

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 SHARING MENU

A feast for sharing, leave the choosing to us!
38.0 per person

PITA

RAINBOW PICKLES

fragrant seasonal vegetables with mild
tempered spices

RED PEPPER ROMESCO

rich catalan roast pepper, tomato & almond dip

SALSA MACHA HUMMUS

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

RAS EL HANOUT CAULIFLOWER

saffron tahini yoghurt, goji berries,
pistachio dukkah

BIBER PATATAS BRAVAS

triple-cooked potatoes, turkish hot pepper sauce,
garlic aioli

ARANCINI ROSSI

smoked paprika mushroom risotto balls, garlic
aioli, smoked chipotle ketchup

KIMCHI GYOZA

pan-fried dumplings, house kimchi, sweet gochujang
sesame dip

BEETROOT THEL DALA & RAITA

spicy pandan leaf-infused curried beetroot,
creamy coconut yoghurt dip

KIRI HODI

sri lankan coconut curry, sweet potato & green bean
pilau, toasted cashew sev, rainbow pickles, mint
coriander chutney

CUCUMBER HERB SALAD

TIFFIN TRUFFLES

dark chocolate with cookie pieces, apricot &
crystallised ginger



GROUP DINING MENU

2 courses for 24.0
3 courses for 32.0 per person

SMALL PLATES

GUAJILLO MOJO BRAISED CABBAGE

lightly charred cabbage wedge, chilli bean oil,
fried shallots

ARANCINI ROSSI

smoked paprika mushroom risotto balls,
garlic aioli, smoked chipotle ketchup

KIMCHI GYOZA

pan-fried dumplings, house kimchi,
sweet gochujang sesame dip

BIG PLATES

SHIITAKE TEMPEH TAN TAN

creamy sesame dashi broth, udon noodles, winter
green salad, daikon carrot pickle, chilli oil

ARTICHOKE KALE CAESAR SALAD

tenderstem broccoli, baby gem lettuce, grilled roman
artichoke, caesar dressing, crispy kale & capers,
maple seed granola

add rashers 4.0

BROWN SUGAR GLAZED CHICK+N

southern fried plant chick+n, muscovado glaze,
carrot lime slaw, cucumber coriander salad, green
seasoning, served in a brioche bun, with lemon
pepper fries

SALT & PEPPER TOFU BOKKEUMBAP

kimchi fried rice, sweet gochujang chilli
dressing, garlic aioli, nori

DESSERTS

BUTTER RUM STICKY TOFFEE

spiced date cake, pineapple compote,
salted caramel ice cream, gingerbread crumbs

WHITE CHOCOLATE TIRAMISU

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

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 [here](#) for delivery to mildreds on the day

Add welcome cocktail or mocktail on arrival:

£10 - 12.5 per guest, pre-order required

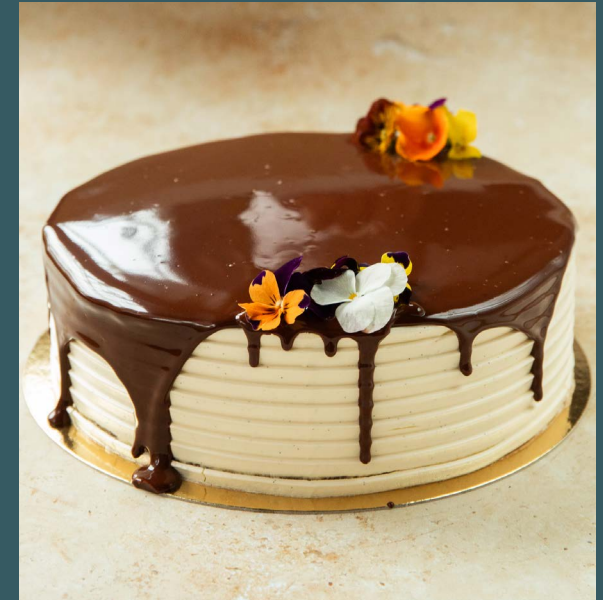
Add bottle(s) of prosecco

£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.*

[@mildredsrestaurants](https://www.mildreds.com) | www.mildreds.com

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For more information, please contact our team
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