

# TASTE OF MILDREDS

A feast for sharing, leave the choosing to us! For 2 people minimum

25.0 per person

## TO BEGIN

### Bread 3.8

pita/paratha/house focaccia

### Rainbow Pickles 4.5

fragrant seasonal vegetables with mild tempered spices

### Red Pepper Romesco 6.0

rich catalan roast pepper, tomato & almond dip

### Salsa Macha Hummus 6.5

candied pine nuts & pumpkin seeds, smoky mexican peanut chilli oil

### Beetroot Thel Dala & Raita 7.0

spicy pandan leaf-infused curried beetroot, creamy coconut yoghurt dip

## SMALL PLATES

### Biber Patatas Bravas 6.5

triple-cooked potatoes, turkish hot pepper sauce, garlic aioli

### Guajillo Mojo Braised Cabbage 8.0

lightly charred cabbage wedge, chilli bean oil, fried shallots

### Ras El Hanout Cauliflower 6.5

saffron tahini yoghurt, goji berries, pistachio dukkah

### Arancini Rossi 8.0

smoked paprika mushroom risotto balls, garlic aioli, smoked chipotle ketchup (3 pcs)

### Kimchi Gyoza 8.0

pan-fried dumplings, house kimchi, sweet gochujang sesame dip (4 pcs)

## PLATES & BOWLS

### Shiitake Tempeh Tan Tan 16.5

creamy sesame dashi broth, udon noodles, winter green salad, daikon carrot pickle, chilli oil

### Mushroom Ale Pot Pie 16.9

forest mushroom stew topped with a puff pastry lid, served with smashed peas, mint oil, red wine gravy, triple-cooked potatoes

### Makhani Cabbage Kofta 16.5

rich tomato cashew curry, spiced cauliflower & okra, lemon chana pilau rice, laccha pyaaz, mint chutney

### Artichoke Kale Caesar Salad 15.5

tenderstem broccoli, baby gem lettuce, grilled roman artichoke, caesar dressing, crispy kale & capers, maple seed granola

### add rashers 4.0

### Salt & Pepper Tofu Bokkeumbap 16.8

kimchi fried rice, sweet gochujang chilli dressing, garlic aioli, nori

### Kiri Hodi 18.0

sri lankan coconut curry, sweet potato & green bean pilau, toasted cashew sev, rainbow pickles, mint coriander chutney

## HAPPY HOUR

£7 cocktails, £4 beer & house wine  
weekdays from 5-7pm

## SUNDAY ROAST

with all the trimmings | sundays from 12pm - 5pm  
ask your server for details

## BURGERS

served in a brioche bun, with lemon pepper fries

### Brown Sugar Glazed Chick+n 16.9

southern fried plant chick+n, muscovado glaze, carrot lime slaw, cucumber coriander salad, green seasoning

### Beetroot Railway Cutlet 16.5

mildly spiced crunchy beetroot & potato patty, carrot lime slaw, laccha pyaaz, szechuan ketchup, cucumber coriander salad, red peanut chutney

### Korean Fried Chick+n 16.9

southern fried plant chick+n, gochujang chilli sesame glaze, house kimchi, cucumber coriander salad

add cheez slice 2.5

add rashers 4.0

## SIDES

### Carrot Lime Slaw / Lemon Pepper Fries 4.5

### Lemon Chana Pilau Rice / Guacamole-Pea Avo Smash 4.0

### House Made Kimchi / Cucumber Herb Salad 5.0

## DESSERTS

### Cherry Saffron Creme Brûlée 8.0

morello cherry compote, candied puffed quinoa

### Butter Rum Sticky Toffee 9.5

spiced date cake, pineapple compote, salted caramel ice cream, gingerbread crumbs

### Chocolate Ganache Torte 9.5

warm rich chocolate cake, hazelnut mousseline, chocolate stout sauce

### White Chocolate Tiramisu 8.5

almond sponge cake soaked in coffee, layered with white chocolate mousse

### Tiffin Truffles 3.5

dark chocolate with cookie pieces, apricot & crystallised ginger

### 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.

