winter menu

we work closely with independent farmers, growers and bakers — british-grown pulses, tofu handmade in london from organic soya beans, sourdough fermented for 48 hours in hertfordshire, and olive oil from fifth-generation growers in catalonia

olives & guindillas 4.5
crisps, beetroot sour cream 7.5
sourdough, 48-hour ferment schiacciata, roast garlic butter, oregano 5
delica pumpkin hummus, salsa macha, toasted pepitas 9
shiitake whipped silken tofu, curry leaf & ginger oil 9.5

glazed handmade dumplings, chilli miso, sesame, cucumber & ginger pickle 10
arancini alla vodka, chorizo, tomato cream, black olive dust 10.5
crispy sambal mushrooms & seitan, green chutney, tomato, lime leaf, chilli 12.5
cauliflower tostadas, orange romesco, salsa macha, smoked almonds, jalapeño 11
pear & chicory waldorf salad, blackberry, pecan, pomegranate molasses 11/16.5
sweet potato beetroot tortelloni, hazelnut pistou, beetroot velouté, sage 12/17.5

roast squash kiri hodi, wild harvest squash, caramelised onion pilau, cabbage thoran, tomato lime leaf sambal 18.5
oyster mushroom & hispi shawarma, sweet potato, chipotle, romesco, rich charred gravy 19
gochujang tofu, clean bean tofu, kimchi rice, tenderstem broccoli, mushrooms 17.5
aubergine milanese, tomato ragù, basil cream, rocket, parmesan 19.9
sausages & celeriac mash, rich charred gravy, braised hodmedod's lentils, pickled red cabbage 19.9

lemon pepper fries 4.5
burnt tenderstem broccoli 7.5
rocket & pomegranate salad 6.5
sesame ginger pickled cucumber 5
caramelised onion pilau 5.5
pita / paratha 3

korean fried chick'n burger, kimchi, chilli mayo, red onion, lemon pepper fries 18
beetroot tikki burger, cabbage thoran, green chutney, lemon pepper fries 17.5

with thanks to our producers — clean bean, hodmedod's, seven seeded, belazu, infinity foods, symplicity and wild harvest

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all our food and drink is plant-based. please tell us about any allergies. our kitchens have no nut-free or gluten-free areas, so traces may be present.
a discretionary 12.5% service charge supports our staff.

desserts

sticky toffee pudding, apple, butterscotch, vanilla ice cream 10
**20p from every sticky toffee pudding goes directly to spread a smile*

dark chocolate mousse, malt crumb, chantilly cream, sea salt 8.5

pistachio cheesecake, cherry compote, pistachio anglaise 9.5

chocolate truffles, extra virgin olive oil, sea salt 4.5

white chocolate tiramisu 9.9

taste of mildreds lunch menu

a selection of our favourite sharing dishes | 11am - 4pm
£26 per person for 2 people minimum

olives & guindillas

sourdough, 48-hour ferment schiacciata, roast garlic butter, oregano

delica pumpkin hummus, salsa macha, toasted pepitas

shiitake whipped silken tofu, curry leaf & ginger oil

cauliflower tostadas, orange romesco, salsa macha, smoked almonds, jalapeño

arancini alla vodka, chorizo, tomato cream, black olive dust

oyster mushroom & hispi shawarma, sweet potato, chipotle, romesco, rich charred gravy

add any dessert for £5

taste of mildreds dinner menu

a selection of our favourite sharing dishes | from 4pm
£32 per person for 2 people minimum
wine pairing: enjoy three carefully curated wines, each chosen to elevate your experience*, each pour is 100ml* | £23 per person

olives & guindillas

crisps, beetroot sour cream

sourdough, 48-hour ferment schiacciata, roast garlic butter, oregano

delica pumpkin hummus, salsa macha, toasted pepitas

shiitake whipped silken tofu, curry leaf & ginger oil

crémant de bourgogne 'blanc de blanc' brut, domaine deux roches, france | sust

cauliflower tostadas, orange romesco, salsa macha, smoked almonds, jalapeño

arancini alla vodka, chorizo, tomato cream, black olive dust

pear & chicory waldorf salad, blackberry, pecan, pomegranate molasses

côtes de provence rosé 'l'heure d'or', les vignerons de gonfaron, france | sust

oyster mushroom & hispi shawarma, sweet potato, chipotle, romesco, rich charred gravy

rioja tempranillo, bodegas tarón, rioja alta, spain | co, sust

add any dessert for £5

small glass, big taste

a mini cocktail experience that's just the right size

jalapeño cucumber margarita, jalapeño-infused el tequileño blanco, cointreau, cucumber liqueur, citrus 5

