



TASTE OF MILDREDS

A selection of our favourite sharing dishes
Ask a member of our team for details

DIPS, SNACKS & SMALL PLATES

Pita / Paratha 3.8

Salsa Macha Hummus 7.5
creamy chickpea dip, candied pine nuts & pumpkin seeds, smoky mexican peanut chilli oil

Red Pepper Romesco 7.5
rich catalan roast pepper, tomato & almond dip, smoked almonds

Arancini Rossi 8.5
crunchy fried ‘chorizo’ risotto balls, garlic aioli, smoked chipotle ketchup

Olive Pickle Mix 4.0

Kimchi Gyoza 8.5
pan-fried dumplings, korean fermented cabbage & carrot, sweet gochugaru sesame dip

Sesame Padron Peppers 7.0
wok fried mild snacking peppers, sweet ginger dressing, sesame furikake

Cherry Harissa Patatas Bravas 7.0
triple cooked, north african sweet & sour cherry chilli paste, tahini aioli

Lime Leaf Corn Ribs 10.0
sweetcorn on the cob, lime leaf infused butter, corn mole, toasted lime coconut

Masala Aubergine 12.0
roast then grilled, pineapple raita, cherry tomato chutney, mint coriander chutney, soft herbs, fried garlic

Teriyaki Cauliflower Cups 11.0
crumbed florets in tangy tamarind soy glaze, baby gem lettuce, carrot daikon pickles, wasabi mayonnaise

CLASSIC PLATES

lexington street originals, iconic since 88’

Salsa Verde Burrito 16.5
chorizo red rice filled burrito smothered in tomatillo sauce, jalapeño slaw, garlic cream, pico de gallo, lime pickled onions
Add Guacamole-Pea Avo Smash 2.0

Mushroom Ale Pot Pie 16.9
forest mushroom stew topped with puff pastry lid, home fries, watercress, minted mushy peas, rich gravy

Kimchi Bokkeumbap 16.9
gut healthy kimchi fried rice, organic salt & pepper tofu, sweet gochujang chilli dressing, garlic aioli, nori

CHEF SELECT PLATES

highly recommended, seriously good

Kiri Hodi 19.5
sri lankan coconut curry, sweet potato & green bean pilau, cashew sev, cherry tomato chutney, pineapple pandan sambol, mint coriander chutney
Add Paratha 3.8

Amba Chick+n Kebabs 19.5
mango marinated plant chick+n, padron pepper & roast red onion skewers, jewelled quinoa tabbouleh, tahini, harissa, soft herbs

Enchiladas Norteñas 19.9
smoky pulled protein in wheat tortilla, salsa roja, cheez sauce, pico de gallo, guacamole, jalapeño slaw, refried beans

BURGERS

packed to the rafters in a brioche bun, with lemon pepper fries

Caesar Chick+n 16.9
plant chick+n patty, caesar mayonnaise, slaw, crispy rashers, grated italian cheez, red onions, fried capers

Beetroot Railway Cutlet 16.7
crunchy beetroot & potato patty, garlic mayonnaise, szechuan ketchup, slaw, red peanuts, red onion

Korean Fried Chick+n 17.5
plant chick+n patty, gochujang chilli sesame glaze, slaw, kimchi, onion rings

Load'em Up 5.0
swap your fries for nacho fries with warm nacho cheez sauce, pico de gallo, jalapeños, garlic mayo, crispy garlic

Add Cheez Slice 2.5 / **Add Onion Rings** 2.5 / **Add Rashers** 4.0

SALADS

protein packed, nutritious & delicious

Green Tofu Queen 16.5
pea, broccoli, cucumber, sweet potato, sweetcorn, jalapeño, lettuce salad, roast saffron tofu, avocado dressing, seeds & nacho strips

Rainbow Peanut Crunch 16.0
beetroot carrot slaw, baby spinach, brown rice, smoky soy mushrooms, peanuts, satay dressing, crunchy noodles

Artichoke Chick+n Caesar 17.0
caesar dressed lettuce, broccoli, celery, italian style cheez, crispy capers, croutons, grilled roman artichokes, plant chick+n

