

Drinks

espresso + milk _____	3.7	matcha - hot / iced ____	4.8 / 5
single origin filter _____	3.7	canton loose leaf tea ____	3.3
dbl 'spro _____	3.1	- english breakfast	
bottled iced coffee		- earl grey	
- regular _____	5	- peppermint	
- big boi 4 two _____	9	- wild chamomile	
iced filter _____	4.5	- chinese green	
		- lemongrass & ginger	
		- jasmine pearls	
housemade horchata (hot / iced) _____	4.2		
hot choc - xoco 70% tuma yellow _____	3.8		
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 _____	4.2
hazelnut and burnt butter cake _____	4.1
ANZAC biscuits _____	3.2
khurasan, dark choc & tahini cookie _____	3.3
caramel lamington w/ chilli mango jelly + passionfruit curd ____	4.1



It's summertime baby!

Our fave season has finally rolled around, and we are THRIVING. It's the season we're built for - windows wide open, tunes groovin', a fresh seasonal menu, good vibes all round.

After popular demand, matcha is finally on the drinks menu.

We buy the powder from a company called RareTea - it's organically farmed and sustainable, from the remote region of Kagoshima, Japan. Recommended by our friends over at Assembly roastery, so we figured it must be a good one.

Speaking of Assembly, we're loving our current exclusive roast.

An Indonesian bean, processed using the

Giling Basah method of 'wet grinding'.

Tasting notes of raspberry, honey and black pepper are making our flat whites really hit the spot.

Caps and tees available in the shop, for your sunny wear needs.

Nab a tote too and wander down to our sister, Milk Run, for a ridiculously good pastry and a SOFT SERVE (just launched!).

What a summer it's gonna be x

sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey _____ 5.9

milk's own granola: northiam dairy yoghurt, lime + rose water baked
apricots, sour cherry compote, yuzu + lime syrup _____ 10.9

cackleberry farm eggs: on sourdough w/ dehydrated miso dust
poached / fried / folded _____ 8.4 / 8.4 / 9

sweet maria: sweetcorn fritters, halloumi, avo & kasundi _____ 11.5
+ poached egg / dry cured bacon _____ 2.5 / 3.3

young betty: poached eggs on sourdough w/ burnt butter hollandaise
+ garlic lemongrass broccolli / bacon / smoked salmon _____ 13 / 13.2 / 13.7

convict: Gloucester old spot pork patty muffin, streaky bacon,
folded egg, hangover sauce & Lincolnshire poacher cheese _____ 13.8

lazer f.c.: fried cornflake lazer chicken, XL gherkin, poacher cheese,
oak leaf lettuce, beef tomato, in a brioche bun _____ 14.6

baked eggs: roasted aubergine, rosemary cream base, Turkish ezme, feta,
pickled onions, dill, seeded dukkah w/ toasted sourdough _____ 14.2

moxon's toast: smoked salmon tail schmear, pickled onions,
fried capers, pea shoot salad, on toasted sourdough _____ 13

millie: baked spiced chickpeas, beetroot hummus, rocket + oak leaf salad,
pomegranate molasses, datterino tomato + baby cucumber, dukkah _ 12.6

fish sando: shokupan, panko fried fish of the day^{*}, housemade tonkatsu,
Japanese mayo, fukujinzuke daikon & togarashi _____ 15.4

banana bread: halva butter & pumpkin seed tahini _____ 8.8

nutzilla french toast: milk's own brioche, tonka chantilly, candied pecan,
English strawberries, lamo crumb, nutzilla sauce _____ 12.8

Sides

wild garlic portabello mushrooms + parsley panko crisp / smashed avo /
natoora tomato salad w/ sweet onions / halloumi _____ 4.5

chicken + herb sausages w/ housemade harissa / salmon _____ 4.8

poacher hash _____ 4.6

+ fireball (fermented chilli mayo) _____ 6.5

jefe hash: hash stack, chorizo oil mayo, chorizo crumb _____ 6.6

Housemade Sauces

hangover / burnt butter hollandaise / kasundi / lazer fermented chilli /
tonkatsu / japanese mayo / chorizo oil mayo _____ 1.8

^{*} Fish of the day - ask your server.

*please let your waiter know of any
allergens/dietry requirements*

please note we do not take cash

all things gram worthy at @milkcoffeeldn