# THE BREAD FACTORY™

EST. 1993

BY APPOINTMENT TO
HIS MAJESTY THE KING
SUPPLIERS OF
ARTISAN BAKERY GOODS
THE BREAD FACTORY
LONDON



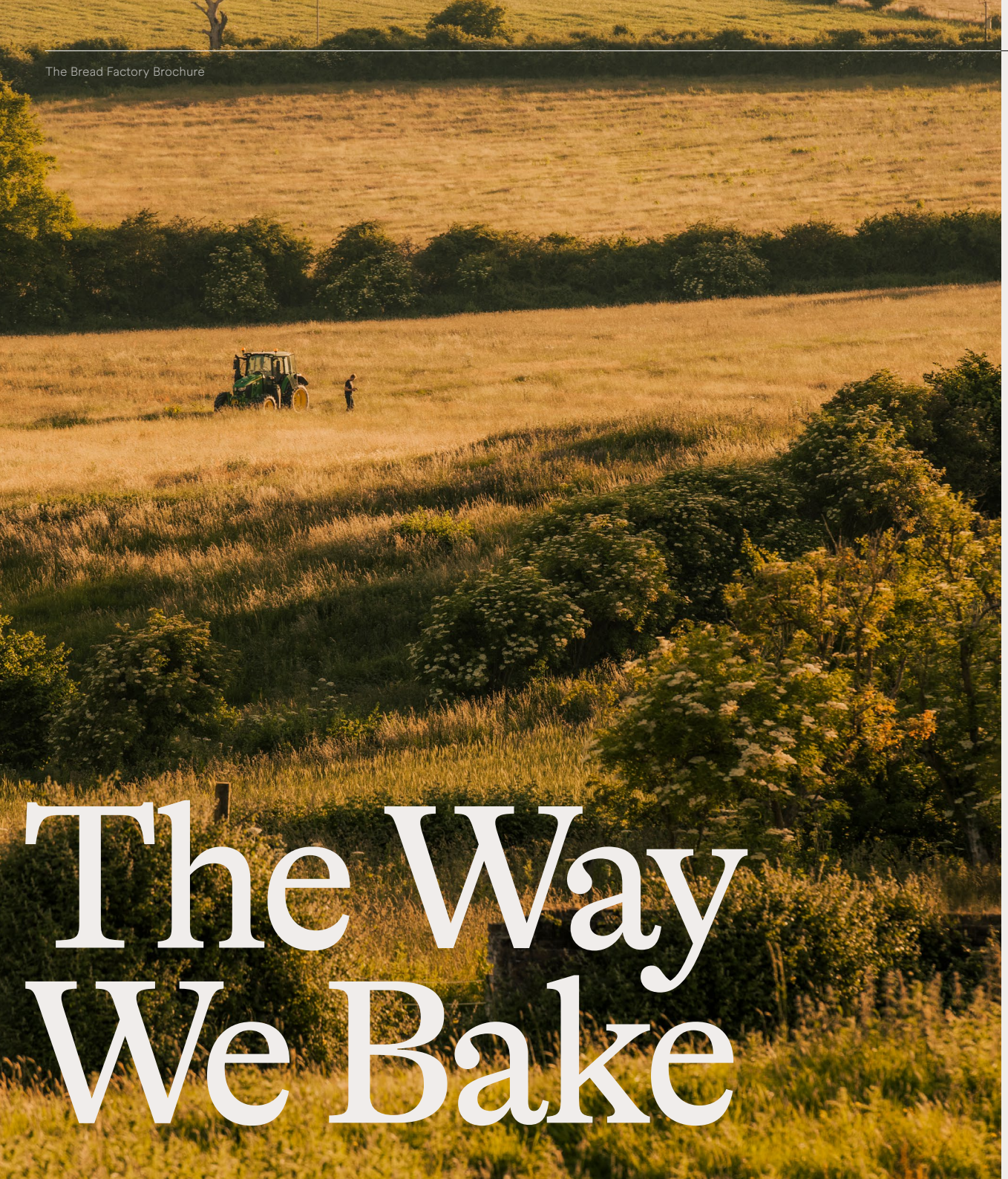
# *Specialist craft bakery serving top chefs for over 30 years*

In the 1990s, our founder Gail Mejia brought together some of the best bakers in London to bake proper bread for the city's top chefs and restaurants. That was the start of The Bread Factory — a name chosen with irony, because everything we made was (and still is) handmade with care, using traditional methods and the best ingredients we could find.

Since then we've grown from a small team of bakers into one of the UK's leading artisan bakeries, serving chefs across the land who care about the quality of their bread as much as we do.

We work with trusted millers and farmers, ask tougher questions about flour and flavour, and constantly evolve how we bake to meet the highest standards. We don't just make just bread. We partner with people who expect better and who rely on us to deliver it, every day.

We've always believed that good bread should do more than fill a plate. It should tell a story — of quality, craft, and care.



# The Way We Bake

The way bread is made today is a problem. Modern farming practices have left the soil tired and depleted, while a focus on mass production over quality means much of the bread we eat isn't what it should be. But we believe in something better, bread that nourishes the people who eat it, and the land it comes from. Bread that's full of flavour, and part of a food system built to last.

That belief is at the heart of The Way We Bake. Our ethos and strategy that shapes every decision we make. It means using traditional methods not out of nostalgia, but because they work and combining them with innovation when and where it matters. It means working with partners who prioritise soil health, biodiversity, and better farming practices. In the last two years, we've started incorporating regeneratively farmed and diverse grains into our loaves; a step towards a more resilient food system.

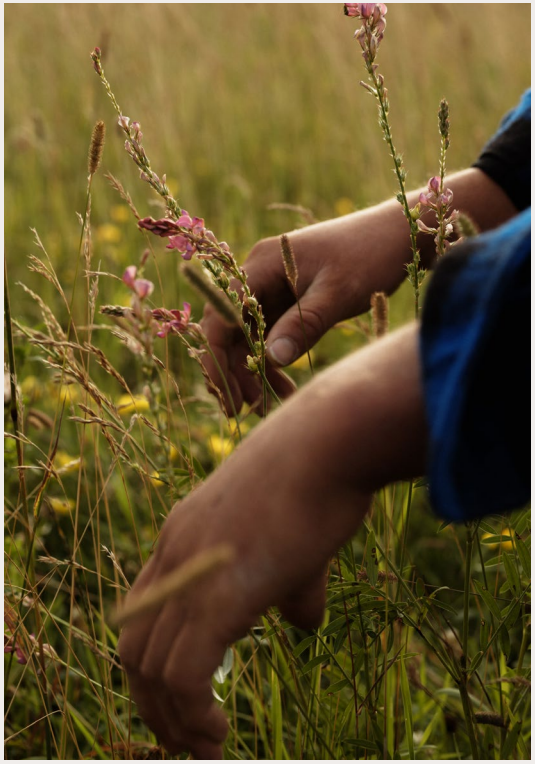
Baking this way is not just about what we make; it's about how we think. It's a commitment to evolve, to improve, and to question. To build a system that supports the land, the growers, and the people we feed.

