

We proudly serve The Gentlemen Baristas coffee

HOT DRINKS TAKEAWAY EAT-IN

Blossoming Hot Chocolate		-	£ 5.80
Cappuccino	sm	£ 2.75	£ 3.30
	lg	£ 3.20	£ 3.85
Latte	sm	£ 2.75	£ 3.30
	lg	£ 3.20	£ 3.85
Americano	sm	£ 2.60	£ 3.15
	lg	£ 2.90	£ 3.50
Mocha	sm	£ 3.30	£ 4.00
	lg	£ 3.70	£ 4.50
Chai Latte	sm	£ 3.30	£ 4.00
	lg	£ 3.70	£ 4.50
Chef's Hot Chocolate	sm	£ 3.80	£ 4.60
	lg	£ 4.40	£ 5.30
Matcha Latte		£ 3.80	£ 4.60
Macchiato		£ 2.50	£ 3.25
Extra Shot		£ 1.00	£ 1.20
Flat White		£ 3.10	£ 3.75
Single Espresso		£ 2.50	£ 3.00
Double Espresso		£ 3.00	£ 3.60
Tea		£ 2.80	£ 3.40

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	£ 3.00	£ 3.60
Iced Americano	£ 3.00	£ 3.60
Iced Tea	£ 3.00	£ 3.60
Iced Mocha	£ 3.40	£ 4.10

OTHER DRINKS TAKEAWAY EAT-IN

Fresh Orange Juice	£ 3.50	£ 4.20
Fresh Lemonade	£ 3.50	£ 4.20
Still Water	£ 2.10	£ 2.50
Sparkling Water	£ 2.10	£ 2.50
Coke	£ 2.20	£ 2.65
Diet Coke	£ 2.20	£ 2.65
San Pellegrino Blood Orange	£ 2.30	£ 2.80
San Pellegrino Lemon	£ 2.30	£ 2.80

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

We're now online!

DOMINIQUE ANSELL LONDON BAKERY

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



DOMINIQUE ANSELL LONDON BAKERY

TEL: 0207 324 7705

www.dominiqueansellondon.com

17-21 Elizabeth Street London, SW1W 9RP

VIENNOISERIES TAKEAWAY EAT-IN

DKA	£ 4.00	£ 4.80
"Dominique's Kouign Amann": Caramelized on the outside, Flaky and tender layers within		
The Cronut® Pastry	£ 4.50	£ 5.20
Chef Dominique Ansell's signature "half croissant, half doughnut" pastry		
Croissant	£ 2.70	£ 3.25
Almond Croissant	£ 3.90	£ 4.70
Spicy Chorizo Croissant	£ 4.50	£ 5.40
Gruyère, diced chorizo, confit garlic and a spicy paprika kick		
Raspberry Lemon Eccles Cake	£ 4.00	£ 4.80
Puff pastry filled with lightly sweet currants, warm spices enriched butter, and a center of raspberry lemon gelée		
Pain au Chocolat	£ 3.70	£ 4.45
Coconut Pain au Chocolat	£ 3.80	£ 4.55
Welsh Rarebit Croissant	£ 4.00	£ 4.80
Guinness Worcestershire Cheddar Béchamel with Whole Grain Mustard and Fontina		
Pistachio & Rose Bostock	£ 4.00	£ 4.80
Homemade Granola and Yogurt Bowl	£ 6.50	£ 8.00

COOKIES TAKEAWAY EAT-IN

Cannelé de Bordeaux	£ 2.70	£ 3.25
Salted Caramel Brownie	£ 3.50	£ 4.25
Chocolate Chunk Cookie	£ 2.70	£ 3.25
Flourless Chocolate Pecan Cookie	£ 2.70	£ 3.25
Macaron	£ 2.00	£ 2.40
Espresso & Irish Cream, Strawberries & Clotted Cream, Peanut Butter Caramel, Lemon Chamomile, Blueberry Honey, Matcha Passionfruit, Crème Brûlée Vanilla, Dark Chocolate		

