

## Drinks

flat white _____	3.9	matcha - hot / iced ____	4.8 / 5
latte / cap _____	4.1	canton loose leaf tea ____	3.7
single origin filter _____	3.9	- 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 biscuits _____	3.5
khorsan, dark choc + tahini cookie _____	3.7
ruby choc lamington w/ elderflower lemon curd + gooseberry jam _	4.6

# SPRING

Spring has really finally sprung,  
and we've got fresh menu updates to reflect  
these lighter mornings and sunnier afternoons.

The Millie is back, and we're loving the new flavour profile.  
Za'atar roasted courgettes and preserved lemon purée  
bring freshness, matched with a creamy butter bean base.  
VERY seasonal and VERY delicious.

Granola has also had a revamp, now sporting  
honey roasted loquats and a pink grapefruit jelly.

We get very happy here when we can  
crack the windows open for the first time,  
let some air into the place, and start filling up those outside tables.

You'll see some new faces as we begin hiring ahead of  
the busy summer period, and we get planning some fun  
events that we may even be able to host outside..

It's the time of year when we really start seeing Milk thrive,  
and we're buzzed to have you join us watching it bloom.

## sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey \_\_\_\_\_ 5.9

**milk's own granola:** northiam dairy yoghurt, honey poached loquats, pink grapefruit jelly, chamomile syrup, honey + fennel pollen crisp \_\_\_\_\_ 12

**banana bread:** whipped halva butter & pumpkin seed tahini \_\_\_\_\_ 9

**cackleberry farm eggs:** on sourdough w/ dehydrated miso dust  
poached / fried / folded \_\_\_\_\_ 8.6 / 8.7 / 9

**sweet maria:** sweetcorn fritters, tomato, halloumi, avo & kasundi \_\_\_\_\_ 12.2  
+ poached egg / dry cured bacon \_\_\_\_\_ 2.5 / 3.8

**young betty:** poached eggs on sourdough w/ burnt butter hollandaise  
+ garlic rainbow chard / bacon / smoked salmon \_\_\_\_\_ 13.5 / 13.8 / 14.2

**convict:** gloucester old spot pork patty, english muffin, streaky bacon,  
folded egg, hangover sauce & lincolnshire poacher cheese \_\_\_\_\_ 14.4

**lazer f.c.:** fried cornflake chilli marinated chicken, XL gherkin, lazer sauce,  
poacher cheese, oak leaf lettuce, beef tomato, in a brioche bun \_\_\_\_\_ 14.8

**millie:** za'atar roasted courgettes, butter bean purée, preserved lemon  
dressing, pickled courgette ribbons, crispy fried leek, watercress salad, pine  
nut dukkah, on sourdough \_\_\_\_\_ 13.8

**fish sando:** shokupan, panko fried fish of the day, housemade tonkatsu,  
Japanese mayo, fukujinzuke daikon & togarashi \_\_\_\_\_ 16.5

## Sides

smashed avo / halloumi /  
roast plum tomatoes w/ smoked tomato sauce + pangrattato \_\_\_\_\_ 4.5

chicken + herb sausages w/ housemade harissa / salmon \_\_\_\_\_ 4.8

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 \_\_\_\_\_ 2

\* 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**