## ALLERGEN KEY

- Contains Dairy
- Contains Wheat
- Contains Eggs
- Contains Soya
- Contains Nuts
- Contains Sesame
- Contains Mustard
- Contains Sulphites

Our main bakery is **not free** from the following allergens: nuts, sesame seeds, gluten, milk, mustard, eggs, soya and sulphites. However, we do have a gluten free bakery that is a separate unit and free from gluten. This specialist gluten free range can be found at the back of this brochure. Our specifications, full ingredient declarations and nutritional information are all available upon request or on the Online Bakery.









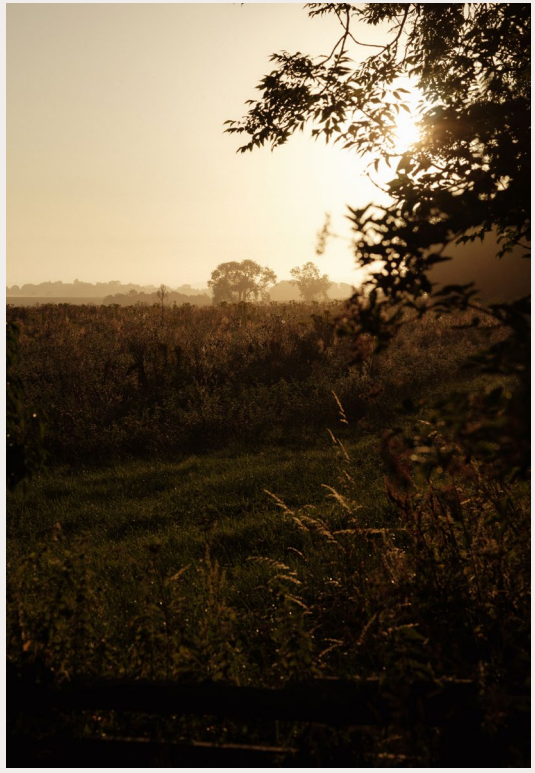
## *Great bread* starts with *great grains*

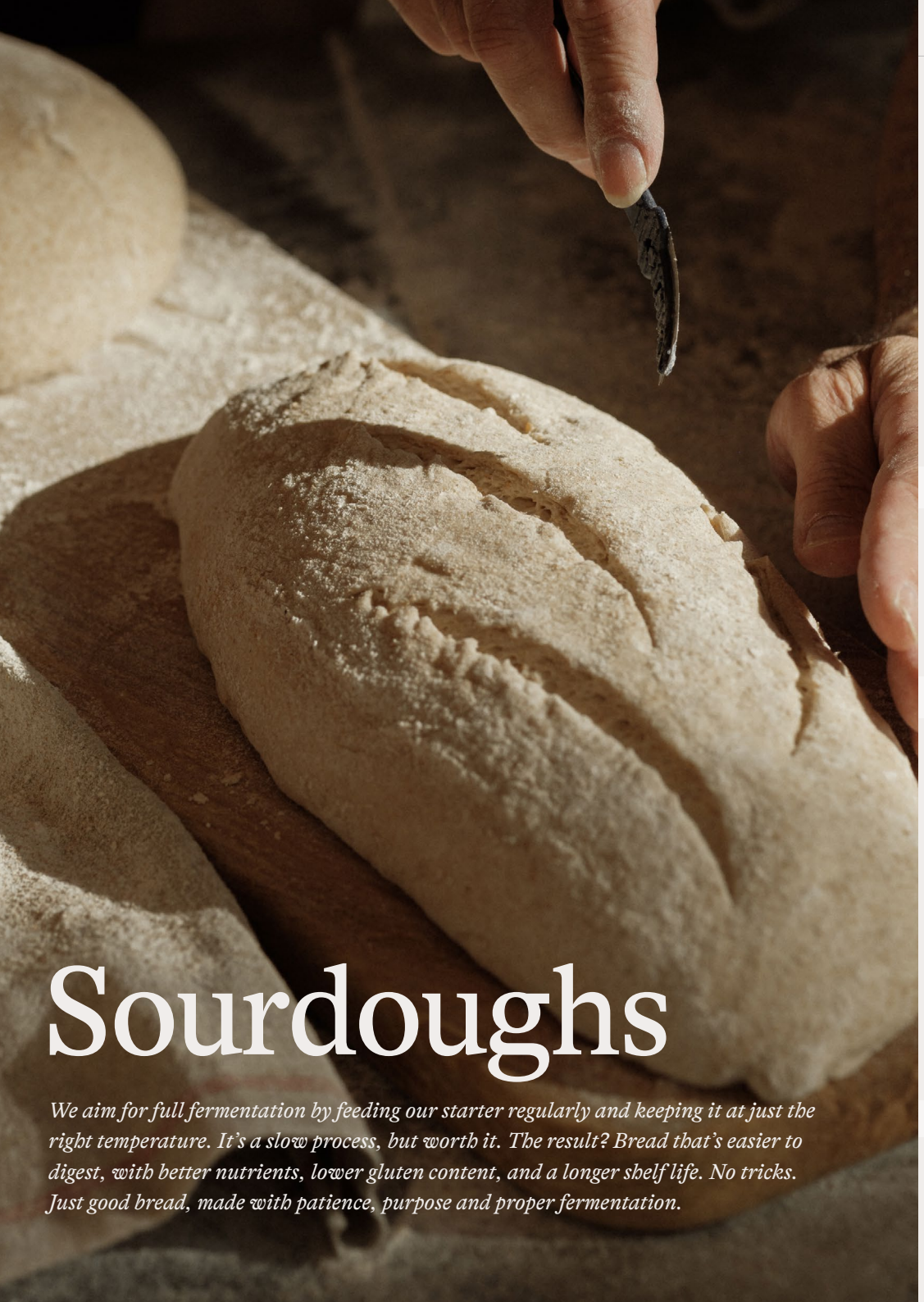
We care about flavour. We care about quality. And we care about doing right by the people and the planet. Our sourdoughs use a variety of grains from emmer and spelt to rye, barley and a veriety of heritage and population wheats, which help to support crop diversity whilst each adding layers of flavour and nutrition to our bread.

In the last year, we've partnered with 10 nature-led UK farms for a year-long initiative to grow wheat in a way that supports soil health, biodiversity, and flavour.

By backing regenerative practices, like diverse crop rotations, minimal tilling, and using cattle to naturally enrich the soil, we help farmers grow more resilient, nutrient-rich wheat.

In return, we commit to buying what they grow. Because good farming leads to better grain, better bread, and a better food system.





