

Mildreds

PRIVATE DINING & EVENTS

[@MILDREDSRESTAURANTS](#) | WWW.MILDREDS.COM

*We are Mildreds - iconic,
internationally inspired, and
100% plant-based*

Established in 1988, we're celebrating over three decades of innovation.

Our all-day, all-night menu is vibrant, set to a lively soundtrack that creates the perfect atmosphere for any occasion.

Driven by seasonal produce, our dishes blend international flavours with creative flair, and our drinks menu offers unique cocktails, mocktails, sustainable wines, and craft beers from local breweries—all in an inclusive space buzzing with good energy.

Newly renovated and spread across three stylish floors, Mildreds Soho is your go-to for unforgettable dining and customisable events, capturing the true spirit of Soho's food scene.



Private Hire

We have three rooms available for private hire, each seating 14 to 26 guests.





Menu Options

TASTE OF MILDREDS DINNER MENU

A selection of our favourite sharing dishes
32.0 per person / for 2 people minimum

Shishito Peppers

wok fried snacking peppers, sweet ginger dressing, sesame furikake

Red Pepper Romesco

rich catalan roast pepper, tomato & almond dip

Salsa Macha Hummus

candied pine nuts & pumpkin seeds, smoky mexican peanut chilli oil

Pita

Arancini Rossi

fermented vegetable 'chorizo' risotto balls, garlic aioli, smoked chipotle ketchup

Kimchi Gyoza

pan-fried dumplings, carrot daikon kimchi, sweet gochugaru sesame dip

Kiri Hodi

sri lankan coconut curry, sweet potato & green bean pilau, toasted cashew sev, pineapple pandan sambol, mint coriander chutney

Charred Aubergine Bharta

tomato & coriander smashed aubergine, topped with masala aubergines

Tenderstem Broccoli

tamarind teriyaki, lime, chilli, crushed peanuts

Add any dessert 6.0

Add a glass of trebbiano or sangiovese 5.5

All our dishes & drinks are plant-based
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GROUP DINING MENU

2 courses 24.0 / 3 courses 32.0
weekdays 3 - 7pm

SMALL PLATES

Lime Leaf Corn Ribs

finished in lime leaf infused butter, corn mole, lime coconut

Arancini Rossi

fermented vegetable 'chorizo' risotto balls, garlic aioli, smoked chipotle ketchup

Kimchi Gyoza

pan-fried dumplings, carrot daikon kimchi, sweet gochugaru sesame dip

MAINS

Salsa Verde Burrito

chorizo red rice filled burrito smothered in tomatillo sauce, served with nopalito lime slaw, garlic cream & pico de gallo

Caesar Chick+n Burger

southern fried plant chick+n, caesar mayonnaise, smoky pepper almond relish, lettuce, red onion, brioche bun, lemon pepper fries

Diosa Verde Salad

crunchy mix of peas, sugar snaps, broccoli, sweet potatoes, celery in a creamy avocado lime dressing topped with charred corn, pine nut pepitas and candied jalapeños, saffron tofu steak

Kimchi Bokkeumbap

kimchi fried rice, organic salt and pepper tofu, sweet gochujang chilli dressing, garlic aioli, nori

DESSERTS

Brown Sugar Creme Brûlée

vanilla muscovado custard with mixed berry compote

White Chocolate Tiramisu

almond sponge cake soaked in coffee, layered with white chocolate mousse

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Event Packages

The perfect way to elevate your upcoming dinner party or special occasion, our event packs offer a variety of personalised menus, cocktails toppers, and celebration cakes tailored specifically to you. Let us take care of the details to make your event truly unforgettable.

Personalised menus:

headed with your name and special event, £30 per event

Personalised cocktail toppers:

up to 15 characters, for lychee rose martini only, £30 per event

Add a celebration cake:

order on our website for delivery to mildreds on the day

Add welcome cocktail or mocktail on arrival:

