

Drinks

espresso + milk _____	3.4	canton 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	

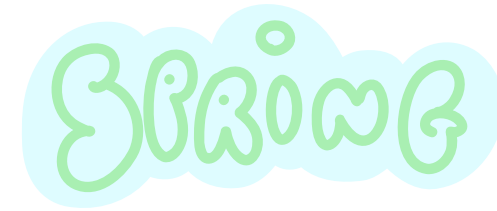
heron valley apple juice from devon _____	3.2
freshly squeezed orange juice & galangal _____	4.5
in-house fermented seasonal fruit kombucha _____	5
housemade horchata (hot / iced) _____	4.2

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
lamington w/ elderflower cream + rhubarb jelly _____	4.1



Spring has finally sprung, and we've updated the menu to match the vibe.

Welcome back the Millie, Milo's sunny sister,
with smashed avocado, tahini + sumac aioli, roasted chilli chickpeas and
a crunchy kale salad with a pomegranate dressing.
We've shaken up our side selection and we're now offering
fresh summery beef tomatoes, marinated in a shallot dressing
with a miso and balsamic glaze,
as well as a side of lemongrass and garlic tenderstem broccoli.

We've got a few newbies here, stocking up on staff for a busy summer.
A big welcome to Thom, our new General Manager here at Milk -
you'll be seeing his friendly face around here a lot now,
so make sure to say hi!

The Spring / Summer season is Milk's favourite.
We can finally take advantage of the terrace tables,
the market street is buzzing, and everything feels a bit more FUN.
Food just tastes better when it's being enjoyed in the sun, amirite?

sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey _____ 5.9

milk's own granola: northiam dairy yogurt, wild honey baked plums,
burnt lemon + verbena syrup, raspberry + elderflower gel,
earl grey milk 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
tenderstem / bacon / smoked salmon _____ 12.9 / 13.2 / 13.5

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

baked eggs: honey + gochugaru Japanese aubergine, miso cream,
garlic + lemongrass oyster mushrooms, coriander ketchup,
candied chillis w/ toasted sourdough _____ 13.6

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

millie: smashed avo, tahini + sumac aioli, roasted chili chickpeas,
sakurazuke, crunchy kale + frisée on toasted 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 bean chantilly,
miso + white choc caramel, Spanish strawbs, candied pecans _____ 12.1

Sides

lemongrass + garlic tenderstem / miso + balsamic beef tomatoes ____ 4

drycured bacon / smashed avo / 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/dietry requirements*

please note we do not take cash

all things gram worthy at @milkcoffeeldn