

## 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 _____	4.5
housemade horchata (hot / iced) _____	4.2

## Smoothies

<b>lauren:</b> mango, strawberry & banana _____	5.2
<b>billie:</b> orange juice, strawberry & ginger _____	5.2
<b>laila:</b> banana, anzac crumb, nutmeg & bonsoy _____	5.2

## 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
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?

## Dishes

### sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey \_\_\_\_\_ 5.3

**milk's own granola:** northiam dairy yogurt, baked forced rhubarb, blood orange jelly, yuzu + oolong tea syrup, wild honey tuile \_\_\_\_\_ 10.2

**cackleberry farm eggs:** sourdough w/ dehydrated miso and cumin poached / fried / folded \_\_\_\_\_ 8.2 / 8.2 / 9

**sweet maria:** sweetcorn fritters, halloumi, avo & kasundi \_\_\_\_\_ 10.2  
+ poached egg / dry cured bacon \_\_\_\_\_ 2.5 / 3.3

**young betty:** poached eggs on sourdough w/ burnt butter hollandaise tenderstem / bacon / smoked salmon \_\_\_\_\_ 12.5 / 12.9 / 13.2

**convict:** Gloucester old spot pork patty muffin, streaky bacon, folded egg, hangover sauce & Lincolnshire poacher \_\_\_\_\_ 13.4

**baked eggs:** (mon-fri) Jersey Royal potatoes, English asparagus, feta, garden peas, truffle cream, wild garlic oil + toasted sourdough \_\_\_\_\_ 12.9

**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, pickled red meat radish, roasted chili chickpeas, crunchy kale + frisée salad w/ pomegranate dressing and wild garlic oil on toasted sourdough \_\_\_\_\_ 11.2

**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 \_\_\_\_\_ 8.4

**nutzilla french toast:** milk's own brioche, wild madagascan sugar 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**