dark chocolate old fashioned, four roses bourbon, dark chocolate liqueur, maple, bitters 5

white wine

	glass	carafe	bottle
vinho verde, 'barette', ab valley, portugal | *sust* floral and aromatic with a delicious zesty finish. perfect with roast squash kiri hodi, oyster mushroom & hispi shawarma.	9.4	26	37
trebbiano, 'senso', emilia romagna, italy | *sust* soft scented pear and citrus aromas. easy drinking and great with cauliflower tostadas and pear & chicory waldorf salad.	7.9	22.5	31
chenin blanc, rukwind, western cape, south africa | *sust* dry and appealing with fresh green apple flavours. perfect aperitif, versatile and great with nibbles.	8.7	23.7	35
chardonnay, impressionist 'the wattle', australia | *sust* rounded and buttery with a lovely vanilla citrus palate. pairs well with sweet potato beetroot tortelloni.	8.9	24	36
sauvignon blanc, havelock, marlborough, new zealand | *sust* intense gooseberry and tropical fruits, balanced by a refreshing zesty acidity. complements strong flavours like roast squash kiri hodi.	10.8	29.2	42

pink & orange wine

	glass	carafe	bottle
côtes de provence rosé 'l'heure d'or', les vignerons de gonfaron, france | *sust* elegant rose petal pink with dry lingering redcurrant fruit flavours. great with pear & chicory waldorf salad and delica pumpkin hummus.	11.4	29.5	43
orange verdejo skin contact, parra jiménez, la mancha, spain | *bio, org, sust* concentrated grapefruit and cider apple aromas. goes well with earthy flavours like the oyster mushroom & hispi shawarma.	11.4	29.5	43

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bio: biodynamic | co: co-operative farming | cm: carbon minus | org: organic | sust: sustainable

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red wine

	glass	carafe	bottle
bonfaro tinto, dfj vinhos, lisboa, portugal | *sust* generous forest fruits and ripe cassis character. light to medium palate and great with the sausages.	8.7	23.9	35.5
merlot, ojo rojo, colchagua, chile | *bcorp, cm, sust* rich blackcurrant and plum with good depth of fruit. great with beetroot tortelloni.	9.4	26	37
sangiovese, allegri, emilia romagna, italy | *sust* moreish dark cherry fruits and supple juicy palate. goes well with gochujang tofu.	7.9	22.5	31
malbec, 'highest point', proemio, mendoza, argentina | *sust* attractive blackberry and spicy plum flavours. perfect with the sausages and oyster mushroom & hispi shawarma.	10	28.5	40
rioja tempranillo, bodegas tarón, rioja alta, spain | *co, sust* ripe plum and scented cinnamon aromas with supple tannins. great with beetroot tikki burger.	12	30.9	45

fizz

	glass	bottle
noughty 0% blanc de blancs, thompson & scott, germany | *de-alcoholised wine, org, sust* elegant with crisp ripe apple scents. a great alcohol-free alternative and perfect with nibbles.	7.4	37
prosecco spumante extra dry, portenova, italy | *sust* apple and pear flavours combine with a persistent gentle mousse. a great aperitif and perfect with nibbles.	8.4	40
crémant de bourgogne 'blanc de blanc' brut, domaine deux roches, france | *sust* dry, lemon-scented with creamy vanilla and brioche aromas. elegant and lingering, a classy aperitif and good with nibbles.	12	63
weyborne estate, 'oriana golden spur' brut, west sussex, england | *sust* fine and elegant, with generous orchard and stone fruit. perfect with nibbles on arrival.		95

cocktails

lime yuzu spritz 11
sapling vodka, lime coriander shrub, yuzu tonic

lychee rose martini 12
jaisalmer gin, lychee, rose, citrus

jalapeño cucumber margarita 12.5
jalapeño-infused el tequileño blanco, cointreau, cucumber liqueur, citrus

pineapple aperol daiquiri 11
dropworks clear drop white rum, aperol, pineapple

mezcal sbagliato 12
banhez mezcal, carpano bitters, prosecco

dark chocolate old fashioned 12
four roses bourbon, dark chocolate liqueur, maple, bitters

pink citrus spritz 0% 10
everleaf marine, artisan pink citrus tonic, grapefruit

lychee jasmine martini 0% 10
pentire adrift, lychee, citrus, jasmine infusion

small glass, big taste

a mini cocktail experience
that's just the right size

jalapeño cucumber margarita 5

dark chocolate old fashioned 5

cold foam lattes

served over ice and topped with a fluffy oatly cold foam

mango matcha 6

smoked olive oil coffee 6

beers

mildreds x unbarred pale ale 6.5
330ml 4.5%

mildreds x harbour singlefin lager 6.5
330ml 4%

lucky saint unfiltered lager 6.5
330ml 0.5%

sandford devon red cider 6.5
330ml 4.5%

soft drinks

cold brew tea infusions 5.5
chamomile & basil
wild rooibos & lemon
rose chai with sproud