# Sourdoughs

*We aim for full fermentation by feeding our starter regularly and keeping it at just the right temperature. It's a slow process, but worth it. The result? Bread that's easier to digest, with better nutrients, lower gluten content, and a longer shelf life. No tricks. Just good bread, made with patience, purpose and proper fermentation.*



| PRODUCT NAME | UNSLICED | SLICED |
|---|---|---|
| **CLASSIC SOURDOUGHS** | | |
| BOROUGH BROWN | 650g, 1.2kg | 1.2kg, 1.3kg |
| BOROUGH SEEDED | 650g, 1.2kg | 1.2kg |
| BOROUGH WHITE | 650g, 1.2kg | 1.2kg |
| POTATO & ROSEMARY | 250g, 650g, 1kg | 1kg |
| **SPECIALITY SOURDOUGHS** | | - |
| SOUR CHERRY & CURRANT | 325g | - |
| MIXED OLIVE | 300g | - |
| 100% RYE PUMPERNICKEL | 840g | - |
| POTATO & POLENTA | 1kg | 1kg |
| SEVEN SEEDS & GRAINS | 1kg | 1kg |
| COUNTRY WHITE | 1kg | 1kg |
| MALTED SOURDOUGH | 500g | - |
| WHOLEMEAL BLOOMER | 1kg | 1kg |
| BRUERN FARMS LOAF | 750g | |
| **WILDFARMED SOURDOUGHS** | | |
| WILDFARMED WHITE | 250g, 800g | 800g |
| WILDFARMED SEEDED | 800g | 800g |

# Our Classic Sourdoughs

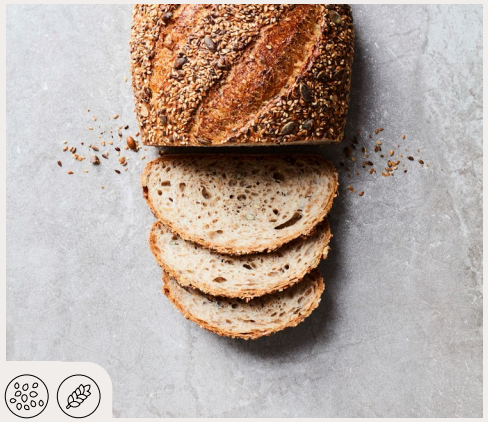
Timeless and full of character, this is the heart of our bakery — a range we've been perfecting for decades. These are the loaves our customers return to every day: reliable, consistent, and crafted with care.

Made with simple ingredients, natural fermentation, and the skill of experienced hands, each loaf is baked to deliver flavour and texture.



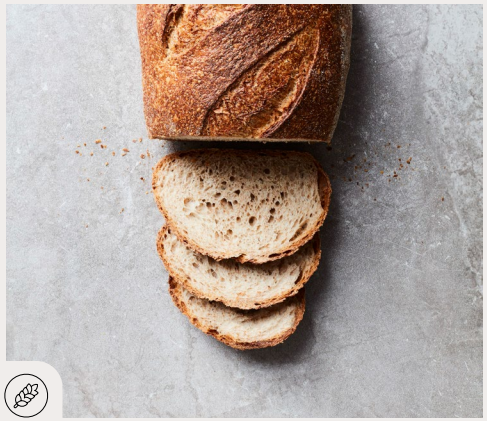

## Borough White

The classic white sourdough, crafted with heritage wheat, wholemeal spelt, rye, and emmer for extra depth of flavour and nutrition. A subtle touch of spelt brings sweet nuttiness and a gentle creaminess to the tacky, open crumb, while the dark, crackly, floured crust makes this a versatile loaf for any table.



## Borough Seeded

Combining our tangy and flavoursome wholemeal starter with white flour, this dough is filled with and then rolled in four kinds of seeds: sesame, pumpkin, and brown & yellow linseeds.



## Borough Brown

The natural nuttiness of wholemeal flour shines through, complemented by the gentle acidity of a slow-fermented dough. A tacky, open crumb sits beneath a thick, chewy crust.




## Potato & Rosemary

A fragrant and savoury sourdough packed with flavour – soft chunks of skin-on potato, chopped rosemary, and earthy nigella seeds folded through the dough. With a glossy crust and a chewy, aromatic crumb, it's made with regenerative and heritage wheat, alongside wholemeal emmer, spelt, barley, and rye for added depth and character.

# Specialist Sourdoughs

We've gone back to the roots of breadmaking, working closely with farmers and millers to source grains that are often overlooked or nearly forgotten. Prioritising diversity in the field and in our flour means more nutrition, more flavour, and more character in every loaf.



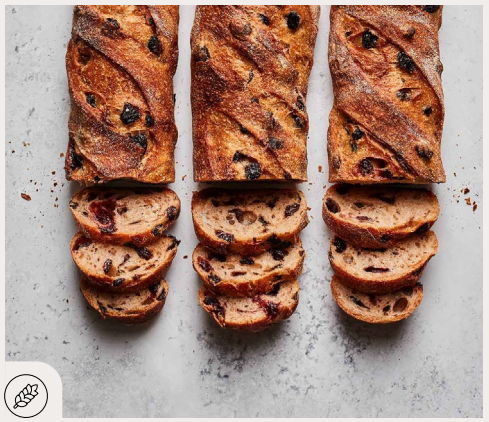

## Country White

Made with a blend of grains including wholemeal wheat, rye, spelt, emmer, and barley — each chosen for their depth of flavour and nutritional value. Spelt and emmer, both ancient grains, bring added richness.




## Mixed Olive

A thyme-infused sourdough stick, baked with plump green and Niçoise olives for a sharp, rich Mediterranean bite. We make the dough with a variety of wholemeal grains, including regenerative wheat, giving the loaf depth of flavour, a softer crumb, and a more nourishing profile.



## Sour Cherry & Currant

A batard loaf baked with a mix of white, dark rye, spelt and wholemeal flours, and stuffed with sour cherries and currants. The shape and fruity sweetness makes this the perfect bread for cheeseboards.



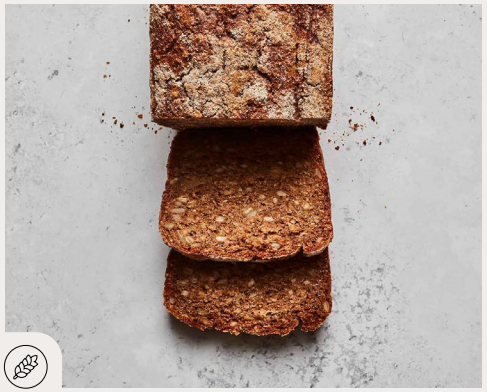

## Potato, Polenta & Onion

Baked with potatoes we roast — skin on — in our bread ovens, then knead into the dough to create a rich, fragrant sourdough. It's coated in polenta for a golden, textured crust, and made with a wholesome blend of wholemeal flours and diverse grains that add depth and nutrition.




## Seven Seeds & Grains

Baked with a unique blend of seven gently toasted seeds and grains, mixed into a dough that's made with a wholesome blend of wholemeal flours. Each loaf brimming with a nutty, deep flavour and lots of natural fibre.



## 100% Rye Pumpernickel

A Pumpernickel style sourdough made with dark rye, molasses, and baked potato. Nutty sunflower seeds add crunch, while its tangy flavour offers a rich and hearty bite.



## Malted

Made with a blend of wheat, spelt and rye flours and with a touch of barley and malt. This malted sourdough loaf has a chewy, tacky and soft texture. Subtly balancing malty sweet notes with tangy aromas is what makes this loaf unique.



## Wholemeal Bloomer

Crafted with 100% wholemeal flour and a blend of five grains — wheat, rye, barley, spelt and emmer — this slow-fermented sourdough is rich, earthy, and full of flavour. Stone-baked and hand-finished, it's everything wholemeal should be — nourishing, honest, and deeply satisfying.




## Bruern Farms Sourdough

A loaf celebrating regenerative heritage wheat that is showcasing the wheat grown at Bruern farms. This loaf also includes emmer, wholemeal spelt and rye flours for diversity in flavour and nutrition. Minimally shaped, flattish with diagonal scoring and coated by middling – an upcycled by product of the milling process.

