

MILDREDS

SOHO CAMDEN KING'S CROSS DALSTON

BRUNCH

SATURDAY - SUNDAY 9AM - 3PM

MILDREDS BRIOCHE BAPS

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

BIG BRUNCH **G** 12
clarence court scrambled eggs **NV E OR** scrambled tofu **SY**,
aubergine 'bacon', smoky charro beans, spinach, slow roast cherry tomatoes, sourdough toast

MEZZE BRUNCH **AGN SS SU** 12
clarence court fried eggs **NV E OR** scrambled tofu **SY**,
slow roast cherry tomatoes, hummus, harissa, vegan feta, soft herbs, turmeric almonds, garlic pita

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

SMASHED AVO TOAST **GN** 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 **GN 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

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

HOT DRINKS

organic coffee by union	
americano / espresso	2.5
cappuccino / latte / flat white	3
loose leaf teas by rare tea co.	3
speedy breakfast / rare earl grey / jasmine silver / wild rooibos / sri lankan lemongrass / green leaf	
fresh mint tea	2.5
fresh lemon & ginger tea	2.5
hot chocolate	3.5
milk options: organic milk NV M / oat G / rude health almond N / 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 G	6.5

ORGANIC JUICES & SHOTS

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

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.