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

dalston peach *330ml* 4

pimento ginger beer *250ml* 5

hot drinks

americano / espresso 3.1

flat white / latte / cappuccino 3.6

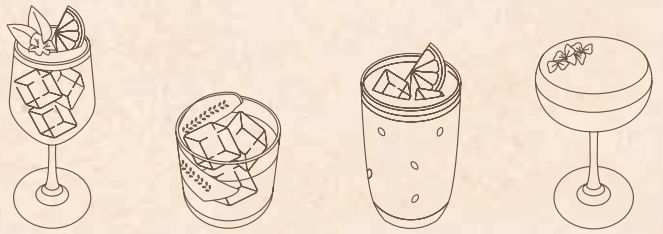
speciality lattes 5.5
matcha / chai

loose leaf teas by rare tea co. 3.6
speedy breakfast / rare earl grey / jasmine silver tip / wild rooibos / whole chamomile flowers / malawi green

fresh mint tea 3

fresh lemon & ginger tea 3

hot chocolate 4
colombia, single origin, 55%



drinks

we work closely with a variety of independent roasters, distillers, and merchants to source our drinks

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breakfast

open sandwiches

avocado whipped silken tofu, tomato sambal, green chutney, curry leaf & ginger oil, tempered tomatoes, masala boondi 15

chorizo ragù & rocket, slow-cooked ragù, basil sour cream, dressed rocket 14

delica pumpkin hummus, romesco, roast squash, salsa macha, pepitas 14

brunch plates

full english, leek & chive tofu scramble, sausage, masala potatoes, chipotle-maple beans, spiced tomatoes, spinach, roast mushrooms, sourdough 16.5

golden potato rösti, beetroot velouté, tofu scramble, caramelised spiced onions, rocket, salsa macha 15.5

cauliflower uttapam, rice & lentil pancake, roast cauliflower, tomato sambal, green chutney, spiced tomatoes 14

meze brunch, leek & chive tofu scramble, masala potatoes, braised hodmedod's green lentils, pumpkin hummus, romesco, spiced tomatoes, salsa macha, pita 16.5

sweet

toffee apple pancakes, apple compote, butterscotch, ginger crumb, maple anglaise, chantilly cream 12.5

blackberry & pistachio pancakes, thyme-infused blackberries, maple anglaise, chantilly cream, pistachio, pomegranate 12.5

chocolate chip bread & butter french toast, orange anglaise, brûléed banana, dark chocolate, candied pecans 14

sides

masala potatoes 4.5

tofu scramble 4

chipotle-maple beans 4

rashers 3.5

sausage 3.5

fries 4.5

brunch cocktails

lychee elderflower bellini, lychee, elderflower, prosecco 9
make it non-alcoholic: noughty 0% blanc de blancs

soft drinks

cold brew tea infusions 5.5
chamomile & basil / wild rooibos & lemon / rose chai with sproud

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

dalston peach *330ml* 4

pimento ginger beer *250ml* 5

cold foam lattes

served over ice and topped with a fluffy oatly cold foam

mango matcha 6

smoked olive oil coffee 6

hot drinks

americano / espresso 3.1

flat white / latte / cappuccino 3.6

speciality lattes 5.5
matcha / chai

loose leaf teas by rare tea co. 3.6
speedy breakfast / rare earl grey / jasmine silver tip /
wild rooibos / whole chamomile flowers / malawi green

fresh mint tea / **fresh lemon & ginger tea** 3

hot chocolate 4
colombia, single origin, 55%

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weekend brunch

brunch plates

full english, leek & chive tofu scramble, sausage, masala potatoes, chipotle-maple beans, spiced tomatoes, spinach, roast mushrooms, sourdough 16.5

golden potato rösti, beetroot velouté, tofu scramble, caramelised spiced onions, rocket, salsa macha 15.5

cauliflower uttapam, rice & lentil pancake, roast cauliflower, tomato sambal, green chutney, spiced tomatoes 14

meze brunch, leek & chive tofu scramble, masala potatoes, braised hodmedod's green lentils, pumpkin hummus, romesco, spiced tomatoes, salsa macha, pita 16.5

sweet

toffee apple pancakes, apple compote, butterscotch, ginger crumb, maple anglaise, chantilly cream 12.5

blackberry & pistachio pancakes, thyme-infused blackberries, maple anglaise, chantilly cream, pistachio, pomegranate 12.5

chocolate chip bread & butter french toast, orange anglaise, brûléed banana, dark chocolate, candied pecans 14

sides

masala potatoes 4.5

tofu scramble 4

chipotle-maple beans 4

rashers 3.5

sausage 3.5

fries 4.5

brunch cocktails

lychee elderflower bellini, lychee, elderflower, prosecco 9
make it non-alcoholic: noughty 0% blanc de blancs

soft drinks

cold brew tea infusions 5.5
chamomile & basil / wild rooibos & lemon / rose chai with sproud

