

Mildreds

WEEKEND BRUNCH

PANCAKES

double stack of super fluffy buttermilk pancakes

Berries & Cream 12.5

forest berry compote, whipped chantilly, vanilla maple cream

Banana Biscoff Caramel 12.5

biscoff sauce, biscuit crumbs, hazelnut praline,
whipped chantilly, vanilla maple cream

Make It A Triple 3.0

Add A Scoop Of Ice Cream 2.5

Add Organic Pure Maple Syrup 3.0

BIG PLATES

The Full English 16.0

scrambled organic tofu, sausage, roast tomato &
mushroom, sauté spinach, maple baked beans,
home fries, sourdough toast

The Meze Brunch 16.0

scrambled organic tofu, roast tomato, aubergines, sauté
spinach, guindilla, hummus, tzatziki, home fries, pita

BRUNCH COCKTAILS

Lychee Elderflower Bellini 9.0

lychee, elderflower, prosecco

Make It Non Alcoholic: noughty 0% blanc de blancs

Coriander Bloody Mary 10.0

sapling vodka coriander infusion, spiced tomato juice

Rosemary Bloody Maria 10.0

rosemary infused el tequileno blanco, spiced tomato juice

HOT DRINKS

Americano / Espresso 3.1

Flat White / Latte / Cappuccino 3.6

Speciality Lattes 5.0
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 / Fresh Lemon & Ginger Tea 3.0

Hot Chocolate 4.0
colombia, single origin, 55%

COLD BREW TEA INFUSIONS

Oolong & Pineapple 5.5

Jasmine & Pandan 5.5

Rose & Oat Chai 5.5

FRESH JUICES

Carrot, Apple, Ginger 6.5

Pineapple, Apple, Ginger, Turmeric 6.5

Celery, Cucumber, Apple 6.5

SOFTS

Dalston's Peach 330ml 4.0

Pimento Ginger Beer 250ml 5.0



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.

@mildredsrestaurants | www.mildreds.com