

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

PRE THEATRE MENU

2 courses for £24 / 3 courses for £32
available weekdays 3 - 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

