

We proudly serve The Gentlemen Baristas coffee

HOT DRINKS		TAKEAWAY	EAT-IN
<b>Blossoming Hot Chocolate</b>		-	£ 5.80
<b>Cappuccino</b>	sm	£ 2.75	£ 3.30
	lg	£ 3.20	£ 3.85
<b>Latte</b>	sm	£ 2.75	£ 3.30
	lg	£ 3.20	£ 3.85
<b>Americano</b>	sm	£ 2.60	£ 3.15
	lg	£ 2.90	£ 3.50
<b>Mocha</b>	sm	£ 3.30	£ 4.00
	lg	£ 3.70	£ 4.50
<b>Chai Latte</b>	sm	£ 3.30	£ 4.00
	lg	£ 3.70	£ 4.50
<b>Chef's Hot Chocolate</b>	sm	£ 3.80	£ 4.60
	lg	£ 4.40	£ 5.30
<b>Matcha Latte</b>		£ 3.80	£ 4.60
<b>Macchiato</b>		£ 2.50	£ 3.25
<b>Extra Shot</b>		£ 1.00	£ 1.20
<b>Flat White</b>		£ 3.10	£ 3.75
<b>Single Espresso</b>		£ 2.50	£ 3.00
<b>Double Espresso</b>		£ 3.00	£ 3.60
<b>Tea</b>		£ 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
<b>Iced Latte</b>		£ 3.00	£ 3.60
<b>Iced Americano</b>		£ 3.00	£ 3.60
<b>Iced Tea</b>		£ 3.00	£ 3.60
<b>Iced Mocha</b>		£ 3.40	£ 4.10
<b>Coconut Matcha Iced Latte</b>		£ 3.80	£ 4.60
<b>Salted Caramel Iced Latte</b>		£ 3.80	£ 4.60
<b>Spanish Iced Cafe Con Leche</b>		£ 3.80	£ 4.60
<b>Sticky Toffee Pudding Latte</b>		£ 3.80	£ 4.60

OTHER DRINKS		TAKEAWAY	EAT-IN
<b>Fresh Orange Juice</b>		£ 3.50	£ 4.20
<b>Fresh Lemonade</b>		£ 3.50	£ 4.20
<b>Still Water</b>		£ 2.10	£ 2.50
<b>Sparkling Water</b>		£ 2.10	£ 2.50
<b>Coke</b>		£ 2.20	£ 2.65
<b>Diet Coke</b>		£ 2.20	£ 2.65
<b>San Pellegrino Blood Orange</b>		£ 2.30	£ 2.80
<b>San Pellegrino Lemon</b>		£ 2.30	£ 2.80

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: 0207 324 7705

www.dominiqueansellondon.com

17-21 Elizabeth Street London, SW1W 9RP

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

COOKIES	TAKEAWAY	EAT-IN
<b>Cannelé de Bordeaux</b>	£ 2.70	£ 3.25
<b>Salted Caramel Brownie</b>	£ 3.50	£ 4.25
<b>Chocolate Chunk Cookie</b>	£ 2.70	£ 3.25
<b>Flourless Chocolate Pecan Cookie</b>	£ 2.70	£ 3.25
<b>Macaron</b>	£ 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
<b>Paris-London</b> made with Earl Grey mousse,lemon curd and blackberry ganache	£ 6.50	£ 7.80
<b>Fig Bergamot Pavlova</b> A light-as-air Earl Grey meringue filled with fresh sliced Black Mission figs from Provence, France, homemade fig jam, and bergamot whipped ganache	£ 6.50	£ 7.80
<b>"After the Rain" Mousse Cake</b> Fragrant jasmine mousse, pear and ginger gelée with a praline feuilletine base	£ 6.50	£ 7.80
<b>Mini-Me Cake (GF)</b> Our signature four-textured chocolate cake topped with miniature meringues	£ 6.50	£ 7.80
<b>Cotton-Soft Cheesecake</b> Our signature ricotta mousse cheesecake, brûléed on top	£ 6.50	£ 7.80
<b>Zahra Rose</b> Milk Chocolate Mousse raspberry & rose coulis center, & a delicate date sponge, set atop a puffed rice & pistachio base	£ 6.50	£ 7.80
<b>Strawberry Gem</b> Filled with Sparkling Spumante strawberry mousse, strawberry compote,whipped clotted cream, and an almond dacquoise center. (non-alcoholic)	£ 6.50	£ 7.80
<b>Lime Me Up Tart</b> 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
<b>Liquid Caramel Peanut Butter Mousse Cake (GF)</b> Liquid caramel cremeux with peanut butter mousse, cinnamon and puff rice	£ 6.50	£ 7.80
<b>Eton Mess Lunchbox</b> Mousse & jam "strawberries," mini meringues, basil, black pepper & fromage blanc.	£ 7.80	£ 9.35
<b>Honey Guava Plum Tart</b> With fresh sliced honey-poached red plums, guava whipped ganache, and Mirabelle plum jam (made with Mirabelle plums from France), in a vanilla sablé tart shell	£ 6.50	£ 7.80
<b>Dark Chocolate Éclair</b>	£ 4.80	£ 5.75
<b>Salted Caramel Éclair</b>	£ 4.80	£ 5.75