# Wildfarmed Range

Crafted with regeneratively farmed flour that nurtures the soil and celebrates our commitment to sustainability and quality. The range features white and seeded breads in 800g (sliced and unsliced) and 250g table loaves, along with plain and seeded dinner rolls and a burger bun.





# Classic Breads

*From tin loaves and bloomers to baguettes, focaccias and rolls; our classic range is made care and commitment as our sourdoughs. No corners cut; just well-made doughs and real ingredients. Breads for toasting, for sandwiches or for making something simple feel good.*

| PRODUCT NAME | UNSLICED | SLICED |
|---|---|---|
| **SPECIALITY** | | |
| ROSEMARY & SEA SALT FOCACCIA | 650g, 1.9kg | - |
| CIABATTA | 400g | - |
| TORTANO | 800g Crown | - |
| FLATBREADS | 135g | - |
| BAGUETTE | 115g, 275g | - |
| **BLOOMERS** | | |
| MALTED GRAIN | 800g & 1.25kg | 800g |
| WHITE | 800g | 800g |

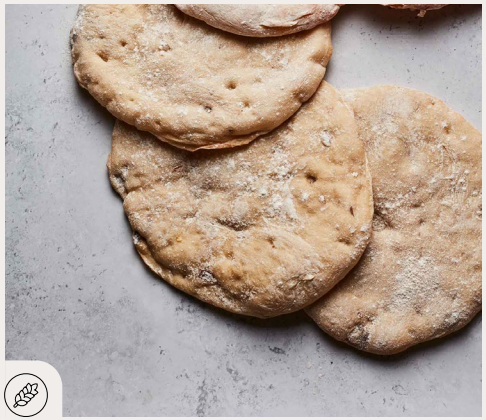
# Speciality

Crafted with character and rooted in tradition, our speciality breads bring something a little extra to the everyday. From the slow-fermented depth of our Campaillou to the golden crust of our baguettes and the rich olive oil flavour of our focaccias, these loaves combine skill, time, and exceptional ingredients.




## Artisanal Baguette

This is a baguette with character. Made with flours grown on regenerative farms, it combines heritage wheat, wholemeal spelt, wholemeal emmer and wholemeal rye for depth and flavour. A crisp, chewy crust gives way to an open, tender crumb.



## Flatbreads

Designed to be finished off on a griddle or in the oven, these flat breads are very versatile. Their thickness makes for the perfect Greek-style wrap.



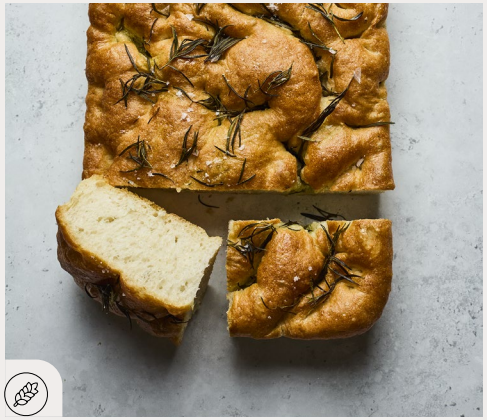

## Ciabatta

This ciabatta is our take on an Italian favourite, made with regenerative flours and heritage grains — wholemeal emmer, wholemeal spelt and wholemeal rye. Rustic, chewy and full of character, it's bread that's better for flavour and better for the land.




## Tortano

This moist, airy crown is made with freshly baked potatoes for an amazing depth of flavour.

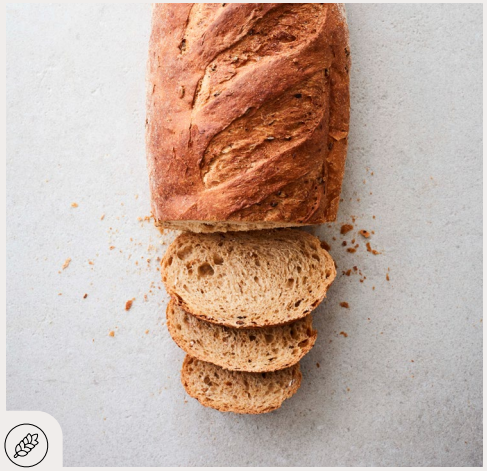


## Rosemary & Sea Salt Focaccia

With a golden blistered soft crust, smothered in olive oil, rosemary and flaked sea salt, this focaccia offers a spongy texture, rich colour, and a lot of flavour.

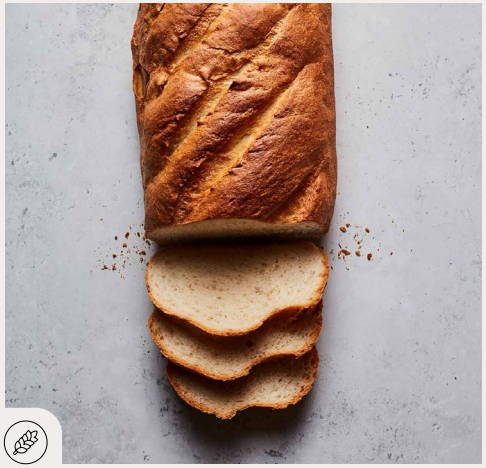
# Bloomers

Our Bloomers bring a soft, rustic touch to any table. Baked to create a generous, fluffy crumb and a beautifully crisp crust, they're the ideal base for everything from sandwiches to dipping into soups.



## Malted Grain

A classic sandwich loaf, turned umber by malt and barley flour, with grains of malted wheat scattered throughout its fine crumb.



## White

Our Baker's White Bloomer is baked for a golden delicious rustic crust while soft and fluffy inside. Our white bloomer is the perfect accompaniment to any soup, stews or sandwiches.





# Tin Breads

Perfect for afternoon tea or any sandwich, our tin breads offer a slice of versatility and flavour. Whether it's the earthy Basil & Spinach, the tangy Beetroot & Dill, or the hearty Malted Grain, each loaf is crafted with care and baked to perfection. Available in a variety of sizes.

