

Mildreds

private dining & events

@mildredsrestaurants | mildreds.com

WE ARE MILDREDS

*iconic, internationally inspired,
and 100% plant-based*

Established in 1988, we're celebrating nearly 40 years of innovation

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

We work closely with independent farmers, growers and bakers — British-grown pulses, tofu handmade in London from organic soya beans, sourdough fermented for 48 hours in Hertfordshire, and olive oil from fifth-generation growers in Catalonia.

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,
seating up to 14, 20 and 26 guests.





MENU OPTIONS

group dining menu 2 courses £24 / 3 courses £32

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starters choose one

glazed handmade dumplings, chilli miso, sesame, cucumber & ginger pickle
arancini alla vodka, chorizo, tomato cream, black olive dust
pear & chicory waldorf salad, blackberry, pecan, pomegranate molasses

main

choose one

gochujang tofu, clean bean tofu, kimchi rice, tenderstem broccoli, mushrooms
beetroot tikki burger, cabbage thoran, green chutney, lemon pepper fries
oyster mushroom & hispi shawarma, sweet potato, chipotle, romesco, rich charred gravy

desserts choose one

sticky toffee pudding, apple, butterscotch, vanilla ice cream

*20p from every sticky toffee pudding goes directly to spread a smile

white chocolate tiramisu

with thanks to our producers — clean bean, hodmedod's, seven seeded, belazu, infinity foods, symploty and wild harvest

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all our food and drink is plant-based. please tell us about any allergies. our kitchens have no nut-free or gluten-free areas, so traces may be present. a discretionary 12.5% service charge supports our staff.



taste of mildreds dinner menu

a selection of our favourite sharing dishes | from 4pm

£32 per person for 2 people minimum

wine pairing: enjoy three carefully curated wines, each chosen to elevate your experience, *each pour is 100ml* | £23 per person

olives & guindillas

crisps, beetroot sour cream

sourdough, 48-hour ferment schiacciata, roast garlic butter, oregano

delica pumpkin hummus, salsa macha, toasted pepitas

shiitake whipped silken tofu, curry leaf & ginger oil

🍷 *crémant de bourgogne 'blanc de blanc' brut, domaine deux roches, france | sust*

cauliflower tostadas, orange romesco, salsa macha, smoked almonds, jalapeño

arancini alla vodka, chorizo, tomato cream, black olive dust

pear & chicory waldorf salad, blackberry, pecan, pomegranate molasses

🍷 *côtes de provence rosé 'l'heure d'or', les vigneron de gonfaron, france | sust*

oyster mushroom & hispi shawarma, sweet potato, chipotle, romesco, rich charred gravy

🍷 *rioja tempranillo, bodegas tarón, rioja alta, spain | co, sust*

add any dessert for £5

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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 - £12.50 per guest, pre-order required

add bottle(s) of prosecco

£8.40 per glass, £40 per bottle

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.

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PRIVATE DINING ROOM MINIMUM SPENDS

PER 3 HOUR BOOKING

the muse room (Max covers: 14)

Lunch - Sunday - Friday (until 4pm):	£700
Lunch - Saturday (until 4pm):	£1000
Dinner - Sunday - Friday (from 4pm):	£1050
Dinner - Saturday (from 4pm):	£1200

the velvet lounge (Max covers: 20)

Breakfast - Daily (until 11am):	£600
Lunch - Sunday - Friday (until 4pm):	£1000
Lunch - Saturday (until 4pm):	£1400
Dinner - Sunday - Friday (from 4pm):	£1500
Dinner - Saturday (from 4pm):	£1700

the lexington lounge (Max covers: 26)

Breakfast - Daily (until 11am):	£800
Lunch - Sunday - Friday (until 4pm):	£1300
Dinner - Monday - Sunday (from 7pm):	£1950

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 72 hours before the reservation time.

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for more information, please contact our team
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