

Celebration Cakes

Vanilla Jam Cake: Three layers of vanilla sponge filled with a tart cherry jam and vanilla buttercream. The top and sides are iced with an off-white vanilla buttercream.

Victoria Sponge Cake: Two layers of buttery sponge filled with raspberry jam and a generous amount of whipped cream then dusted with icing sugar. This cake is only available in sizes up to 10”.

Chocolate Devils Food Cake: Three layers of dark chocolate devil’s food cake drizzled with a brandy syrup. The cake is filled and covered on the top and sides with a silky dark chocolate buttercream.

Chocolate Violet Cream Cake: Three layers of dark chocolate devil’s food cake drizzled with vanilla bean syrup. The cake is filled and covered on the top and sides with a pale purple buttercream scented with French violets.

Chocolate Salted Caramel Cake: Three layers of dark chocolate devils food cake drizzled with dark rum syrup. The cake is filled and covered on the top and sides with our signature salted caramel buttercream.

Cake Sizes and Prices:

6” cake, serves up to 8: £40

12” cake, serves up to 40: £200

8” cake, serves up to 12: £60

15” cake, serves up to 60: £350

10” cake, serves up to 20: £100

Deluxe Cakes

Bubble Cake: Our favourite gluten free almond sponge piped with fresh marshmallow bubbles and decorated with fresh seasonal fruit and freeze-dried raspberry dust.

Single sheet cake, serves up to 25: £125 Tiered sheet cake, serves up to 33: £175

Tiramisu Layer Cake: Three layers of fluffy vanilla sponge soaked in Allpress espresso filled with mascarpone cream and iced with an espresso buttercream.

Amalfi Lemon & Elderflower Cake: Three layers of vanilla sponge drizzled with elderflower cordial and filled with a tart lemon curd. The top and sides are iced with buttercream lightly scented with the juice and zest of lemons from the Amalfi coast of Italy.

Coconut Pudding Cake: Three layers of vanilla sponge drizzled with white rum-coconut milk syrup and filled with Hawaiian coconut milk pudding. The top and sides are iced with a white coconut buttercream sprinkled with shredded coconut.

Seasonal Buttercream Cake: Three layers of vanilla sponge filled and topped with seasonal buttercream made from fresh fruit puree. The cake is topped with seasonal fruit.

Cake Sizes and Prices:

6” cake, serves up to 8: £48

12” cake, serves up to 40: £240

8” cake, serves up to 12: £72

15” cake, serves up to 60: £420

10” cake, serves up to 20: £120

All cakes listed above can be made with gluten free flour with an additional fee:

6" & 8" cakes: £5 10" cake: £10 12" & 15" cakes: £15

** Please note our gluten free vanilla sponge contains almond. We require 48 hours notice for 6" and 8" cakes and 72 hours for any larger cakes, or cakes made with gluten free flour*

Vegan

Date Dream (V, GF, RSF): Three layers of golden Medjool date sponge made with our own gluten-free flour mix. The layers are filled with a date, almond butter and sea salt icing, and finished with a dusting of coconut flour, freeze dried raspberry, dates and flower petals. Gluten, egg, dairy and refined sugar free.

6" cake, serves up to 8: £50

12" cake, serves up to 40: £250

8" cake, serves up to 12: £75

15" cake, serves up to 60: £400

10" cake, serves up to 20: £125

Stacked Celebration Cakes

All of the cakes on our menu can be stacked to create something extra special, for an additional £25. We assemble cakes in the following sizes at the bakery prior to collection or delivery. Custom square Perspex boards are available on request (£25).

6" tier, 8" tier, up to 20 serves

6" tier, 10" tier, up to 30 serves

8" tier, 12" tier, up to 50 serves

For larger stacked cakes, please enquire when placing your order.

** We require at least one week's notice for stacked cakes*

Decoration

Fresh flowers

6" cake: £15 8" cake: £20 10" cake: £25 12" cake: £40 15" cake: £50

Banners

Hand-stamped, customised banners made from vintage wallpaper from with up to 3 words, £5.

Cupcakes

Mini Cupcakes Box of 8: £10.80, Box of 16: £21.60

A tiny sponge cake iced with a piped star of buttercream. Vanilla and chocolate sponge available with your choice of one icing per 8 cupcakes.

Cupcakes £3.00

A traditional American cupcake iced and finished by hand, with swoops of buttercream. We require a minimum of 4 for bespoke orders. Vanilla and chocolate sponge available with a choice of one icing per box.

Allergies or Ingredient Sensitivities

All cakes are made in a kitchen shared with soy, milk, eggs, peanuts and tree nuts. If you have any food allergens or intolerances, please speak with our staff about our ingredients before placing your order. A number of our cakes contain a small amount of alcohol to balance the flavour, please always consult with our staff if in need of an alcohol free cake.

Ordering, payment, collection, and delivery

Our kitchen is small and our capacity is limited. For this reason we suggest to allow as much time as possible to avoid disappointment.

We process orders from 9am-5pm Monday – Friday and do not take orders on the weekend (excluding bank holidays). We require payment in full to finalise and confirm your order.

Prices are subject to change until paid for.

Cakes can be collected from 9:30am on weekdays and 11:30am on weekends. Delivery cost is based on your postcode. We run a 3-hour window for delivery, please note we require a contact number for someone at the delivery location for the courier.

Changes to Confirmed Orders

All sales for small cakes (6", 8" and 10") and cupcakes are final. Changes to orders will not be accepted with less than 72 hours notice. If you have ordered a larger cake (above 10" or tiered) and need to change the date or cancel, we can offer a credit voucher if notified within 72 hours of the original date.

Cake Storage & Fresh Fruit and Flowers

All our cakes should be kept in a cool place or fridge between collection and serving. We advise taking the cake out of the fridge an hour before serving to allow it to come up to room temperature. We advise cakes with fruit and/or flowers are displayed on the day of collection or delivery. Please note our flowers are decorative and not edible.