

ORDERING PROCESS

All orders must be placed, amended or cancelled by 14.00hrs on day prior to delivery.

Tel. 01564 772 124 Fax. 01564 776 774

Traditional English Bread

WHITE 400gm | 800gm

Unbleached flour and two stage fermentation

Tin
Farmhouse
Brick
Bloomer

White Country

WHOLEMEAL 400gm | 800gm

100% wholemeal, long fermentation

Tin
Brick
Farmhouse
Cob

GRANARY 400gm | 800gm

100% crunchy granary flour with a dark malty flavour

Tin
Brick
Farmhouse
Rustic Granary
Bloomer

ROLLS small | large

Wholemeal
Granary
White
Sesame Bap
Round
Mini Rustic Ciabatta
Square Ciabatta

SPECIALITY BREAD (Available Mon-Sat)

Classic Baguette (360gm)

French flour and rye sour

Rustic Baguette (360gm)

French flour + 3 hour fermentation

Olive and Herb De Provence

French dark rye/white + olives

Roasted Onion

Unbleached white + roasted onion

Sundried Tomato

Unbleached white + sundried tomato

Walnut

Wholemeal and cracked wheat + walnut

Date, Sultana and Pecan

French flour + sultana, dates, pecan nuts

Focaccia (360gm)

Roasted onion and rosemary

Plain Ciabatta

Garlic Ciabatta

SPECIALITY BREAD (Available days specified)

Sourdough

Raisin, Rosemary and Sea salt

Sourdough (Sat)

No yeast, long fermentation

Rye and Sunflower (Fri-Sat)

Fig and Egyptian Fennel Seed (Sat)

100% Rye (Fri-Sat)

Focaccia (Fri-Sat)

Garlic and Rosemary with olive Oil

Mediterranean (Thurs)

Olives, peppers, herbs and tomato garlic

Pumpernickels Molasses (Fri-Sat)

Spelt Bread (Fri-Sat)

Kalamata Olive Sourdough (Sat)

Muli-seed (Thurs, Sat)

Fougasse .Provencal (Fri, Sat)

Tomato, Ham and Cheese

Cherry Tomato, Parmesan Focaccia