

Drinks

espresso + milk _____	3.7	canton loose leaf tea ____	3.3
single origin filter _____	3.7	- english breakfast	
dbl 'spro _____	3.1	- 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% _____	3.8		
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
khorasan, dark choc & tahini cookie _____	3.3
cheesecake lamington w/ rhubarb & pink peppercorn jam ____	4.1



The long awaited rival to the Convict has finally landed.
Welcome to the menu, Lazer F.C.

Fried buttermilk lazer chicken, hash brown,
lazer mayo, XL gherkin, poacher cheese, in an English muffin.

It's your new weekday lunch order, or weekend hangover cure;
a dish to add to the list of Milk staples.

We've even designed footie scarves to celebrate
- nab one whilst stocks last!

sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey _____ 5.9

milk's own granola: northiam dairy, poached Yorkshire forced rhubarb, blood orange and cardamom gel, chamomile 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 cavolo nero / 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 buttermilk lazer chicken, hash brown, lazer mayo,
XL gherkin, lettuce, poacher cheese, in a muffin _____ 13.8

baked eggs: hot honey butternut squash, feta, thyme + bay leaf cream,
housemade harissa, fried sage w/ toasted sourdough _____ 14.2

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

millie: garden pea, cannellini bean + wild garlic salad, English asparagus,
chilli + beetroot ketchup, sakurazuke, tendril shoots, yuzu dressing,
pumpkin seed furikake, on toasted sourdough _____ 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,
leafy blood orange, lamo crumb, nutzilla sauce _____ 12.8

Sides

wild garlic portabello mushrooms + parsley panko crisp / smashed avo /
natoora tomato salad w/ sweet onions / halloumi / drycured bacon _ 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/dietary requirements*

please note we do not take cash

all things gram worthy at @milkcoffeeldn