

Mildreds

TO BEGIN

add pita or paratha 3.5

rainbow pickles

fragrant crunchy seasonal pickled vegetables 4.0

salsa macha hummus

candied pine nuts & pumpkin seeds, smoky peanut chilli oil, pickled guindilla pepper 6.0

taktouka whipped mascarpone

lemon whipped soft cheese, moroccan roast pepper salad 7.0

charred aubergine bharta

warm smashed aubergine with masala spiced onion and tomato 7.0

SMALL PLATES

za'atar padron peppers

scorched mild green peppers, wild thyme & sesame seasoning, tahini dressing 6.5

kim chi gyoza

pan-fried dumplings, house kim chi, sweet gochujang sesame dip 8.0

mango glazed corn ribs

hot mango pepper sauce, pimento aioli, lime toasted coconut 8.0

harissa patatas bravas

triple cooked potato, red chilli harissa dressing, garlic aioli 6.5

arancini rosso

crunchy coated risotto balls with smoked paprika mushrooms, garlic aioli, smoked chilli ketchup (3 pcs) 8.0

PLATES & BOWLS

shiitake tempeh dan dan noodles

stir fried wheat noodles tossed with sugar snaps & spinach, organic tempeh shiitake crumbs, rich creamy sesame dressing 16.5

grilled roman artichoke & hemp caesar salad

capers, tenderstem broccoli, crispy kale, crunchy hemp protein seed mix 15.5
add rashers 4.0

pineapple som gaeng

thai tamarind peanut curry, spicy pineapple lime leaf sambal, crispy fried shallots, rice noodles 16.5

mojo verde chick+n skewers

coriander lime plant chick+n, courgette white bean warm salad, smoked sweetcorn mole 16.5

salt & pepper tofu bokkeumbap

kim chi fried rice, salt and pepper organic tofu, sweet gochujang chilli dressing, garlic aioli, shredded nori 16.5

kiri hodi

fragrant sri lankan spiced coconut curry, lemon chana pilau with sweet potato & green bean, crunchy toasted cashew sev, rainbow pickles, mint coriander chutney 18.0

OUR MENU IS DESIGNED FOR SHARING

BUNS

served with lemon pepper chips
add cheez slice 2.5

hot mango glazed chick+n burger

southern fried plant chick+n, spicy mango pepper glaze, carrot coconut slaw, brioche bun 16.9

spinach pea aloo tikki burger

mildly spiced potato spinach pea patty, tomato cashew makhani sauce, fragrant herbs, mint chutney, brioche bun 16.5

korean fried chick+n burger

southern fried plant chick+n, gochujang chilli sesame glaze, kim chi, fragrant herbs, brioche bun 16.9

BETTER WITH

pita / paratha 3.5

carrot coconut slaw 3.5

lemon pepper chips 4.5

kim chi

our house classic korean ferment 5.0

guacamole-pea

smashed avocado & pea with lime, spring onions, chilli & herbs 5.0

green salad

dill, radish, cucumber, herb dressing 4.5

roast sweet potato

apricot harissa butter, smoked salt 4.0

lemon pilau

toasted chana basmati rice 3.5

TASTE OF MILDREDS

**a feast for sharing,
leave the choosing to us!**

for 2 people minimum

38.0 per person

DESSERTS

chocolate ganache layer cake

wedge of rich layered chocolate cake, chocolate sauce, candied hazelnuts, salted caramel ice cream 9.5

crème brulee

vanilla custard, morello cherry compote, pistachio puffed quinoa 8.0

rum coconut sticky toffee

warm gooey spiced date cake, butter rum sauce, muscovado pineapple compote, gizzada crumbs, coconut ice cream 9.5

white chocolate tiramisu

almond sponge cake soaked in coffee layered with white chocolate mousse 8.5

chocolate peanut butter fudge

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.

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COCKTAILS

gooseberry elderflower spritz
sapling vodka, gooseberry liqueur,
elderflower, artisan soda 12.0

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

lychee rose martini
gin by mildreds, lychee, rose, lime 11.5

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

BEERS

mildreds x unbarred soho pale
330ml 4.5% 6.5

mildreds x harbour singlefin lager
330ml 4% 6.0

days lager
330ml 0.0% 6.5

lucky saint unfiltered lager
330ml 0.5% 6.0

sassy rosé cider
330ml 5.2% 8.0

SOFTS

homemade blends 5.5
cold brew tea infusions
basil & hojicha / rose & chai / cbd & rooibos

fresh juices 6.5
celery, cucumber, apple, lemon
pineapple, apple, ginger, turmeric
carrot, apple, ginger

sparkling calabrian cedrata 330ml 7.0

dalston's peach 330ml 4.0

pimento ginger beer 250ml 5.0

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

HOT DRINKS

coffee by allpress
americano / espresso 3.1
flat white / latte / cappuccino 3.6

speciality lattes 5.0
black sesame / chaga / matcha / chai

loose leaf teas by rare tea co 3.6
speedy breakfast / rare earl grey /
jasmine silver / wild rooibos /
lemongrass & verbena / hojicha green

fresh mint/ lemon & ginger tea 3.0

hot chocolate 3.5

WHITE WINES

bonfaro branca dfj vinhos
lisboa, portugal

pecorino tor del colle
abruzzo, italy

chenin blanc boatmans drift
south africa

piquepoul esprit de vignes
côtes de thau, france

ROSÉ WINES

languedoc rosé domaine de la
grande courtade, *france*

chiaretto cantina gorgo
verona, italy

RED WINES

bonfaro tinto dfj vinhos
lisboa, portugal

malbec 'punto alto' proemio
mendoza, argentina

shiraz/tempranillo el zafiro
spain

rioja crianza bodegas taron
rioja, spain

FIZZ

noughty 0% blanc de blancs
de- alcoholised wine, thompson & scott,
germany

prosecco portenova spumante
extra dry *italy*

pet nat, domaine grande courtarde,
famille fabre, france

	glass	carafe	bottle
bonfaro branca dfj vinhos <i>lisboa, portugal</i>	8.3	23.3	33.5
pecorino tor del colle <i>abruzzo, italy</i>	8.7	23.9	35.5
chenin blanc boatmans drift <i>south africa</i>	7.5	21.3	29.5
piquepoul esprit de vignes <i>côtes de thau, france</i>	9.8	28.0	39.5
languedoc rosé domaine de la grande courtade, <i>france</i>	9.4	27.2	38.5
chiaretto cantina gorgo <i>verona, italy</i>	11.2	29.5	43.0
bonfaro tinto dfj vinhos <i>lisboa, portugal</i>	8.3	23.3	33.5
malbec 'punto alto' proemio <i>mendoza, argentina</i>	9.6	27.5	39.0
shiraz/tempranillo el zafiro <i>spain</i>	7.5	21.3	29.5
rioja crianza bodegas taron <i>rioja, spain</i>	11.8	31.0	45.0
noughty 0% blanc de blancs de- alcoholised wine, thompson & scott, <i>germany</i>		7.3	35.5
prosecco portenova spumante extra dry <i>italy</i>		8.0	39.5
pet nat , domaine grande courtarde, <i>famille fabre, france</i>		10.0	51.0