

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
khorasan, dark choc & tahini cookie _____	3.3
lamington w/ cherry + apricot jam _____	4.1



It's getting a wee bit chilly hey?

Yes, the Milk terrace may not be as appealing as it was a couple months back, but our Autumn menu changes are here to warm you right up!

It's pumpkin season and our side of roasted Delica is back, alongside chargrilled San Marzano tomatoes with a sundried spice mix.

We've swapped Millie for Milo - braised kale, sweet chilli chickpeas, tahini aioli, spiced pumpkin cream and roasted squash on Milk Run's sourdough.

Speaking of Milk Run - our bakery little sister just round the corner on Ritherdon Road - we've been open for over 2 months now, and we're incredibly proud of how she's doing!

Head down there for Milk style viennoiserie, and seasonal sarnies, soups and toasties (follow @milkrunldn to stay updated)!

Looking forward to spending cosy season with you all!

Dishes

sourdough/housebaked cornbread

seasonal preserves / nutzilla / bermondsey street honey _____ 5.9

milk's own granola: northiam dairy yogurt, beet juice poached pear, quince and yuzu jelly, stem ginger syrup, pear 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 hispi cabbage + confit onions / bacon / smoked salmon __ 13 / 13.2 / 13.5

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

baked eggs: tandoori cauliflower, dhaniya chutney, saffron cream, fried curry leaves, candied chillis w/ toasted sourdough _____ 13.6

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

milo: braised curly kale, baked sweet chilli chickpeas, tahini aioli, roasted onion squash, spiced pumpkin cream, salsify crisp _____ 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 chantilly, candied pecans pink peppercorn + wildflower figs, lamo crumb, miso butterscotch __ 12.1

Sides

roasted Delica pumpkin / drycured bacon / smashed avo chargrilled San Marzano tomatoes / 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