

Drinks

flat white _____	4.1	matcha - hot / iced ____	4.8 / 5
latte/cap _____	4.2	canton loose leaf tea ____	3.5
single origin filter _____	4.1	- english breakfast	
dbl 'spro _____	3.5	- earl grey	
bottled iced coffee		- peppermint	
- regular _____	5.5	- wild chamomile	
- big boi 4 two _____	9.5	- chinese green	
iced filter _____	4.5	- lemongrass & ginger	
		- jasmine pearls	
housemade horchata (hot / iced) _____	5		
hot choc - xoco 70% tuma yellow _____	4.2		
heron valley apple juice from devon _____	3.8		
freshly squeezed orange juice & galangal _____	4.5		
in-house fermented seasonal fruit kombucha _____	5.5		

Smoothies

lauren: mango, strawberry & banana _____	6
billie: orange juice, strawberry & ginger _____	6
laila: banana, anzac crumb, nutmeg & bonsoy _____	6

Sweets

pistachio and yuzu slice _____	4.8
hazelnut and burnt butter cake _____	4.8
ANZAC biscuit _____	3.5
maple, pecan + dark chocolate cookie _____	3.7
toffee glaze lamington w/ black cardamom toffee, apple jam ____	4.6



Autumn is upon us! Grab ya pumpkins quick x

It was a hot Summer right?! Well now it's time to get cosier
as Milk moves in to Autumn.

Summer was a busy one (as per!), and we welcomed lots of
new, talented faces to our team .

The kitchen delivered some amazing weekend specials for you;
as the sun shone bright and we all sweated a bit too much!

Autumn is one of our fave months when it comes to the menu change.

It's a time to allow the ingredients to sing
and let our Head Chef Nic have even more fun in the kitchen.

The seasonal menu changes are ready and waiting for you!

Our main girl 'Millie' evolving in to our fave dish the 'Milo'.

This time we're letting three different types of squash take centre stage,
with warming spices and vegan nduja sauce accompanying some delish veg.

Special shout outs to the other seasonal makeovers;
with the Granola, French Toast, Young Betty Greens,
Baked Eggs and our Lamington on the counter
all receiving the Autumn treatment.

Keep an eye out on our socials for all of the exciting specials
we have planned for the rest of the year,
and be sure to visit the shop before you leave to grab all your Milk essentials.

Thank you for being Milk customers - we love ya!

sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey _____ 6.5

milk's own granola: northiam dairy yoghurt, vanilla poached conference pears, blackberry compote, fig leaf syrup, cardamom meringue crisp _____ 12.5

cackleberry farm eggs: on sourdough w/ dehydrated miso dust
poached / fried / folded _____ 9 / 9 / 9.50

sweet maria: sweetcorn fritters, tomato, halloumi, avo & kasundi _____ 12.5
+ poached egg / dry cured bacon _____ 2.5 / 3.8

young betty: poached eggs on sourdough w/ burnt butter hollandaise
+ chargrilled white chicory / bacon / smoked salmon _____ 13.7 / 13.9 / 14.2

convict: gloucester old spot pork patty, english muffin, streaky bacon,
folded egg, hangover sauce & lincolnshire poacher cheese _____ 14.8

lazer f.c.: fried cornflake chilli marinated chicken, XL gherkin, lazer sauce, poacher
cheese, oak leaf lettuce, beef tomato, in a brioche bun _____ 15

baked eggs: sage cream base, roast jerusalum artichoke, pickled green apple,
burnt onion gel, toasted buckwheat + hazelnut crumb w/ sourdough _____ 16

milo: whipped butternut squash, vegan 'nduja, roast crown prince squash,
pickled delica pumpkin, mizuna leaves, red chicory, spiced pumpkin seed crumb
+ saffron oil on sourdough _____ 14

moxon's toast: salmon tail schmear, salmon slices, beetroot + caraway purée,
pickled cucumber, salmon skin crisp, dill, beetroot powder on sourdough _____ 14.2

fish sando: shokupan, panko fried fish of the day, housemade tonkatsu, japanese
mayo, fukujinzuke daikon & togarashi _____ 16.5 *

banana bread: whipped halva butter & pumpkin seed tahini _____ 9.2

nutzilla french toast: milk's own vanilla brioche, caramelised roast pumpkin,
coffee chantilly, 'zilla sauce, pumpkin spice dust, candied pecans _____ 13.8

Sides

smashed avo _____ 4.5

halloumi _____ 4.5

salmon _____ 4.8

chicken + herb sausages w/ housemade romesco sauce _____ 4.8

hangover beans w/ poacher cheese + garlic pangrattato _____ 5.2

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 / vegan 'nduja _____ 2

please let your waiter know of any
allergens/dietry requirements

please note we do not take cash

all things gram worthy at @milkcoffeeldn

* Fish of the day - ask your server.