

We proudly serve The Gentlemen Baristas coffee

HOT DRINKS		TAKEAWAY	EAT-IN
Cappuccino	sm	£ 2.50	£ 3.00
	lg	£ 2.80	£ 3.40
Latte	sm	£ 2.50	£ 3.00
	lg	£ 2.80	£ 3.40
Americano	sm	£ 2.20	£ 2.60
	lg	£ 2.50	£ 3.00
Mocha	sm	£ 3.00	£ 3.60
	lg	£ 3.30	£ 3.90
Chai Latte	sm	£ 2.90	£ 3.50
	lg	£ 3.20	£ 3.80
Chef's Hot Chocolate	sm	£ 3.50	£ 4.20
	lg	£ 4.00	£ 4.80
Matcha Latte		£ 3.50	£ 4.20
Macchiato		£ 2.20	£ 2.60
Extra Shot		£ 0.50	£ 0.60
Flat White		£ 2.60	£ 3.00
Single Espresso		£ 2.00	£ 2.40
Double Espresso		£ 2.20	£ 2.60
Tea		£ 2.50	£ 3.00
Chamomile, Lemon Verbena, Yunnan Green Tea, English Breakfast, Earl Grey, Darjeeling, and DAB Bespoke Blend – all from Camellia's Tea			

COLD DRINKS		TAKEAWAY	EAT-IN
Iced Latte		£ 2.50	£ 3.00
Iced Americano		£ 2.50	£ 3.00
Iced Tea		£ 2.50	£ 3.00
Iced Mocha		£ 2.90	£ 3.50

OTHER DRINKS		TAKEAWAY	EAT-IN
Fresh Orange Juice		£ 3.00	£ 3.60
Fresh Lemonade		£ 3.00	£ 3.60
Still Water		£ 1.90	£ 2.20
Sparkling Water		£ 1.90	£ 2.20
Coke		£ 2.00	£ 2.40
Diet Coke		£ 2.00	£ 2.40
San Pellegrino Blood Orange		£ 2.20	£ 2.60
San Pellegrino Lemon & Mint		£ 2.20	£ 2.60

CHECK OUT OUR NEW ONLINE BOUTIQUE AT WWW.DOMINIQUEANSELLONDON.COM

We're now online!

DOMINIQUE ANSELL
BAKERY LONDON

OPENING HOURS: MON-SAT (8:00AM TO 8:00PM). SUN (9:00AM TO 8:00PM)



DOMINIQUE ANSELL BAKERY LONDON

TEL: 02073247705

www.dominiqueansellondon.com

17-21 Elizabeth Street London, SW1W 9RP

VIENNOISERIES	TAKEAWAY	EAT-IN
DKA "Dominique's Kouign Amann": Caramelized on the outside, Flaky and tender layers within	£ 3.75	£ 4.50
The Cronut® Pastry Chef Dominique Ansell's signature "half croissant, half doughnut" pastry	£ 4.00	£ 4.80
Croissant	£ 2.50	£ 3.00
Almond Croissant	£ 3.50	£ 4.20
Tomato & Herb Croissant Confit shallots with sun-dried tomatoes	£ 3.75	£ 4.50
Pain au Chocolat	£ 3.20	£ 3.80
Pistachio Rose Bostock	£ 3.50	£ 4.20
Welsh Rarebit Croissant Guinness Worcestershire Cheddar Béchamel with Whole Grain Mustard and Fontina	£ 3.50	£ 4.20
Homemade Granola and Yogurt Bowl	£ 6.00	£ 7.20

COOKIES	TAKEAWAY	EAT-IN
Cannelé de Bordeaux	£ 2.50	£ 3.00
Salted Caramel Brownie	£ 3.00	£ 3.60
Chocolate Chunk Cookie	£ 2.50	£ 3.00
Flourless Chocolate Pecan Cookie	£ 2.50	£ 3.00
Macaron Espresso & Irish Cream, Strawberries & Clotted Cream, Peanut Butter Caramel, Lemon Chamomile, Blueberry Honey, Matcha Passionfruit, Crème Brûlée Vanilla, Dark Chocolate	£ 1.80	£ 2.20

