

Pugliese



A mild simple loaf from Puglia, the 'heel' of Italy. A touch of Polenta gives it a golden crunchy crust and the wet dough results in a light and airy crumb.

400g bloomer

Ciabatta



Our ciabatta is made from an authentic biga base giving a slightly sour taste and great intensity of flavour, stretched into a traditional slipper shape.

400g slipper loaf

110g panini

Tortano



Surprisingly light bread, considering it's packed with baked potatoes. The touch of honey gives a slight sweetness to the crust. A brilliant all-rounder.

110g roll
 400g crown

800g crown
 800g long

Focaccia



Using the finest ingredients, we press the toppings into the dough allowing the flavours to blend during the proving process.

Tomato & Basil
 Rosemary & Sea Salt
 Seasonal Flavours

Bap	300g	450g	2kg
X	✓	✓	✓
	✓	✓	✓
X	✓	X	X

Calabrese



A traditional Calabrian recipe, with a high percentage of finely milled semolina flour, giving the crumb its wonderful golden hue. Soft, 'cakey' & light.

1.6kg round

Country Levain



Our classic sourdough. Using wheat, wholemeal and rye flour, and of course our original levain starter.

400g bloomer £1.60 800g bloomer

Wheatgerm Levain



A strong sourdough base with wheatgerm which adds a slightly nutty flavour and takes the edge off the sourness of the levain starter.

400g bloomer

800g bloomer

Walnut Levain



We roast the walnuts before adding them to the sourdough, releasing the natural oils so the amazing flavours permeate the loaf.

400g bloomer

800g bloomer

Mixed Olive Country Levain



Our Country levain is packed with top quality black and green olives, both whole and cut, so not a patch of dough misses out on share of flavour.

400g bloomer

Sultana & Spelt Levain



The addition of spelt gives this bread a stronger and slightly bitter flavour, which is, in turn, brilliantly balanced by the plump ripe sultanas.

400g bloomer

800g bloomer

Walnut & Raisin Levain



As if Walnuts weren't enough, we've added juicy raisins for a perfectly balanced fruit & nut bread.

800g bloomer

Fruit Loaf



"More fruit" we cried, "more fruit!" until there's barely any dough between the juicy apricots and sultanas. A treat on its own and a luxury with butter and jam.

280g round

London White



Based on a 1930's recipe this classic has a soft golden crust and a creamy centre.

110g mini bloomer roll
 400g bloomer or tin

800g bloomer or tin
 800g sliced bloomer/tin

Multigrain



A lightly malted dough, with flax, sunflower and sesame seeds for added crunch and flavour.

110g mini bloomer roll
 400g round or tin

800g bloomer or tin
 800g sliced bloomer/tin

London Wholemeal



Not only is the bread baked here in London but the wheat is grown and milled within 10 miles of the bakery by the last remaining family run millers, Wright's. A truly London loaf!

400g bloomer or tin

800g bloomer
 800g sliced bloomer

English Stick



An English 'baguette', with a crunchy crust and a light moist crumb.

250g sticks

Multigrain Stick



Our great multigrain dough in a stick format. Extra crunchy.

Light Rye & Caraway



All the flavour and character of a rye bread but not as dense as the 100% rye. Very versatile bread.

800g bloomer

100% Rye



Made in the Scandinavian tradition, with potatoes and cane molasses, this truly authentic rye bread is dense and moist. Wheat free.

400g tin

Whole Wheat Soda Bread



Traditionally made with baking soda instead of yeast and plenty of buttermilk to keep the dough moist and crumbly.

800g loaf

Luxury English Muffins



A mild sourdough starter with lots of milk, baked on a skillet, turned by hand, one by one, until they're just golden.

100g

PRICELIST

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Brioche



Our Brioche is the real thing, made with free-range eggs & the finest French Butter, and as with all our breads, it has a long, slow fermentation.

20g tete
 3" burger bap

400g tin
 800g tin

Muffins



Made from scratch each morning using the best raw ingredients.

Marbled Chocolate
 Blueberry
 Raisin & Bran

Raspberry & Honey (Sugar and Dairy Free)

Chelsea Buns



Deliciously sticky, hand-rolled square buns filled with currants and spices. Now available in mini too!

Tray of 15 mini
 Tray of 8 large

Eccles Cakes



Flaky puff pastry cases filled with currants, spices and mixed peel, topped with Demerara sugar.

Bakewell Tart



..or is it a Bakewell *Pudding*? Either way, they're delicious. Beautifully 'short' pastry, sweet jam and almond sponge topped with flaked almonds.

Box of 4

Chocolate Brownie



Everyone's idea of a brownie is slightly different. Ours are light, but with a delicate crunchy layer on top, gooey in the middle and chocolaty without being sickly.

1kg tray

Croissants & Pastries



Made with plenty of the finest quality French butter and fresh fruit then carefully shaped by cool hands.

Croissant
 Almond Croissant
 Pain Au Chocolat
 Pain Au Raisin
 Fruit Danish

Mini	Medium	Large
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓
✓	✓	✓

A few things to note...

We prefer our loaves whole but, if you're looking for petite dinner rolls, please ask us and we'll see what we can do.

We also know that sometimes, there's just no substitute for a burger bun so we have floured or sesame seed buns ranging from 2" to 5", available in batches of 10.

We're developing new breads all the time so if there's something you're looking for that you can't find on this list, please ask us. We may be making it already, or maybe we're just waiting for someone to ask us!

We bake and deliver every day of the week, every day of the year.

All products require a minimum of 48hrs order lead time, with the exception of the Croissants, Pastries and Muffins, which can be ordered by 2pm for the next day. Orders of £30 and over are delivered free of charge within central London.