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

dalston peach *330ml* 4

pimento ginger beer *250ml* 5

cold foam lattes

served over ice and topped with a fluffy oatly cold foam

mango matcha 6

smoked olive oil coffee 6

hot drinks

americano / espresso 3.1

flat white / latte / cappuccino 3.6

speciality lattes 5.5
matcha / chai

loose leaf teas by rare tea co. 3.6
speedy breakfast / rare earl grey / jasmine silver tip /
wild rooibos / whole chamomile flowers / malawi green

fresh mint tea / **fresh lemon & ginger tea** 3

hot chocolate 4
colombia, single origin, 55%

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kids

mains

pumpkin hummus dip daps	7
nuggies, peas & fries	8
banger, fries & beans	8.5
scrambled tofu rainbow rice	7.5

sweet

scoop of ice cream speak to our team for our daily flavours	3.5
nomo crispy mo creamy chocolate with crispy pieces	2

drinks

carrot, apple, ginger juice	6.5
pineapple, apple, ginger, turmeric juice	6.5
celery, cucumber & apple juice	6.5
dalston peach *330ml*	4
pimento ginger beer *250ml*	5

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dessert

sticky toffee pudding 10
apple, butterscotch, vanilla ice cream
**20p from every sticky toffee pudding goes directly to spread a smile*

dark chocolate mousse 8.5
malt crumb, chantilly cream, sea salt

pistachio cheesecake 9.5
cherry compote, pistachio anglaise

chocolate truffles 4.5
extra virgin olive oil, sea salt

white chocolate tiramisu 9.9

hot drinks

americano / espresso 3.1

flat white / latte / cappuccino 3.6

speciality lattes 5.5
matcha / chai

loose leaf teas by rare tea co. 3.6
speedy breakfast / rare earl grey / jasmine silver tip / wild rooibos / whole chamomile flowers / malawi green

fresh mint tea / **fresh lemon & ginger tea** 3

hot chocolate, colombia, single origin, 55% 4

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cocktails

lime yuzu spritz 11
sapling vodka, lime coriander shrub, yuzu tonic

lychee rose martini 12
jaisalmer gin, lychee, rose, citrus

jalapeño cucumber margarita 12.5
jalapeño-infused el tequileño blanco, cointreau, cucumber liqueur, citrus

pineapple aperol daiquiri 11
dropworks clear drop white rum, aperol, pineapple

mezcal sbagliato 12
banhez mezcal, carpano bitters, prosecco

dark chocolate old fashioned 12
four roses bourbon, dark chocolate liqueur, maple, bitters

pink citrus spritz 0% 10
everleaf marine, artisan pink citrus tonic, grapefruit

lychee jasmine martini 0% 10
pentire adrift, lychee, citrus, jasmine infusion

small glass, big taste

a mini cocktail experience that's just the right size

jalapeño cucumber margarita 5

dark chocolate old fashioned 5

pre-theatre menu 2 courses £24 / 3 courses £32

we work closely with independent farmers, growers and bakers — british-grown pulses, tofu handmade in london from organic soya beans, sourdough fermented for 48 hours in hertfordshire, and olive oil from fifth-generation growers in catalonia

starters choose one

glazed handmade dumplings, chilli miso, sesame, cucumber & ginger pickle

arancini alla vodka, chorizo, tomato cream, black olive dust

pear & chicory waldorf salad, blackberry, pecan, pomegranate molasses

mains choose one

gochujang tofu, clean bean tofu, kimchi rice, tenderstem broccoli, mushrooms

beetroot tikki burger, cabbage thoran, green chutney, lemon pepper fries

oyster mushroom & hispi shawarma, sweet potato, chipotle, romesco, rich charred gravy

desserts choose one

sticky toffee pudding, apple, butterscotch, vanilla ice cream

**20p from every sticky toffee pudding goes directly to spread a smile*

white chocolate tiramisu

with thanks to our producers — clean bean, hodmedod's, seven seeded, belazu, infinity foods, symplicity and wild harvest

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