

## Drinks

espresso + milk	3.9
single origin filter	3.9
dbl 'spro	3.4
bottled iced coffee	
- regular	5.5
- big boi 4 two	9.5
iced filter	4.5
housemade horchata (hot / iced)	5
hot choc - xoco 70% tuma yellow	4.1
heron valley apple juice from devon	3.5
freshly squeezed orange juice & galangal	4.5
in-house fermented seasonal fruit kombucha	5

## Smoothies

lauren: mango, strawberry & banana	5.5
billie: orange juice, strawberry & ginger	5.5
laila: banana, anzac crumb, nutmeg & bonsoy	5.5

## Sweets

pistachio and yuzu slice	4.5
hazelnut and burnt butter cake	4.5
ANZAC biscuits	3.4
khurasan, dark choc + tahini cookie	3.4
white choc lamington w/ rhubarb jam + vanilla crème pâté	4.4



We're in the thick of it now, and we've got some exciting new menu updates to freshen things up.

Our new granola dish is a celebration of winter fruits and delicate aromatics - blood orange is paired with Bermondsey honey + thyme syrup, and a dollop of Yorkshire forced rhubarb and ginger jam.

The Milo's midwinter update is a good one. A hearty, plant-forward dish inspired by autumn and winter roots.

The herb-roast celeriac provides earthy depth, while braised garlic cavolo nero brings tender, flavorful green.

Pickled Delica introduces bright acidity, and salsify crisps add textural contrast.

You're probably in the know about our little sister bakery, Milk Run by now. But if not, you gotta head down to Ritherdon Road for the incredible pastry inventions they've got going on down there. They've also got a bangin' toastie menu.

As always, thanks for sticking around and for your continued year round support.

We love hanging out with you and feeding you up with top quality grub.

## sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey \_\_\_\_\_ 5.9

**milk's own granola:** northiam dairy yoghurt, blood orange, rhubarb + ginger jam, bermondsey honey + thyme syrup, cocoa snap \_\_\_\_\_ 11.9

**cackleberry farm eggs:** on sourdough w/ dehydrated miso dust  
poached / fried / folded \_\_\_\_\_ 8.5 / 8.5 / 9

**sweet maria:** sweetcorn fritters, tomato, halloumi, avo & kasundi \_\_\_\_\_ 12  
+ poached egg / dry cured bacon \_\_\_\_\_ 2.5 / 3.8

**young betty:** poached eggs on sourdough w/ burnt butter hollandaise  
+ braised cavolo nero / bacon / smoked salmon \_\_\_\_\_ 13.2 / 13.8 / 14

**convict:** gloucester old spot pork patty, english muffin, streaky bacon,  
folded egg, hangover sauce & lincolnshire poacher cheese \_\_\_\_\_ 14.2

**lazer f.c.:** fried cornflake chilli marinated chicken, XL gherkin, lazer sauce,  
poacher cheese, oak leaf lettuce, beef tomato, in a brioche bun \_\_\_\_\_ 14.6

**baked eggs:** miso + tamari roasted portobello mushroom, yuzu pickled  
enoki, caper + raisin sauce, seeded cracker w/ toasted sourdough \_\_\_\_\_ 15.8

**milo:** herb roast celeriac, lemon + herb tahini sauce, braised cavolo nero,  
pickled delica, salsify crisp, hazelnut dukkah, on sourdough \_\_\_\_\_ 13.5

**fish sando:** shokupan, panko fried fish of the day, housemade tonkatsu,  
Japanese mayo, fukujinzuke daikon & togarashi \_\_\_\_\_ 16.5

**banana bread:** halva butter & pumpkin seed tahini \_\_\_\_\_ 9

**nutzilla french toast:** milk's own brioche, tonka chantilly, candied pecans,  
poached yorkshire rhubarb, lamo crumb, nutzilla sauce \_\_\_\_\_ 13.5

## Sides

smashed avo / halloumi /  
miso + tamari glazed mushrooms w/ spiced miso popcorn crumb \_\_\_\_\_ 4.5

chicken + herb sausages w/ housemade harissa / salmon \_\_\_\_\_ 4.8

poacher hash \_\_\_\_\_ 5.5  
+ fireball (fermented chilli mayo) \_\_\_\_\_ 6.5  
jefe hash: hash stack, chorizo oil mayo, chorizo crumb \_\_\_\_\_ 6.8

## Housemade Sauces

hangover / burnt butter hollandaise / kasundi / lazer fermented chilli /  
tonkatsu / japanese mayo / chorizo oil mayo \_\_\_\_\_ 2

\* Fish of the day - ask your server.

please let your waiter know of any  
allergens/dietary requirements

please note we do not take cash

all things gram worthy at @milkcoffeeldn