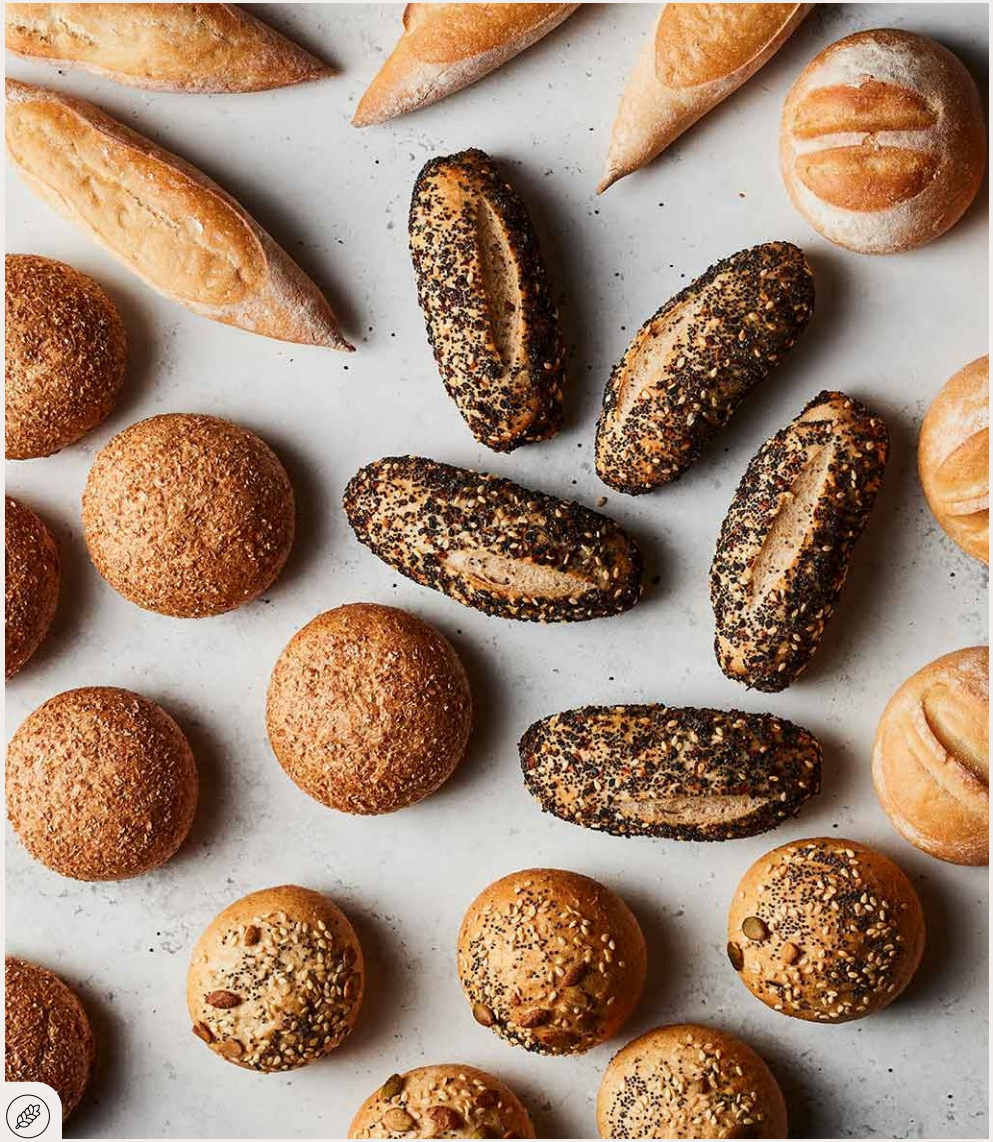
| PRODUCT NAME | UNSLICED | SLICED | SLICED LATERALLY |
|---|---|---|---|
| BASIL & SPINACH | - | - | 1.6kg |
| BEETROOT & DILL | - | - | 1.6kg |
| BROWN | 800g | 800g | 1.6kg |
| MALTED GRAIN | 800g | 800g | 1.6kg |
| WHITE | 800g | 800g | 1.6kg |



# Sandwich Rolls

Your sandwiches, deli displays and bread baskets are sorted with a range of rolls including a variety of doughs: ciabatta, focaccia and sourdough.

| PRODUCT NAME | MULTIPLES | WEIGHT |
|---|---|---|
| LONG PLAIN CIABATTA | x5 | 150g |
| ROUGH CUT PLAIN CIABATTA | x5 | 70g |
| ROUGH CUT SEEDED CIABATTA | x5 | 75g |
| ROSEMARY & SEA SALT FOCACCIA | x5 | 85g |
| ROUND TORTANO SOURDOUGH | x5 | 120g |
| ROUND FLOURED BAP | x30 | 60g |



# Dinner Rolls

Enhance your dining experience with our exclusive range of dinner rolls, designed as the perfect pre-meal accompaniment. Each roll is meticulously made to deliver exceptional flavor and texture, ideal for serving with a pat of butter before the meal.

| PRODUCT NAME | MULTIPLES | WEIGHT |
|---|---|---|
| LONG EVERYTHING | x15 | 40g |
| ROUND SEEDED | x15 | 40g |
| LONG ROSEMARY & CURRANT | x15 | 40g |
| BAGUETTINI WHITE | x15 | 30g |
| ROUND BRAN WHOLEMEAL | x15 | 35g |
| ROUND WHITE | x15 | 30g |
| RUSTIC WILDFARMED WHITE | x15 | 35g |
| RUSTIC WILDFARMED SEEDED | x15 | 40g |




# Burger Buns

Your burgers and hot dogs are the stars of the show—our buns are the perfect support act.
We have a range of buns to suit every need—cream buns enriched with milk, cream or butter and glazed with oil for a soft texture and golden finish. Our plant-based options are made with potato for extra flavour and a light, fluffy bite, while others are infused with beetroot to bring natural colour and depth of flavour.

| PRODUCT NAME | MULTITPLES | SLICED | PLAIN | SESAME | SESAME & POPPY |
|---|---|---|---|---|---|
| **BURGER BUNS** | | | | | |
| CREAM 4” | x15 | ✓ | ✓ | ✓ | ✓ |
| PLANT-BASED 2” | x40 | | ✓ | ✓ | |
| PLANT-BASED WILDFARMED 3.5” | x30 | | ✓ | | |
| PLANT-BASED WILDFARMED 4” | x15 | | ✓ | | |
| PLANT-BASED BEETROOT 3” | x60 | | ✓ | | |
| PLAN-BASED BEETROOT 3.5” | x15 | | | ✓ | |
| PLANT-BASED BEETROOT 4” | x15 | | ✓ | | |
| PLANT-BASED CRAFT BUN 4” | x48 | ✓ | | | |
| PLANT-BASED LONDON POTATO BUN 3.5” | x24 | ✓ | | | |
| PLANT-BASED LONDON POTATO BUN 4” | x48 | ✓ | | | |
| **HOT DOGS** | | | | | |
| PLANT-BASED 3” | x15 | | ✓ | | |
| PLANT-BASED WILDFARMED 7” | x16 | | ✓ | | |
| TRAY | x10 | | ✓ | | |

# Our Partners



## Shipton Mill

We've been working with Shipton Mill for nearly thirty years — our longest-standing partnership. They share our belief that the best bread starts with exceptional grain. Their flours are milled with precision and care, capturing the flavour and character of the grain — and the place it comes from.

Shipton works directly with farmers who value soil health and biodiversity, selecting grains that speak of their climate and origin. That commitment to provenance, sustainability, and quality has shaped the way we bake — and it continues to inspire us every day.







