

## Drinks

espresso + milk _____	3.9	matcha - hot / iced ____	4.8 / 5
single origin filter _____	3.9	canton loose leaf tea ____	3.5
dbl 'spro _____	3.4	- english breakfast	
bottled iced coffee		- earl grey	
- regular _____	5.5	- peppermint	
- big boi 4 two _____	9.5	- wild chamomile	
iced filter _____	4.5	- chinese green	
		- lemongrass & ginger	
		- jasmine pearls	

housemade horchata (hot / iced) _____	5
hot choc - xoco 70% tuma yellow _____	4.1
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 _____	4.5
hazelnut and burnt butter cake _____	4.5
ANZAC biscuits _____	3.4
khurasan, dark choc + tahini cookie _____	3.4
white choc lamington w/ rhubarb jam + vanilla crème pât _____	4.4

# winter

We're in the thick of it now, and we've got some exciting new menu updates to freshen things up.

Our new granola dish is a celebration of winter fruits and delicate aromatics - blood orange is paired with Bermondsey honey + thyme syrup, and a dollop of Yorkshire forced rhubarb and ginger jam.

The Milo's midwinter update is a good one.  
A hearty, plant-forward dish inspired by autumn and winter roots.  
The herb-roast celeriac provides earthy depth,  
while braised garlic cavolo nero brings tender, flavorful green.  
Pickled Delica introduces bright acidity, and salsify crisps add textural contrast.

You're probably in the know about our little sister bakery, Milk Run by now.  
But if not, you gotta head down to Ritherdon Road for the incredible pastry inventions they've got going on down there.  
They've also got a bangin' toastie menu.

As always, thanks for sticking around and for your continued year round support.  
We love hanging out with you and feeding you up with top quality grub.

**sourdough/housebaked cornbread**

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

**milk's own granola:** northiam dairy yoghurt, blood orange, rhubarb + ginger jam, bermondsey honey + thyme syrup, cocoa snap \_\_\_\_\_ 11.9

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

**cackleberry farm eggs:** on sourdough w/ dehydrated miso dust poached / fried / folded \_\_\_\_\_ 8.5 / 8.5 / 9

**sweet maria:** sweetcorn fritters, tomato, halloumi, avo & kasundi \_\_\_\_\_ 12  
+ poached egg / dry cured bacon \_\_\_\_\_ 2.5 / 3.8

**young betty:** poached eggs on sourdough w/ burnt butter hollandaise + braised cavolo nero / bacon / smoked salmon \_\_\_\_\_ 13.2 / 13.8 / 14

**convict:** gloucester old spot pork patty, english muffin, streaky bacon, folded egg, hangover sauce & lincolnshire poacher cheese \_\_\_\_\_ 14.2

**lazer f.c.:** fried cornflake chilli marinated chicken, XL gherkin, lazer sauce, poacher cheese, oak leaf lettuce, beef tomato, in a brioche bun \_\_\_\_\_ 14.6

**milo:** herb roast celeriac, lemon + herb tahini sauce, braised cavolo nero, pickled delica, salsify crisp, hazelnut dukkah, on sourdough \_\_\_\_\_ 13.5

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

**Sides**

smashed avo / halloumi / miso + tamari glazed mushrooms w/ spiced miso popcorn crumb \_\_\_\_\_ 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/dietary requirements*

*please note we do not take cash*

**all things gram worthy at @milkcoffeeldn**