

Drinks

espresso + milk _____	3.4	canton loose leaf tea ____	3
single origin filter _____	3.4	- english breakfast	
dbl 'spro _____	2.9	- earl grey	
bottled iced coffee		- peppermint	
- regular _____	5	- wild chamomile	
- big boi 4 two _____	9	- chinese green	
iced filter _____	4.5	- lemongrass & ginger	
		- jasmine pearls	
housemade horchata (hot / iced) _____	4.2		
hot choc - pump street Solomon Islands 75% _____	3.5		
heron valley apple juice from devon _____	3.2		
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
cranberry cheesecake spiced lamington _____	4.1

winter

We're in the thick of it now.

Dark mornings and nights are feeling like something we've never lived without,
and sitting-in-the-sun-enjoying-brunch-on-Milk's-terrace weather
is just a dreamy distant memory.

It's all about the spices this time of year, warming you up from the inside
to compensate for the fact our window walls aren't exactly perfect insulation...

Seasonal dish Milo is a staff fave -

Milk Run's sourdough is topped with curly kale,
roasted squash, baked sweet chilli chickpeas, and spiced pumpkin cream.

We're REALLY into our winter lamington flavour this year -
the spiced sponge and coconut choc coating are the perfect pairing,
and the vanilla cheesecake / cranberry jelly filling is just.... *chefs kiss*

If Milk's fave season is summer,

our lil sis on Ritherdon Road, Milk Run, is a winter baby for sure.
Cosy and warm, the air filled with freshly baked pastries and top quality coffee,
it's a feast for the nose in there (and the mouth).

New toastie menu recently launched,
so it's defo worth heading down to test it out if you haven't already!

Let us (metaphorically) hold your hand and guide you through
these chilly months with our comforting classics,
nostalgic festive specials and warming seasonal offerings.

It's always good to be here!

Dishes

sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey _____ 5.9

milk's own granola: northiam dairy, spiced poached quince, pistachio nibs, wildflower honey + passionfruit gel, cinnamon milk foam shard _____ 10.9

cackleberry farm eggs: on sourdough w/ dehydrated miso dust
poached / fried / folded _____ 8.2 / 8.2 / 9

sweet maria: sweetcorn fritters, halloumi, avo & kasundi _____ 11.2
+ poached egg / dry cured bacon _____ 2.5 / 3.3

young betty: poached eggs on sourdough w/ burnt butter hollandaise
+ hispi cabbage + confit onions / bacon / smoked salmon _ 13 / 13.2 / 13.5

convict: Gloucester old spot pork patty muffin, streaky bacon,
folded egg, hangover sauce & Lincolnshire poacher cheese _____ 13.6

baked eggs: grilled delicata pumpkin, feta, thyme + bay leaf cream,
housemade harissa, fried sage w/ toasted sourdough _____ 13.6

moxon's toast: smoked salmon tail schmear, pickled onions,
fried capers, pea shoot salad, on toasted sourdough _____ 12.7

milo: braised curly kale, baked sweet chilli chickpeas, spiced pumpkin
cream, roasted winter squash, tahini aioli, on sourdough _____ 12.2

fish sando: shokupan, panko fried fish of the day^{*}, housemade tonkatsu,
Japanese mayo, fukujinzuke daikon & togarashi _____ 15.2

banana bread: halva butter & pumpkin seed tahini _____ 8.8

nutzilla french toast: milk's own brioche, tonka chantilly, candied pecan,
leafy clementine, lamo crumb, orange + sumac caramel _____ 12.1

Sides

roasted delicata pumpkin / drycured bacon / smashed avo
chargrilled San Marzano tomatoes / halloumi _____ 4.5

merguez / salmon _____ 4.7

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/dietary requirements*

please note we do not take cash

all things gram worthy at @milkcoffeeldn