Add Saffron Tofu 5.0 / **Add Plant Chick+n** 6.0 / **Add Rashers** 4.0

DESSERTS

innovative sweets that steal the show

Brown Sugar Creme Brûlée 8.5
vanilla muscovado custard with mixed berry compote

Pistachio Baklava Cheesecake 10.0
velvety pistachio mousse on kataifi roast nut base, pistachio cream, whipped cream, raspberry coulis

Warm Cookie Dough Blondie 11.5
soft chocolate chip cake loaded with ice cream, whipped cream, chocolate malt crumbs, warm chocolate sauce

White Chocolate Tiramisu 9.0
almond sponge cake soaked in coffee, layered with white chocolate mousse

Choco Peanut Butter Bon Bon 3.5
dark chocolate, peanut butter, oat & chia truffles

Add A Scoop Of Ice Cream 2.5

SIDES

Lemon Pepper Fries 4.5

Chana Pilau Rice 4.0

Kimchi 4.5

Guacamole-Pea Avo Smash 4.5

Loaded Nacho Cheez Fries 9.5

Refried Black Beans, Garlic Cream, Jalapeños 7.5

Teriyaki Charred Tenderstem Broccoli, Crushed Peanuts 7.5



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.

COCKTAILS

- Lime Yuzu Spritz 11.0

sapling vodka, lime coriander shrub, yuzu tonic
- Butterfly Pea Martini 11.0

gin by mildreds, butterfly pea, lavender, citrus
- Cucumber Elderflower Margarita 11.0

el tequileno blanco, cucumber, elderflower, citrus
- Melon Basil Cooler 11.0

basil infused drop works clear drop white rum, melon, agave, citrus

- Lychee Genmaicha Sour 11.0

sapling vodka, briottet lychee, genmaicha, citrus
- Peach Chamomile Old Fashioned 11.0

chamomile infused four roses bourbon, briottet peach, maple, bitters
- Pink Citrus Spritz 0% 10.0

everleaf marine, artisan pink citrus tonic, grapefruit
- Watermelon Lapsang Norita 0% 10.0

pentire adrift, watermelon, citrus, lapsang infusion

HAPPY HOUR

£7.5 Cocktails, £4.5 Trebbiano, Sangiovese & Beer
monday - friday 5 - 7pm

WHITE

			
Vinho Verde ‘barette’ ab valley, portugal / sust	8.8	23.9	35.5
Colombard Blanc du neuf en gascogne, france / co, sust	8.5	23.5	34.0
Trebbiano senso, emilia romagna, italy / sust	7.5	21.3	29.5
Chenin Blanc backsberg estate, paarl south africa / cn, sust	9.3	24.5	36.5

RED

Rouge Clair regard d'artiste, languedoc france / sust, enjoy chilled	10.0	28.5	40.0
Bonfaro Tinto dfj vinhos lisboa, portugal	8.5	23.5	34.0
Sangiovese allegri, emilia romagna italy / sust	7.5	21.3	29.5
Malbec ‘Punto Alto’ proemio mendoza, argentina / cm, ls, org	9.6	27.5	39.0

PINK & ORANGE

Grenache Rosé le tuffeau languedoc, france / co, sust	8.7	23.8	35.0
Rioja Rosado, bodegas taron, rioja alta, spain / co, sust	10.6	29.1	41.5
Orange Verdejo ‘Skin Contact’ parra jiménez, la mancha, spain / bio, org, sust	10.8	29.2	42.0

FIZZ

Noughty 0% Blanc De Blancs de-alcoholised wine, thompson & scott, germany / org, sust	7.3		35.5
Prosecco Portenova Spumante Extra Dry, italy / sust	8.2		39.5

bcorp: bcorp certified | bio: biodynamic | co: co-operative farming | cm: carbon minus
cn: carbon neutral | ls: low in sulphites | org: organic | sust: sustainable

BEERS

- Mildreds x Unbarred Soho Pale 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

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

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 3.0
- Fresh Lemon & Ginger Tea 3.0
- Hot Chocolate 4.0

colombia, single origin, 55%