



Free delivery from 10 donuts (£5 charge for less)
All Donuts £2.50 | Ferrero Rocher £3.00
Gluten Free Donuts available on request

Raspberry Jam!

Filled with Tiptree raspberry jam, tossed in Billingtons golden caster sugar

Creme Brûlée!

Filled with Tahitian vanilla creme brûlée, glazed with Billingtons golden caster sugar for that sugar crunch

Ferrero Rocher!

Chef's special! Slow-matured dough filled with Valrhona 55% chocolate and a roasted hazelnut ganache, topped with Valrhona Cocoa chocolate icing and a whole Ferrero Rocher!

Nutella!

Stuffed with a roasted hazelnut ganache and Valrhona 55% chocolate, decorated with Valrhona Cocoa chocolate icing and dark chocolate shavings

Pistachio!

You'd be nuts not to try one! Slow-matured dough with a Bronte pistachio custard filling, decorated with Bronte pistachio icing and pistachio crumbs.

Strawberry Custard!

Our 48 hour slow matured dough, filled with Our English strawberry custard. Our English strawberry icing topping freeze dried strawberry crumble.

Vanilla Custard!

Messy and delicious, this classic is filled with Tahitian vanilla custard filling, and topped with sweet Vanilla bean icing

Banoffee!

Mmm... filled with Dulce de Leche custard filling, decorated with Dulce de Leche vanilla icing, Valrhona 55% dark chocolate shavings and crushed banana crumbs

Caramel Custard!

A succulent French classic, this one is filled with Dulce de Leche custard filling, and decorated with special Dulce de Leche vanilla icing

Rhubarb and Vanilla custard!

Our 48 hour slow matured dough filled with our Tahitian vanilla and rhubarb custard filling. Tossed in Billingtons golden castor sugar and cinnamon spice mix.

Red Velvet!

Always popular, these handmade ring donuts are flavoured with Valrhona cocoa powder and decorated with cream cheese and freeze dried strawberry crumbs

Boston Cream Flake!

New England inspired filled donut with Tahitian vanilla custard filling, decorated with Valrhona Cocoa chocolate icing topping, Dulce de Leche and an extra Flake!

White Chocolate and Matcha!

A very special recipe – slow matured dough filled with Valrhona 33% white chocolate ganache, and decorated with unique Matcha green tea icing

Lemon Meringue!

Our 48 hour slow matured dough, filled with Yuzu custard, lemon icing topping, crushed vanilla meringue, freeze dried raspberry and chantilly cream.



Order your Donuts now
020 7221 3306