

# MILDREDS

SOHO CAMDEN KING'S CROSS DALSTON

## BREAKFAST

MONDAY - FRIDAY 8.30AM - 11AM

### MILDREDS BRIOCHE BAPS

<b>BODEGA EGG &amp; CHEESE</b>	5
clarence court egg omelette, mature cheddar, garlic aioli <b>NV E G M MS SY</b>	
<b>OR</b> scrambled tofu, vegan cheese, garlic aioli <b>G MS SY</b>	
<b>HARISSA EGG &amp; CHEESE</b>	6
clarence court egg omelette, mature cheddar, harissa, soft herbs, toasted sesame, garlic aioli <b>NV A E G M MS SS SY</b>	
<b>OR</b> scrambled tofu, vegan cheese, harissa, soft herbs, toasted sesame, garlic aioli <b>A G MS SS SY</b>	
<b>THE VLT</b> <b>G MS SY</b>	6
aubergine 'bacon', romaine lettuce, tomato, red onion, garlic aioli	
<b>ADD ONS</b>	
vegan cheese <b>OR</b> mature cheddar <b>NV M</b>	1.5
avocado	2

**SPICED COCONUT PORRIDGE** **N** 5  
date molasses, pomegranate, orange, pistachios

**SMASHED AVO TOAST** **G N** 7.5  
roast cherry tomatoes, turmeric almonds, soft herbs, toasted sourdough

**SMOKY CHARRO BEAN TOAST** **G** 7.5  
vegan feta, roast cherry tomatoes, toasted sourdough

**TOASTED SOURDOUGH** **G** 4  
butter **NV M** & house preserve

**APPLE & CINNAMON KNOT** **G SY** 2

**WARM CHOCOLATE & ALMOND BABKA** **G N SY** 3

**ALLERGEN GUIDE**  
ALCOHOL - **A**  
CELERY - **C**  
GLUTEN - **G**

EGGS - **E**  
MILK - **M**  
MUSTARD - **MS**  
NUTS - **N**

PEANUTS - **PN**  
SESAME SEEDS - **SS**  
SULPHITES - **SU**  
SOYA - **SY**

ALL DISHES ARE VEGAN UNLESS MARKED WITH **NV** (NOT VEGAN)  
NOT ALL INGREDIENTS ARE LISTED ON THE MENU - SPEAK TO THE TEAM  
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES  
GLUTEN-FRIENDLY BREAD OPTIONS AVAILABLE

# DRINKS

## COCKTAILS

<b>MIMOSA A SU</b> prosecco, fresh orange juice	7.5
<b>BLOODY MARY A C G MS</b> absolut vodka, big tom, lemon juice, tabasco, henderson's relish	7.5

## HOT DRINKS

<b>organic coffee by union</b> americano / espresso	2.5
cappuccino / latte / flat white	3
<b>loose leaf teas by rare tea co.</b> speedy breakfast / rare earl grey / jasmine silver / wild rooibos / sri lankan lemongrass / green leaf	3
<b>fresh mint tea</b>	2.5
<b>fresh lemon &amp; ginger tea</b>	2.5
<b>hot chocolate</b>	3.5
<b>milk options:</b> organic milk <b>NV M</b> / oat <b>G</b> / rude health almond <b>N</b> / rude health coconut - decaf coffee available	

## SMOOTHIES

strawberry, banana, coconut milk, chia seeds	6.5
spiced mango lassi, coconut milk, coconut yogurt, cinnamon, cardamom, oats, sea salt <b>G</b>	6.5

## ORGANIC JUICES & SHOTS

carrot, apple, ginger	5.5
kale, celery, cucumber, apple, lemon <b>C</b>	5.5
ginger, turmeric, orange, black pepper shot	2.5
apple, ginger shot	2.5
- all juices may contain traces of celery <b>C</b>	

## HOMEMADE BLENDS

hibiscus & pomegranate lemonade	3.5
pineapple & lemongrass green iced tea	3.5
peach & lemon iced tea	3.5
CBD, apple & pear iced tea	4

## SOFT DRINKS

belu still / sparkling water 330ml / 750ml	2/3.5
coke zero / coke 330ml	2.5/2.6
pimento ginger beer 250ml	4
real kombucha royal flush 275ml	5

Whilst not containing any gluten, some dishes are cooked in our fryers that have also been used to cook wheat products, these dishes should be avoided if this level of cross contamination will affect you. We do not have dedicated preparation or cooking areas in our kitchens for nut-free or gluten-free food. As our food is prepared & freshly cooked to order, there may be a risk that traces of all allergens can be found in any dish. We are happy to provide you with allergen and ingredient information for all our menu items. We advise you to speak to a member of staff if you have any food allergies or intolerances. An optional service charge of 12.5% will be added to your bill for the benefit of all our staff.