

Drinks

espresso + milk _____	3.8	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) _____	4.5		
hot choc - xoco 70% tuma yellow _____	3.9		
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
khorasan, dark choc + tahini cookie _____	3.4
classic lamington w/ seasonal plum + sumac jam _____	4.1
miso caramel lamo w/ apple compote + vanilla cream cheese _	4.4



Autumn is upon us!

We've got off to a good start.

Our first ever autumnal supper club went down a storm - Chef Nic composed a gorgeous menu for a warm and intimate evening, celebrating the delicacies of the North East of England - sardine pâté, chicken parmo served in the classic take-out boxes, and pease pudding smørrebrød were the highlights. Thanks so much to everyone that came down for it!

Our seasonal menu updates are here - the Millie always heads on her hols in the winter, and Milo returns for his autumn / winter stint. This time, he's sporting baked sweet chilli chickpeas, braised garlic kale, roasted miso butternut, and danmuji (a Korean style pickle).

We're also stacking up the counter, now with two lamingtons on offer - one glazed with miso caramel and filled with a spiced apple compote and vanilla cheesecake. The other - chocolate glazed with a plum and sumac jam centre.

If you're into sweet treats, you better get down to our lil sis Milk Run, on Ritherdon Road, between here and Tooting Bec - the counter over there is filled to the brim in the mornings with incredible pastries (@milkrunldn on Instagram if you need any more temptation).

We're looking forward to spending this season with you all, and we hope to cook up the comfort you need to stay warm in these colder months!

sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey _____ 5.9

milk's own granola: northiam dairy yoghurt, saffron + cardamom poached
Conference pears, orange + cardamom syrup, plum + sumac jam ____ 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
+ braised garlic kale / 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 cornflake lazer chicken, XL gherkin, poacher cheese,
oak leaf lettuce, beef tomato, in a brioche bun _____ 14.6

baked eggs: baked onion squash, sage cream base, whipped feta, aleppo
pepper oil, spiced pumpkin seeds, fried sage w/ toasted sourdough ____ 14.2

milo: baked sweet chilli chickpeas, braised garlic kale, roasted miso
butternut, tamari + sesame cream dressing, danmuji, on 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 clementines, lamo crumb, nutzilla sauce _____ 12.8

Sides

smashed avo / halloumi /
preserved lemon chermoula mushrooms + parsley panko crisp ____ 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 _____ 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