# Bruern Farms

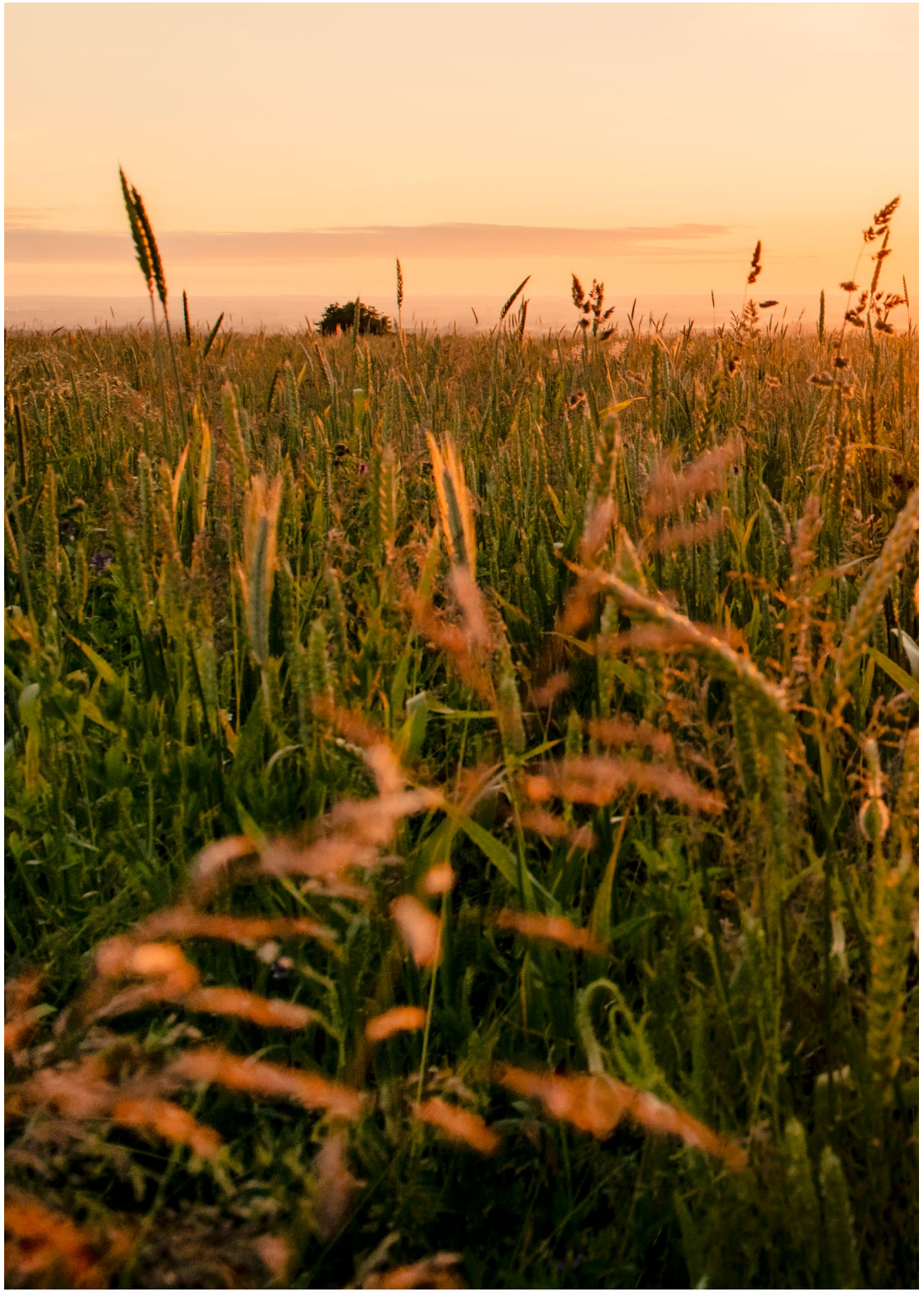
Some breads have a strong sense of place. Our single-origin sourdough is one of them.

We work with Bruern Farms, a family farm in the Cotswolds, where heritage grains are grown with care and co-farmed using Soil Positive principles. Their wheat, spelt, emmer and rye are chosen for their character, bringing a real sense of the land and the season into our baking.

From one farm, one place and one harvest, the grain makes its way to our bakery, where we turn it into sourdough that speaks of where it began. It's a simple connection between the field and the loaf, with the character of the grain carrying through every stage.

For us, it's about knowing where our bread begins, who grows it and how it gets from field to loaf. A partnership built around provenance, thoughtful farming and a shared belief that great bread starts with great grain.







# Wildfarmed

Since 2018, Wildfarmed has been championing regenerative farming to restore biodiversity and soil health, making food the right way. Through their innovative regenerative standards and rigorous testing, Wildfarmed guarantee that their crops are also minimising river pollution and reducing carbon. By partnering with Wildfarmed, we're not only supporting farmers who prioritise sustainability but also ensuring the quality and nutritional value of our products. Together, we're working towards a more resilient food system, where great farming practices lead to great bread.





# Morning Goods

*A collection of buttery, flaky pastries, crafted with layers of delicately laminated dough. Each one offers a crispy, almost caramelised exterior with a soft, airy interior—creating the perfect morning treat.*



| PRODUCT NAME | MULTIPLES | WEIGHT |
|---|---|---|
| **MORNING GOODS** | | |
| CROISSANT | x5, x10 | 85g, 35g |
| PAIN AU CHOCOLAT | x5, x10 | 105g, 35g |
| PAIN AUX RAISINS | x5, x10 | 110g, 35g |
| ALMOND CROISSANT | x5 | 120g |
| PAIN AU CHOCOLAT WITH PISTACHIO | x5 | 115g |
| BERRY DANISH | x3, x12 | 150g, 35g |
| PASTEL DE NATA | x6 | 55g |
| DOUBLE CHOCOLATE SWIRL | x5 | 120g |
| CINNAMON & MUSCOVADO SWIRL | x5 | 90g |
| CHOCOLATE BUN | x4 | 115g |
| CINNAMON BUN | x4, x10 | 115g, 25g |
| MAPLE & PECAN BUN | x3 | 95g |
| SWEET MUFFIN | x12 | 120g, 40g |
| CINNAMON PRETZEL | x1 | x120g |
| **BREAKFAST** | | |
| ENGLISH MUFFIN | x5 | 110g, 70g |
| BRIOCHE | x1 | 800g, 600g, 250g |
| BAGEL | x5, x10 | 30g, 100g |

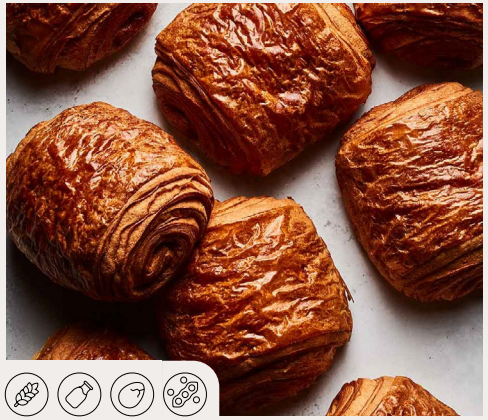
# Morning Goods

Breakfast should be satisfying, delicious — and thoughtful. That's why our range of beautifully laminated pastries is baked fresh every day using only the best butter.



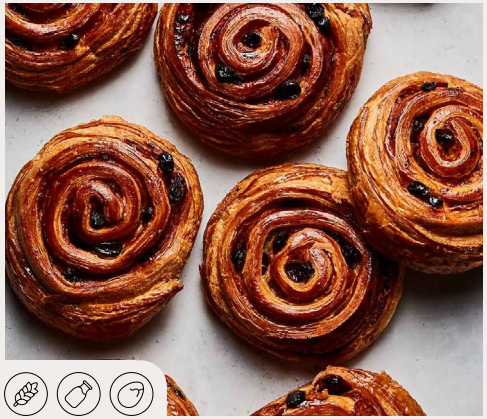
## Croissant

A classic for good reason: flaky, buttery and golden. Delicious on its own, or slathered in jam.



