

BREAD

*Handmade sourdough products
and breads baked in wood-fired ovens*

Signature Breads

Organic Bloomer – Organic Sourdough

*A soft, healthy bread with a light crust, spongy crumb and a slightly nutty flavour
wood oven baked*

100% stone-ground organic flour; 500 year-old mother dough from Ischia, 24-hour fermentation

Available in large or medium-sized long loaves, sliced (14mm) or unsliced

Cafone – White Sourdough

*Traditional southern-Italian bread; deep, caramelised crust and chewy, open structured crumb; naturally
long lasting and great for toasting*

wood oven baked

*Italian Tipo 00 wheat flour and premium organic wheat flour from the Cotswolds; 500 year-old mother
dough, 24-hour fermentation*

Available in large or medium-sized long loaves, sliced (14mm) or unsliced, also available as a 500g deli loaf

Bukowski – Rustic Sourdough

*A mixed flour sourdough, with a touch of malt and added wheat flakes; medium crust with a chewy, even
crumb; flavoursome and healthy*

wood oven baked

A mixture of wheat, organic rye and wholemeal flours from Dorset and the Cotswolds

500 year-old mother dough, 24-hour fermentation

Available in large or medium-sized long loaves, sliced (14mm) or unsliced

Large loaves are around 2kg and medium around 1kg (see price list)

Baked weights can vary but loaf sizes are consistent

Large loaves yield around 22 slices and medium loaves 18 slices

All products lose 10-15% of given weight during baking. Products do or may include gluten, trace seeds or nuts. Other allergens may include dairy or yeast. Please see our allergens information sheet for further clarification.

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Deli & Speciality Breads

Rustic Round

A flavoursome and healthy mixed flour sourdough, with a touch of malt and wheat flakes; medium crust with a chewy, even crumb

A mixture of wheat, organic rye and wholemeal flours

500 year-old mother dough, 24-hour fermentation

1000g and 500g round loaf

Pagnotta

A soft, healthy bread with a light crust, spongy crumb and a slightly nutty flavour

100% stone-ground organic flour, 500 year-old mother dough, 24-hour fermentation

650g round loaf

Walnut & Rye Sour

Rustic sourdough with added walnuts; great with cheeses and fruit spreads

Mixed wheat and organic rye flour with a touch of malt, 500 year-old mother dough, 24-hour fermentation

750g long loaf

Rustic Round with Pumpkin Seeds

Rustic sourdough with added pumpkin seeds; great toasted with butter

*Mixed wheat, organic rye and wholemeal flour, 500 year-old mother dough from Ischia
24-hour fermentation*

800g round loaf

Olive Sourdough

Rustic sourdough with added black olives; great toasted with dips and roasted vegetables

*Mixed wheat, organic rye and wholemeal flour, 500 year-old mother dough from Ischia
24-hour fermentation*

800g round loaf

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Tins

Tins for Toasties (OT/ OTS)

*A light, soft, morning bread; useful for breakfast toast and traditional sandwiches
Direct dough, made with 16hr sourdough poolish, added organic flour and yeast
1200g or 700g, available sliced (14mm, 16 or 10 slices) or unsliced*

Sourdough Sandwich Tin (SST)

*Soft, healthy, organic sourdough tin; soft crumb, light crust and good flavour
100% stone-ground organic flour; 500 year-old mother dough, 24-hour fermentation
1200g or 600g, available sliced (14mm, 16 or 10 slices) or unsliced*

Healthy Rustic Tin (ST/ STSL)

*A flavoursome and healthy sourdough, with a touch of malt and wheat flakes
A mixture of wheat, organic rye and wholemeal flours
500 year-old mother dough, 24-hour fermentation
1100g or 700g, available sliced (14mm, 16 or 10 slices) or unsliced*

Rye Tin (RIT)

*A dense, low gluten rye loaf, hugely flavoursome and healthy
100% stone ground rye sourdough, with sunflower seeds
700g*

Sourdough Sweet Tin (SBT)

*A structured and super-soft tin loaf with a versatile flavour that lends itself to either savoury or sweet
recipes; lovely toasted, perfect for French Toast
A long fermented poolish with added fine white flour, yeast, rapeseed oil and our house syrup
1000g or 500g*

Brioche Tin (BR)

*A rich, short dough with a buttery mouth feel, glazed with egg to finish
Wheat flour, eggs, butter, sugar and yeast
900g*

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Rye Breads

100% Sourdough Rye 'Vollkorn'

Traditional dark rye loaf, full of flavour and crunch with a hint of sweetness

Organic stone ground rye flour, organic cracked rye grains, sunflower seeds, potatoes, malt and molasses, rye sourdough

800g

Rye Tin, with seeds

A dense, low gluten rye loaf, hugely flavoursome and healthy

100% stone ground rye sourdough, with sunflower seeds

700g

Sticks

Rustic Sourdough Stick (CS)

A crusty slim stick, with an open crumb and healthy flavour

A mixture of wheat, organic rye and wholemeal flours

500 year-old mother dough, 24-hour fermentation

400g

Country Sourdough Stick

A broader stick, with a light crust; full of flavour with a touch of malt and added wheat flakes

A blend of wheat, organic rye and wholemeal flours

500 year-old mother dough, 24-hour fermentation

900g

White Sourdough Stick

A broad white stick with a light crust, made from our signature white sourdough recipe

Italian 00 wheat flour and premium organic wheat flour

24-hour fermentation, 500-year-old mother dough

900g, also available sliced (14mm, 22 slices)

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Buns & Deli Items

Sourdough Rolls & Buns

Moist and succulent buns with a soft, glazed exterior and a hint of sweetness

A long fermented poolish with added fine white flour, yeast, rapeseed oil and our house syrup

130g /12cm - 80g/10cm - 40g/6cm - 120g Hot Dog Bun

Brioche Buns & Tin

Rich and buttery glazed Brioche

Wheat flour, eggs, butter, sugar and yeast

900g Tin and 100g /10cm or 40g/6cm buns

Sourdough Flatbread 'Panuozzi'

Open-structured pocket breads, baked at high temperatures in our wood-burning ovens

Italian Tipo 00 wheat flour and premium organic wheat flour

500 year-old mother dough 24-hour fermentation, 200g

Cocchietta

Rectangular Italian panini, with a thin floured crust and soft internal structure

A long fermented poolish with added fine white flour, yeast and olive oil

140g/16cm - 100g/14cm

English Flour Rolls

Floured round rolls, with a soft crumb

A long fermented poolish with added fine white flour, yeast and a little sugar

120g/10cm

Focaccia Rolls

Moist Soft Olive Oil Rolls

A long fermented poolish with added fine white flour, yeast and plenty of olive oil

130g/10 cm

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Focaccia & Ciabatta

Focaccia

Trays of moist Focaccia, dressed with olive oil and fresh rosemary or Kalamata olives.

A long fermented poolish with added fine white flour, yeast and plenty of olive oil

Full Tray 1200g - 32/26cm or Half Tray 550g - 30/16cm

Ciabatta

Open structured soft loaf with a light crust

A long fermented poolish with added fine white flour, yeast and plenty of olive oil

400g, 240g

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