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	£ 6.50	£ 7.80
Strawberry & Vanilla Mascarpone Pavlova A light-as-air strawberry meringue filled with fresh strawberries, mascarpone and vanilla ganache and homemade strawberry jam	£ 6.50	£ 7.80
"After the Rain" Mousse Cake Fragrant jasmine mousse, pear and ginger gelée with a crisp praliné feuilletine base	£ 6.50	£ 7.80
Mini-Me Cake (GF) Our signature four-textured chocolate cake topped with miniature meringues	£ 6.50	£ 7.80
Cotton-Soft Cheesecake Our signature ricotta mousse cheesecake, lightly brûléed on top – it's as refreshing as a cold glass of milk!	£ 6.50	£ 7.80
Zahra Rose Milk Chocolate Mousse raspberry & rose coulis center, & a delicate date sponge, set atop a puffed rice & pistachio base	£ 6.50	£ 7.80
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	£ 6.50	£ 7.80
Liquid Caramel Peanut Butter Mousse Cake (GF) Liquid caramel cremeux with peanut butter mousse, cinnamon and caramelised puff rice	£ 6.50	£ 7.80
Strawberry Fromage Frais Mousse Cake A light mousse cake made with tarragon and fromage frais mousse, a center of strawberry balsamic gelée	£ 6.50	£ 7.80
Eton Mess Lunchbox Mousse & jam "strawberries," mini meringues, basil, black pepper & fromage blanc. Shake well and Enjoy!	£ 7.80	£ 9.35
Strawberry Lemon Verbena Tart With lemon verbena ganache, and soft almond sponge cake in a vanilla sablé tart shell, finished with sliced English strawberries	£ 6.50	£ 7.80
Dark Chocolate Éclair	£ 4.80	£ 5.75
Salted Caramel Éclair	£ 4.80	£ 5.75

SOUP	TAKEAWAY	EAT-IN
English Pea & Mint Soup A silky summer soup made with fresh local English peas, with mint Chantilly cream and sourdough toast, served chilled or hot (VE)	£ 5.80	£ 7.00

MADE-TO-ORDER	TAKEAWAY	EAT-IN
Mini Madeleines Piped and baked to order, they'll come to you right out of the oven	10pc £ 4.00 20pc £ 6.50	£ 4.80 £ 7.80
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	£ 6.50	£ 7.80
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 caramelize the bananas and keep the crust crumbly, with a light-as-air air dulce de leche mousse	£ 7.00	£ 8.40
Dosa Mille Feuille Puff pastry dosa shell, hazelnut coffee whipped Chantilly, lemon curd and candied lemon peel. Shatter and devour!	£ 7.70	£ 9.35

SEASONAL ITEMS	TAKEAWAY	EAT-IN
What-A-Melon Soft Serve A slice of juicy, ripe watermelon filled to-order with our refreshing homemade watermelon soft serve, complete with little chocolate "seeds" to finish	£ 6.50	£ 7.80
Strawberry Fields Soft Serve Made with our homemade strawberry soft serve, fresh English strawberries topped with white chocolate "leaves," all served in a handmade honey tuile waffle cone bowl.	£ 6.50	£ 7.80

Join us for our new Afternoon Tea For reservations and more details, visit DominiqueAnsellLondon.com

SAVOURY	TAKEAWAY	EAT-IN
Lighter Fare:		
Perfect Little Egg Sandwich (VE) Steamed farm fresh eggs, herbs and Gruyère cheese, served on a mini brioche bun	£ 5.60	£ 6.80
Avocado Toast (VE) Fresh avocado, whole-milk ricotta and pickled pink radishes	£ 9.00	£ 10.80
Lobster Roll Our lobster roll uses Canadian lobster tail meat, delicately seasoned and mixed with mayonnaise and chives, served in a light toasted bun and topped with micro cress	£ 21.00	£ 25.00
Smoked Salmon on Sourdough Toast Smoked Scottish salmon with capers, baby shallots, fish roe and lemon chive cream cheese on crispy sourdough toast	£ 9.80	£ 11.80
Ham Hock & Streaky Bacon Muffin Ham hock ballotine, crispy smoked streaky bacon and Bramley apple maple butter served on a toasted English muffin	£ 6.90	£ 8.30
Pressed Cuban Sandwich Slow-braised pork shoulder seasoned with garlic and marjoram, thinly sliced York ham, melted Swiss cheese, mustard, and pickles, on focaccia served with French fries	£ 11.00	£ 13.20

Hearty Dishes:		
Chicken Pork Belly Pot Pie Dark-meat chicken, braised pork belly, peas, onions and gravy	£ 9.80	£ 11.80
Croque Monsieur Chef Dominique's favourite!	£ 11.00	£ 13.20
Turkey Croque Monsieur Chef Dominique's favourite with a twist!	£ 11.00	£ 13.20
DAB Fish & Chips IPA beer-battered lemon sole goujons served with crispy skin-on fries.	£ 13.00	£ 15.50

We sell 4" and 8" cakes!
Please order 48 hours in advance by phone or on our website www.dominiqueanssellondon.com

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