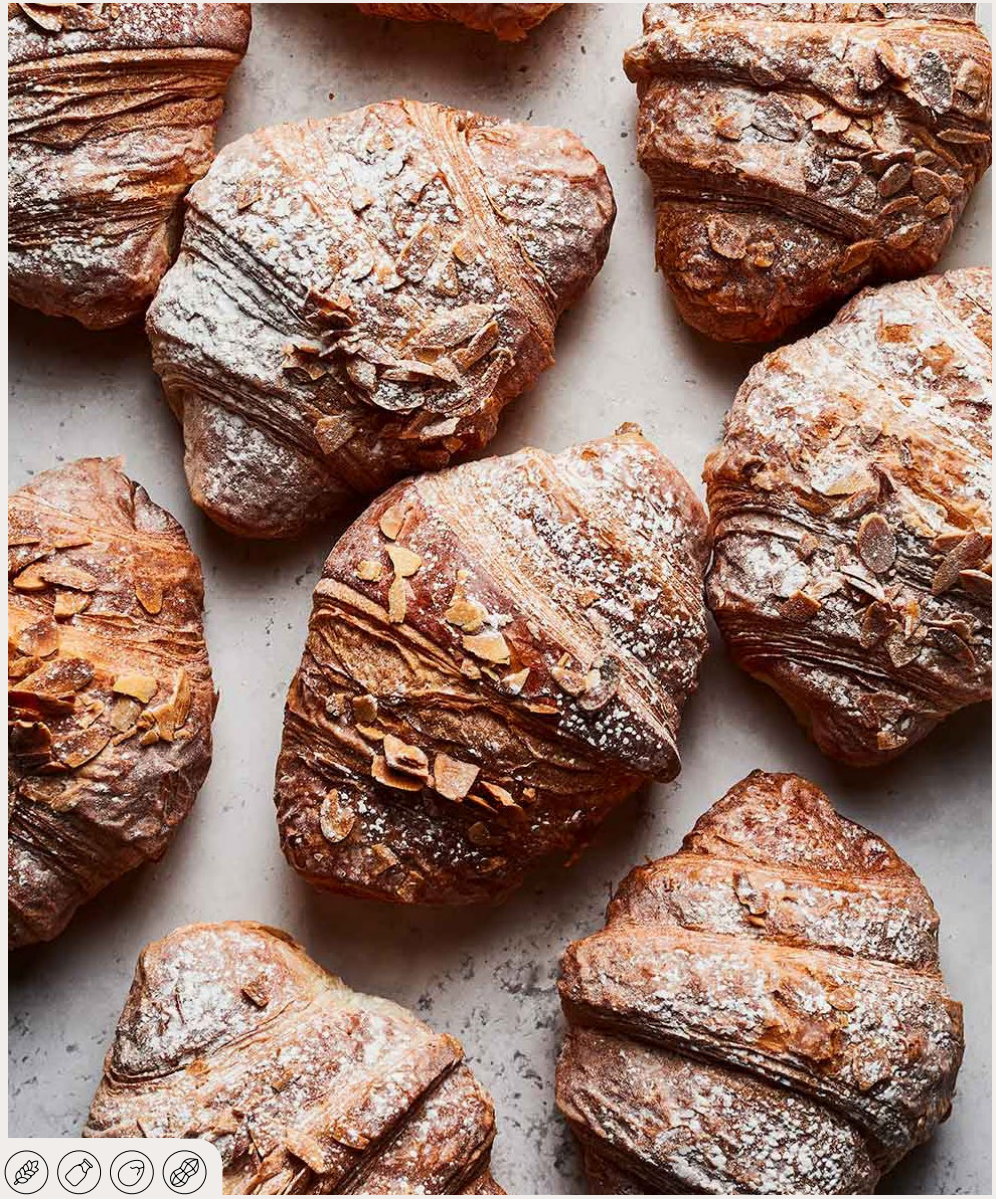
## Pain au Chocolat

Our croissant dough, baked light and flaky, wraps around a centre of rich, bittersweet chocolate.



## Pain aux Raisins

Pastry and plump raisins wound into a characteristic snail shell.



## Almond Croissant

Generously filled with almond frangipane and baked to retain the soft, buttery laminated layers. Finished with a simple topping of roasted flaked almonds and a sprinkling of icing sugar.



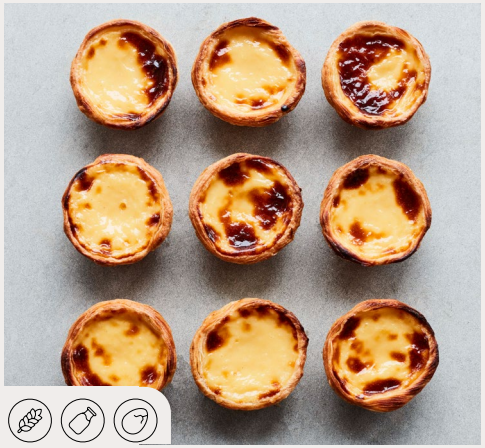
## Cinnamon Pretzel

Buttery pastry twisted into a pretzel, layered with cinnamon sugar and baked until golden. Finished with a vanilla-rum sugar syrup for a delicate shine and a sweet, warmly spiced bite.



## Fruit Danish

Berry compote layered onto silky custard, wrapped in a flaky pastry case.



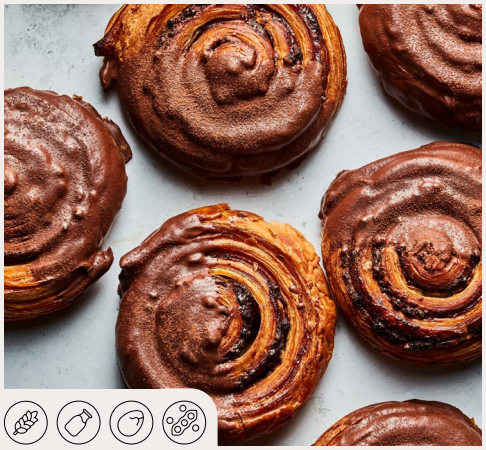
## Pastel de Nata

The Portuguese classic and London delicacy du jour: a crisp, flaky pastry case carrying the sweet, velvety filling of a fresh custard made with eggs.



## Pain au Chocolat with Pistachio

Light, airy, and layered — this is a twist on the classic pain au chocolat. Bittersweet dark chocolate meets a creamy pistachio frangipane, with a final crunch of pistachio crumble on top. A perfect balance of richness and refinement.



## Double Chocolate Swirl

Swirl of pastry laced with chocolate crème pâtissière which is baked then half dipped in chocolate and sprinkled with cocoa powder.



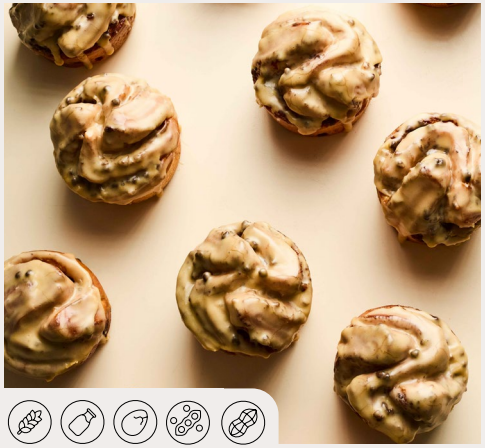
## Cinnamon & Muscovado Swirl

A modern take on our traditional pastries: a swirl of pastry laced with warming cinnamon and sweet muscovado sugar.



