

# MENU

## OPENING HOURS:

MON-SAT (8:00AM TO 8:00PM)

SUN (9:00AM TO 8:00PM)

## HOT DRINKS

Blossoming Hot Chocolate

Cappuccino

Latte

Americano

Mocha

Chai Latte

Chef's Hot Chocolate

Spiced Hot Apple

Matcha Latte

Macchiato

Extra Shot

Flat White

Single Espresso

Double Espresso

Tea

Chamomile, Lemon Verbena,  
Yunnan Green Tea, English Breakfast, Earl Grey,  
Darjeeling, and DAB Bespoke Blend – all from  
Camellia's Tea

## COLD DRINKS

Iced Latte

Iced Americano

Iced Tea

Iced Mocha

## OTHER DRINKS

Fresh Orange Juice

Fresh Lemonade

Still Water

Sparkling Water

	£	£
TAKEAWAY	EAT-IN	

5.40

2.50 3.00

2.80 3.40

sm  
lg

2.50 3.00

sm  
lg

2.20 2.60

sm  
lg

2.50 3.00

sm  
lg

3.00 3.60

sm  
lg

3.30 3.90

sm  
lg

2.90 3.50

sm  
lg

3.20 3.80

sm  
lg

3.50 4.20

sm  
lg

4.00 4.80

sm  
lg

4.00 4.80

sm  
lg

3.50 4.20

sm  
lg

2.20 2.60

sm  
lg

1.90 2.20

sm  
lg

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	2.20	2.60

## VIENNOISERIES

DKA	3.75	4.50
"Dominique's Kouign Amann": Caramelized on the outside, Flaky and tender layers within		
The Cronut® Pastry	4.00	4.80
Chef Dominique Ansel's signature "half croissant, half doughnut" pastry		
Croissant	2.50	3.00
Almond Croissant	3.50	4.20
Spicy Chorizo Croissant	4.25	5.10
Gruyere, diced chorizo, confit garlic and A spicy paprika kick		
Pain au Chocolat	3.50	4.20
Pistachio Rose Bostock	3.50	4.20
Welsh Rarebit Croissant	3.75	4.20
Guinness Worcestershire		
Cheddar Béchamel with Whole Grain Mustard and Fontina		
Homemade Granola and Yogurt Bowl	6.00	7.20

## COOKIES

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	1.80	2.20
Espresso & Irish Cream, Strawberries & Clotted Cream, Peanut Butter Caramel, Lemon Chamomile, Blueberry Honey,		
Matcha Passionfruit, Crème Brûlée Vanilla, Dark Chocolate		

## CAKES & TARTS

Paris-London	6.20	7.50
Our twist on the Paris-Brest, made with Earl Grey mousse, lemon curd and blackberry ganache		
Eton Mess Lunchbox (GF)	7.50	9.00
"Strawberries" made of mousse and jam with black pepper mini meringues, fromage blanc and mini-basil. Make a mess before you eat!		

“After the Rain” Mousse Cake	6.00	7.20
Fragrant jasmine mousse, pear and ginger gelée with a crisp praliné feuilletine base		
Mini-Me Cake (GF)	6.00	7.20
Our signature four-textured chocolate cake topped with miniature meringues		
Cotton-Soft Cheesecake	5.90	7.10
Our signature ricotta mousse cheesecake, lightly brûléed on top – it’s as refreshing as a cold glass of milk!		
Whole Apple Tart Tatin	6.20	7.50
A whole caramelized apple on a sable Breton base with a quenelle of Chantilly crème fraîche		
Chilly the Penguin	6.20	7.50
A classic French religieuse filled with Mexican hot chocolate cream with a little kick of chili and a Valrhona glaze		
Lime Me Up Tart	6.20	7.50
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		
Liquid Caramel Peanut Butter Mousse Cake (GF)	5.90	7.10
Liquid caramel cremeux with peanut butter mousse, cinnamon and caramelised puff rice		
Mont Blanc	6.20	7.80
Chestnut Mont Blanc with a light cassis rose cream and white meringue		
Fig & Mascarpone Cream Cake	6.00	7.20
Black Turkish figs, a touch of rosemary in a mascarpone cream mousse, and brown sugar financier		
Dark Chocolate Éclair	4.50	5.40
Salted Caramel Éclair	4.50	5.40

