild mushroom ravioli, leek fricasee, sage butter, pink peppercorn 14.5

rocket blistered grape salad, fennel, french beans, smoked almonds, bagna cauda 12

mojo rojo croquettes, peperonata, aioli 9

strawberry heirloom tomato fattoush, za'atar, basil, labneh 19.5

kashmiri gobi, roast cauliflower, moilee curry, cherry tomato sambol 19.5

recommended with saffron carrot pilau, apricot, almonds, pomegranate 9 / 12

fragrant basmati rice 4.5

rosemary salt fries 4.5

smashed potatoes, lemon mayonnaise, salsa verde 10

mallow chick+n burger 20

fried chick+n in toasted brioche bun with saffron aioli, norma relish, rocket, grated parmesan,
served with lemon macerated fennel, salsa verde & rosemary salt fries

all our dishes & drinks are plant-based. we request guests to inform us of any allergies. as much
as we strive to prevent cross-contamination, traces of allergens may be present. since everything
is freshly prepared in shared spaces and we don't have dedicated nut-free and gluten-free areas.
a 12.5% discretionary service charge will be added to your bill to support our staff.



brunch cocktails

watermelon elderflower bellini 9

watermelon, elderflower, prosecco

make it non-alcoholic: noughty 0% blanc de blancs

coriander bloody mary 10

sapling vodka coriander infusion, spiced tomato juice

rosemary bloody maria 10

el tequileno blanco rosemary infusion, spiced tomato juice

cocktails

apricot negroni: gin by mildreds, dry vermouth, luxardo bianco, apricot 12

coconut daiquiri: drop works clear drop rum, falernum, coconut, pandan, citrus 12

coffee amaro spritz: coffee bean infused four roses bourbon, amaro nonino, aperol, citrus 12

genmaicha martini: sapling vodka, genmaicha, briottet lychee, dry vermouth 11

watermelon basil margarita: el tequileno blanco, watermelon, basil, citrus 12

elderflower mezcalita: banhez mezcal, elderflower, aperol, citrus 12

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

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

sandford devon red cider 330ml 4.5% 6.5

homemade blends *cold brew tea infusions*

oolong & pineapple • jasmine & pandan • rose & oat chai 5.5

fresh juices

carrot, apple, ginger • pineapple, apple, ginger, turmeric • celery, cucumber, apple 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 5

matcha • chai

loose leaf teas by rare tea co. 3.6

speedy breakfast • rare earl grey • jasmine silver • wild rooibos

whole chamomile flowers • hojicha green • da hong pao oolong

fresh mint tea 3

fresh lemon & ginger tea 3

hot chocolate *colombia, single-origin, 55%* 4