SOUP	TAKEAWAY	EAT-IN
<b>English Pea &amp; Mint Soup</b> 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		
<b>Mini Madeleines</b> 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
<b>Frozen S'mores</b> 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
<b>Chocolate Chip Cookie Shot</b> Served with our cold-infused Tahitian vanilla milk. <b>Available all-day</b>	£ 4.00	£ 4.80
<b>Banoffee Paella</b> 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
<b>Dosa Mille Feuille</b> Puff pastry dosa shell, hazelnut coffee whipped Chantilly, lemon curd and candied lemon peel. Shatter and devour!	£ 7.70	£ 9.35
SEASONAL ITEMS		
<b>What-A-Melon Soft Serve</b> 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
<b>Strawberry Fields Soft Serve</b> 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
<b>Pop Fleur</b> Made with a light and airy whipped yogurt with Wakamomo peaches (tiny, fragrant mountain peaches from Japan). Push it up and watch it grow.	£ 4.50	£ 5.40

SAVOURY	TAKEAWAY	EAT-IN
<b>Lighter Fare:</b>		
<b>Perfect Little Egg Sandwich (VE)</b> Steamed farm fresh eggs, herbs and Gruyère cheese, served on a mini brioche bun	£ 5.60	£ 6.80
<b>Avocado Toast (VE)</b> Fresh avocado, whole-milk ricotta and pickled pink radishes	£ 9.00	£ 10.80
<b>Smoked Salmon on Sourdough Toast</b> Smoked Scottish salmon with capers, baby shallots, fish roe and lemon chive cream cheese on crispy sourdough toast	£ 9.80	£ 11.80
<b>Ham Hock &amp; Streaky Bacon Muffin</b> Ham hock ballotine, crispy smoked streaky bacon and Bramley apple maple butter served on a toasted English muffin	£ 6.90	£ 8.30
<b>Hearty Dishes:</b>		
<b>Chicken Pork Belly Pot Pie</b> Dark-meat chicken, braised pork belly, peas, onions and gravy	£ 9.80	£ 11.80
<b>Croque Monsieur</b> Chef Dominique's favourite!	£ 11.00	£ 13.20
<b>Turkey Croque Monsieur</b> Chef Dominique's favourite with a twist!	£ 11.00	£ 13.20
<b>DAB Fish &amp; Chips</b> IPA beer-battered lemon sole goujons served with crispy skin-on fries.	£ 13.00	£ 15.50
<b>Pressed Cuban Sandwich</b> Slow-braised pork shoulder with garlic and marjoram, thinly sliced York ham, melted Swiss cheese, mustard, and pickles, on focaccia and pressed until crispy, served with French fries	£ 11.00	£13.20
<b>Lobster Roll</b> A classic Lobster Roll with tender Canadian lobster tail meat dressed in a chive mayonnaise, topped with microcress and served on a lightly toasted split-top bun, with crispy French fries on the side	£ 21.00	£ 25.00

**We sell 4" and 8" cakes!**  
Please order 48 hours in advance by phone or on our website [www.dominiqueansellondon.com](http://www.dominiqueansellondon.com)