

MILDREDS

TAKE AWAY MENU AVAILABLE ALL DAY

SEE LUNCHTIME DEALS ON THE OTHER SIDE

STARTERS AND SIDES

	Shiso summer rolls , mango, cucumber, edamame, carrot, cashews, noodles, orange chilli ponzu dip	5.5
	Grilled roman style artichokes , crostini, garlic aioli	6.5
	Gyoza dumplings , shimeji mushrooms, choi sum, ume plum and gochugaru dip	5.5
	Skordalia , wood fired sweet stem cauliflower and leeks, toasted turmeric almonds	6.5
vo	Grilled halloumi , watermelon, radish, chilli, yuzu dressing, soft herbs (Greek soft 'cheese' as vegan option)	6.5
nv	Tortelloni of courgette and ricotta , yellow and green courgette, basil	6.5
	Tenderstem broccoli , lemon miso dressing	4.5
	Grilled aubergines , pomegranate, pistachio and mint pesto	3.5
	Smashed avocado , pebre, corn chips	4.5
	Baby kale salad , crispy shallots, radish, tamari sesame dressing, spring onions	3.5
	Hummus , extra virgin olive oil, aleppo chilli	3.5
	Black venus rice , sesame perilla seasoning, spring onions	3.5
	Fries , chipotle ketchup or aioli	3
	Sweet potato fries , chipotle ketchup or aioli	4

BURGERS AND MAINS

	Teriyaki chick'n burger , panko crumbed chick'n, apricot teriyaki, shichimi sesame mayo, pea shoots, cucumber, pickled red onion, brioche bun	8
	Polish beetroot and white bean burger , pickled red cabbage, red onion, iceberg lettuce, dill pickles, aioli, brioche bun	8
	add mature cheddar or vegan cheese 1.5 add sliced avocado	2
nv	Halloumi burger , red onion, harissa, chargrilled red pepper, romaine, tahini, pita bread	7
	Soul bowl , carrot, tomato, rainbow quinoa, turmeric apple dressing, goji berries and sultanas	12
	baby kale, shiitake mushroom, tamari sesame dressing, avocado, cashew cheese, mixed sprouts, seeds	
vo	Lebanese spiced chick'n , grilled aubergine, pomegranate, pistachio and tomato salad, red pepper	13
	tahini, baby spinach, pita, garlic yogurt	
	Sri lankan curry , sweet potato, green bean, roasted cashews, pea basmati rice, tomato and coconut sambal	12
	Gochujang stir fry , choi sum, pak choi, baby corn, tender-stem broccoli, tofu puffs, crispy shallots	12
	with option of fresh shanghai noodles or black venus rice	
	Caribbean jerk spiced tofu , rum and guava glaze, coconut rice and peas, mango slaw, avocado, hemp seeds, fried plantain	12

all dishes are vegan unless marked as follows nv = non-vegan vo = vegan option

*If you have an allergy it is very important, we are made aware of it and the severity, as we cannot rule out cross contamination
we do not operate an allergen free kitchen*