## SOUP

Roasted Pumpkin & Yorkshire Fettle Soup (VG)	5.50	6.60
Creamy roasted pumpkin, mild red chili & thyme soup served with Yorkshire fettle cheese & a crispy crouton		

## SALAD

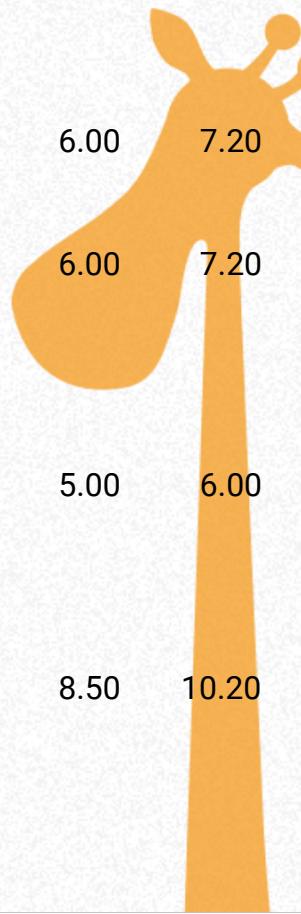
Burrata & French Fig Salad (VG)	10.00	12.00
Creamy burrata with French figs, rocket, applewood smoked roasted hazelnuts and a balsamic glaze		

## MADE-TO-ORDER

Mini Madeleines 10pc	3.75	4.50
Piped and baked to order, 20pc they'll come to you right out of the oven	5.75	6.90
Frozen S'mores	6.00	7.20
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		
Chocolate Chip Cookie Shot	4.00	4.80
Served with our cold-infused Tahitian vanilla milk. Available all-day		
Banoffee Paella	6.50	7.80
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		
Dosa Mille Feuille	7.50	9.00
Puff pastry dosa shell, hazelnut coffee whipped Chantilly, lemon curd and candied lemon peel. Shatter and devour!		

## SEASONAL

Extra Silky Pumpkin Pie Slice	6.00	7.20
Our delicately spiced pie is triple-strained, resulting in an extra smooth pumpkin custard		
Bourbon Pecan Pie	6.00	7.20
Rich & gooey with brown sugar, molasses & whole toasted pecans		



## SAVOURY

Perfect Little Egg Sandwich (VG)	5.00	6.00
Steamed farm fresh eggs, herbs and Gruyère cheese, served on a mini brioche bun		
Avocado Toast (VG)	8.50	10.20
Fresh avocado, whole-milk ricotta and pickled pink radishes		

Wild Mushroom and Goats Curd Quiche (VG)	7.00	8.40
Sautéed wild mushrooms, chopped confit garlic & Neal's Yard goats curd in a flaky pastry crust, served with a side salad		
Smoked Salmon on Sourdough Toast	9.50	11.40
Smoked Scottish salmon with capers, baby shallots, fish roe and lemon chive cream cheese on crispy sourdough toast		
Ham Hock & Streaky Bacon Muffin	6.50	7.80
Ham hock ballotine, crispy smoked streaky bacon and Bramley apple maple butter served on a toasted English muffin		
Dijon Pistachio Chicken Sandwich*	6.50	7.80
Dark-meat chicken with pistachios, crisp baby gem lettuce and tomatoes on a homemade brioche bun		
*substitution without nuts available		
Chicken Pork Belly Pot Pie	9.50	11.40
Dark-meat chicken, braised pork belly, peas, onions and gravy		
Croque Monsieur	10.50	12.60
Chef Dominique's favourite!		
Turkey Croque Monsieur	10.50	12.60
Chef Dominique's favourite with a twist!		

