

MILDREDS

BREAKFAST

MONDAY-FRIDAY UNTIL 11AM

DATE & APPLE PORRIDGE 5.5
creamy GF porridge, cinnamon bramley apples, date butter

BRUNCH BOWL C SS SY 13
club cultured tempeh bacon, goji & carrot quinoa, sesame mushrooms, cherry tomatoes, spinach, avocado

WILD BLUEBERRY HOTCAKES G SY 8.5
wild blueberry compote, chantilly cream

V'EGG HARISSA BAP G MS SU SY 6
scrambled clean bean tofu, soft herbs, aioli

TEMPEH BLT BAP C G MS SU SY 7
club cultured tempeh, lettuce, red onion, tomato, aioli

KIMCHEEZE TOASTIE G MS SS SU SY 7.5
smoked vegan cheeze, house kimchi, gochujang mayo

SMASHED AVO TOAST G MS 7.5
slow roasted tomatoes, pumpkin seeds, toasted sourdough

TOASTED COCONUT BREAD G 7.5
morello compote, candied coconut yoghurt

HOME FRIES 3.5

ADD ONS
smoked vegan cheeze 1.5 avocado 2

ORGANIC JUICES

carrot, apple, ginger 5.5

kale, celery, cucumber, apple, lemon C 5.5

pineapple, apple, ginger, turmeric 5.5

beetroot, apple, carrot, lime 5.5

- all juices may contain traces of celery C

SMOOTHIES

date praline N PN 6.5
abc nut butter, banana, date, almond milk

rocket berry 6.5
mixed berries, banana, apple, spinach, flaxseed, maca, cacao, guarana

HOMEMADE BLENDS

CBD, apple & pear iced tea 4.5

hibiscus & plum iced tea 4.5

peach iced tea 4.5

SOFT DRINKS

pimento ginger beer 250ml 4

real kombucha royal flush 275ml 5.5

dalston's soda 330ml 3.5

elderflower / rhubarb / cherryyade

HOT DRINKS

organic coffee by union
americano / espresso 2.5

flat white / latte / cappuccino 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 SY 3.5

matcha latte 4.5

**ALL OUR DISHES ARE VEGAN. NOT ALL INGREDIENTS ARE LISTED ON THE MENU.
SPEAK TO THE TEAM IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
GLUTEN-FREE BREAD OPTIONS AVAILABLE.**

ALLERGEN GUIDE
ALCOHOL - A

CELERY - C
GLUTEN - G

MUSTARD - MS
NUTS - N

PEANUTS - PN
SESAME SEEDS - SS

SULPHITES - SU
SOYA - SY

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.