£10 - 12.5 per guest, pre-order required

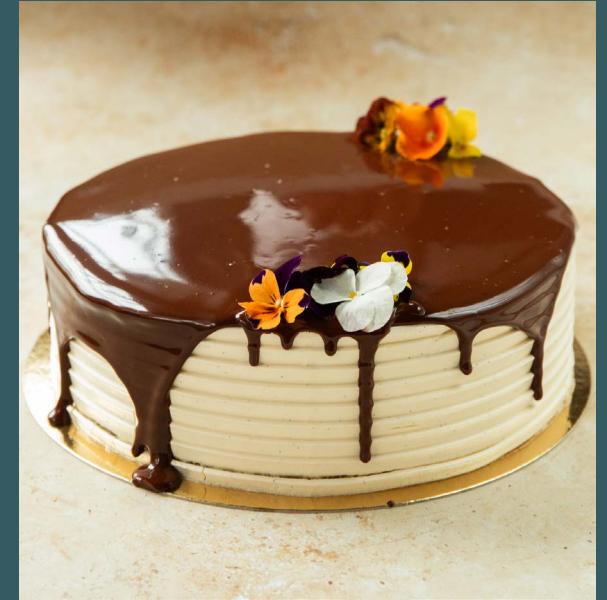
Add bottle(s) of prosecco

£8 per glass, £39.5 per bottle

DJ hire

from £250 for the evening

Available for groups of 12 guests or more. We require 10 days notice to prepare these special details for your event. Decorations are welcome, but may not be stuck with adhesive materials onto the walls. Any decorations will need to be removed and disposed of appropriately by the organiser after the event. Contact our events team for further venue information or to discuss your event enquiry in detail.





Private Dining Room Minimum Spends *per 3 hour booking*

Smaller PDR

Max covers: 14

Lunch Sunday - Friday (until 4pm): £600

Dinner Monday - Sunday (from 4pm): £1200

Larger PDR

Max Covers: 26

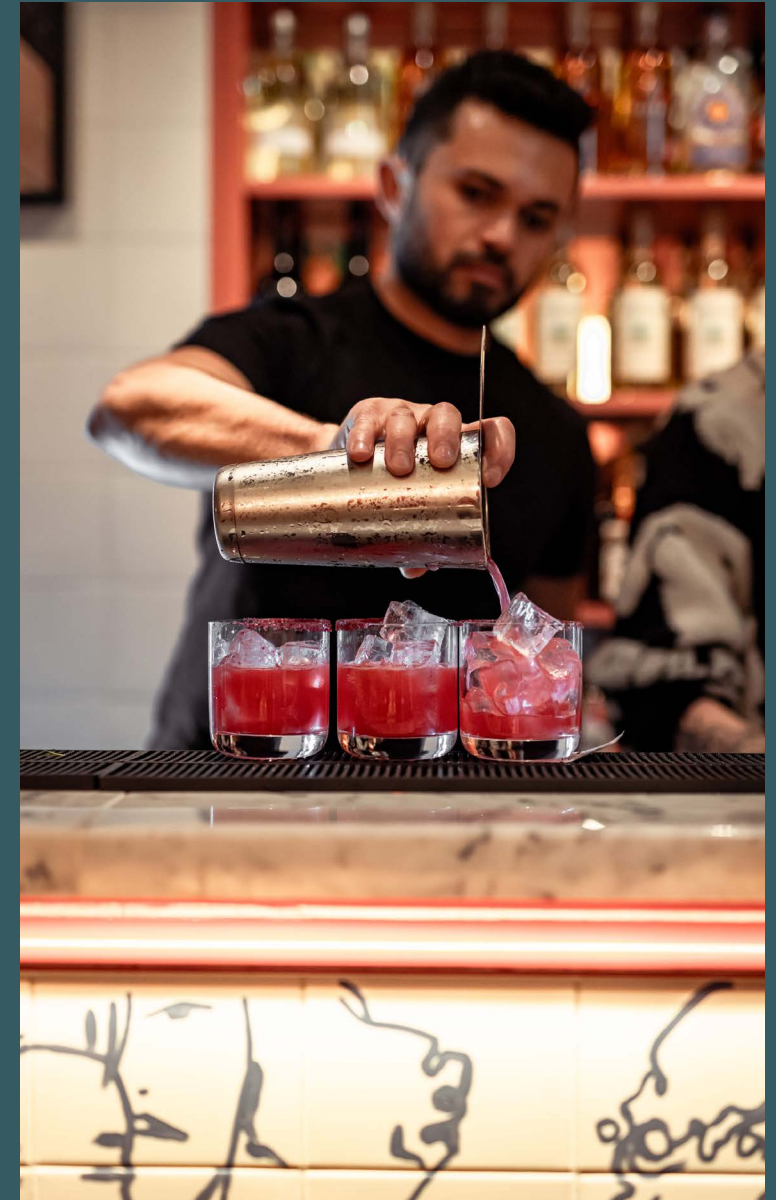
Breakfast daily (until 11am): £800

Lunch Sunday - Friday (until 4pm): £1300

Dinner Monday - Sunday (from 7pm): £2210

Please note that we're flexible with minimum spends depending on dining times; contact us to discuss options. A deposit is required to make your booking, which is fully refundable up to 48 hours before the reservation time.

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For more information, please contact our team
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