VAT TO BE CHARGED ON ALL EAT-IN ITEMS

CAKES & TARTS	TAKEAWAY	EAT-IN
Paris-London Our twist on the Paris-Brest, made with Earl Grey mousse, lemon curd and blackberry ganache	£ 6.20	£ 7.50
Eton Mess Lunchbox (GF) "Strawberries" made of mousse and jam with black pepper mini meringues, fromage blanc and mini-basil. Make a mess before you eat!	£ 7.50	£ 9.00
"After the Rain" Mousse Cake Fragrant jasmine mousse, pear and ginger gelée with a crisp praliné feuilletine base	£ 6.00	£ 7.20
Mini-Me Cake (GF) Our signature four-textured chocolate cake topped with miniature meringues	£ 6.00	£ 7.20
Cotton-Soft Cheesecake Our signature ricotta mousse cheesecake, lightly brûléed on top – it's as refreshing as a cold glass of milk!	£ 5.90	£ 7.10
Salted Honey Tart With two types of local honey, a sea salt milk cream and almond frangipane	£ 6.00	£ 7.20
Raspberry Coconut Pavlova (GF) Light-as-air meringue filled with fresh raspberries, raspberry jam, coconut whipped ganache, and Gianduja ganache	£ 5.90	£ 7.10
Marcel the Monkey A classic French religieuse filled with caramelized banana jam and dulce de leche ganache, covered with a Valrhona Caramelia glaze	£ 6.20	£ 7.50
Lime Me Up Tart A tart with a twist! Pour the mixture of sea salt, juniper and brown sugar into the groove and squeeze fresh lime over to make an instant caramel	£ 6.20	£ 7.50
Liquid Caramel Peanut Butter Mousse Cake (GF) Liquid caramel cremeux with peanut butter mousse, cinnamon and caramelised puff rice	£ 5.90	£ 7.10
Rhubarb & Orange Blossom Tart Orange blossom ganache topped with orange-poached rhubarb in a vanilla sablé tart shell	£ 6.20	£ 7.50
Dark Chocolate Éclair	£ 4.50	£ 5.40
Salted Caramel Éclair	£ 4.50	£ 5.40

SOUP	TAKEAWAY	EAT-IN
Oxtail Tea Consommé (GF) Delicate oxtail tea consommé with mixed vegetable brunoise and glass noodles	£ 5.50	£ 6.60
Pea & Ham Hock Soup Garden peas and confit ham hock with crème fraîche, broad beans and pea shoots *Vegetarian option without ham available	£ 5.50	£ 6.60

SALADS	TAKEAWAY	EAT-IN
Grilled Halloumi & Quinoa Salad (VG) Grilled halloumi with white quinoa, yellow and green courgettes, pomegranates, shallots, sumac, mint and parsley	£ 10.00	£ 12.00

MADE-TO-ORDER	TAKEAWAY	EAT-IN
Mini Madeleines Piped and baked to order, they'll come to you right out of the oven	10pc £ 3.75 20pc £ 5.75	£ 4.50 £ 6.90
Frozen S'mores Our signature honey marshmallow wrapped around Tahitian vanilla ice cream with chocolate wafer crisps, served on a smoked willow wood branch and torched to order	£ 6.00	£ 7.20
Chocolate Chip Cookie Shot Served with our cold-infused Tahitian vanilla milk. Available all-day	£ 4.00	£ 4.80
Banoffee Paella Built in a paella pan upside-down to caramelise the bananas and keep the crust crumbly, with a light-as-air air dulce de leche mousse	£ 7.50	£ 9.00
Dosa MilleFeuille Puff pastry dosa shell, hazelnut coffee whipped Chantilly, lemon curd and candied lemon peel. Shatter and devour!	£ 7.50	£ 9.00

We sell 4" and 8" cakes!

Please order 48 hours in advance by phone or on our website www.dominiqueansellondon.com

SAVOURY	TAKEAWAY	EAT-IN
<i>All items prepared to order. Please allow a few minutes for us to freshly prepare your items!</i>		

Lighter Fare:

Perfect Little Egg Sandwich (VG) Steamed farm fresh eggs, herbs and Gruyère cheese, served on a mini brioche bun	£ 5.00	£ 6.00
Avocado Toast (VG) Fresh avocado, whole-milk ricotta and pickled pink radishes	£ 8.50	£ 10.20
Leek and Funky Cheese Quiche (VG) Sautéed leeks and Camembert cheese in a flaky pastry crust, served with a side of salad	£ 7.00	£ 8.40
Smoked Salmon & Asparagus Tartine Smoked salmon and English asparagus served on sourdough	£ 9.50	£ 11.40
Kedgeree Croquettes Smoked haddock with soft-boiled quail egg and homemade mayonnaise	£ 7.50	£ 9.00

Hearty Dishes:

Chicken Pork Belly Pot Pie Dark-meat chicken, braised pork belly, peas, onions and gravy	£ 9.50	£ 11.40
Croque Monsieur Chef Dominique's favourite! *substitution with smoked turkey available	£ 10.50	£ 12.60
Veal Meatball Soft polenta with tomato jam and roasted garlic rosemary breadcrumbs	£ 11.00	£ 13.20
Pork Sausage Roll With roasted Brussels sprouts and demi-glace sauce	£ 10.50	£ 12.60