## Sweet Muffin

Traditional American-style muffins flavoured with Lemon and Poppy, Chocolate, Raspberry and White Chocolate, Banoffee and Blueberry.



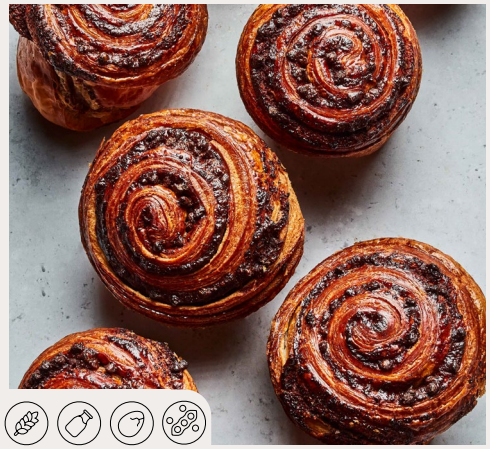
## Maple & Pecan Bun

A buttery sweet bun with maple syrup, pecans and dark chocolate, rounded off with a hint of cinnamon and orange zest. Rich, nutty and full of comforting flavour.



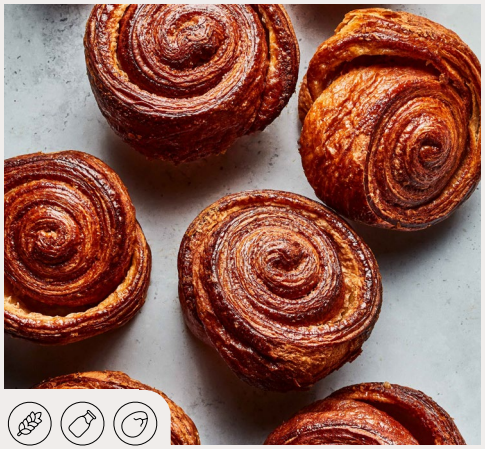
## Bagel

Our bagels are made with our sourdough starter and fresh yeast mixed and characterised by a crisp, shiny crust and a dense interior.



## Chocolate Bun

Soft, layered brioche swirled with rich chocolate ganache and studded with mini chocolate drops.



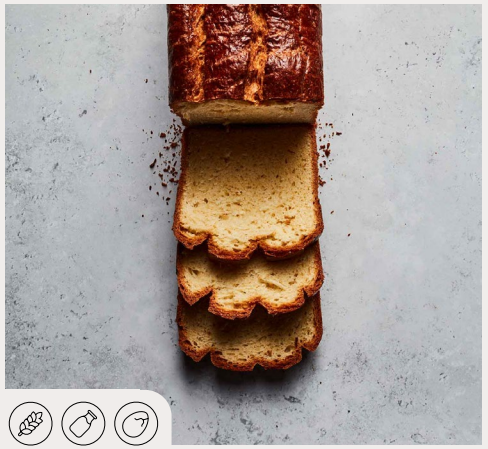
## Cinnamon Bun

A uniquely laminated brioche dough that was made to be pulled apart. Filled with brown sugar and warming cinnamon.




## English Muffin

Made with an enriched bread dough and carefully griddled by hand. Our cushiony English muffins are the toast of the breakfast table.



## Brioche

Free-range eggs, the finest butter and a long, slow fermentation make a bread that is soft, light and richly comforting.

# Cookies, Cakes & More



*From wheat-free, gooey brownies to cookies and tin cakes, our sweet range is crafted with the same care we give to every loaf. Whether it's a beautiful individual cake or the most delicious tray bakes' — everything is made with your customers in mind.*



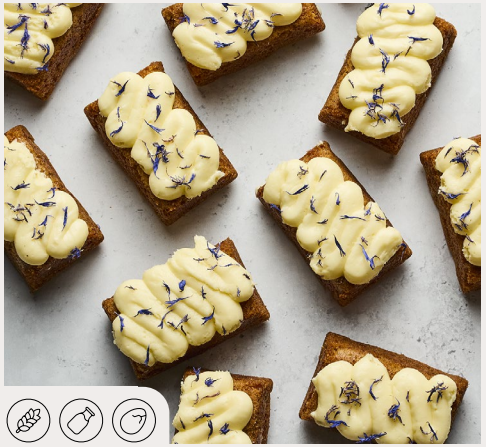
| PRODUCT NAME | MULTIPLES | WEIGHT |
|---|---|---|
| **INDIVIDUAL CAKES** | | |
| HAZELNUT BURNT BUTTER FINANCIER (TIN) | x4 | 80g |
| GINGER & PINEAPPLE (ROUND) | x4 | 110g |
| CARROT, SPELT & CINNAMON (BABY TIN) | x4 | 70g |
| BANANA & CHOCOLATE (ROUND) | x4 | 130g |
| PISTACHIO, ROSE & SEMOLINA (ROUND) | x4 | 100g |
| LEMON & POPPYSEED DRIZZLE (ROUND) | x4 | 110g |
| PLAIN SCONE | x5, x10 | 130g, 40g |
| FRUIT SCONE | x5, x10 | 135g, 40g |
| **TIN CAKES** | | |
| LEMON & POPPYSEED | x1 | 990g |
| CARROT, SPELT & CINNAMON | x1 | 890g |
| BANANA BREAD | x1 | 725g |
| CHOCOLATE | x1 | 895g |
| BANANA, HONEY & PECAN | x1 | 900g |
| COURGETTE, LEMON & PISTACHIO | x1 | 870g |
| **TRAYBAKES** | | |
| MISO & WHITE CHOCOLATE BLONDIE | x1 | 670g |
| RASPBERRY & ALMOND BAKEWELL | x1 | 1kg |
| APPLE CRUMBLE | x1 | 750g |
| CHOCOLATE BROWNIE | x1 | 1.2kg |
| **COOKIES** | | |
| SOUR CHERRIES & OAT | x8 | 85g |
| CHOCOLATE, RYE & SEA SALT | x8 | 75g |
| OAT & CHOCOLATE CHIP | x8 | 75g |
| CHOCOLATE CHIP | x8 | 90g |

# Individual Cakes



## Scone

The British classic, made with sultanas or plain and baked with buttermilk and eggs. Ultra buttery with a hint of sweet tanginess.



## Carrot, Spelt & Cinnamon

An old favourite with a delightful twist. We've blended spelt flour into our classic carrot cake, adding a delicate nuttiness that complements the sweet, earthy flavours. Topped with cornflowers, each bite is perfectly moist, subtly spiced, and irresistibly delicious.




## Banana & Chocolate

A delicious balance of deep chocolate and sweet banana flavour with a light and moist texture. We top this plant-based cake with dark muscovado and oat crumble.




## Hazelnut Burnt Butter Financier

Rich and nutty, this Hazelnut Burnt Butter Financier is a mini indulgence with deep caramel notes from golden burnt butter. Perfectly balanced with the crunch of hazelnuts, this luxurious little cake is a melt-in-the-mouth delight.



## Ginger & Pineapple

The sweet, caramelised pineapple pairs beautifully with the zesty warmth of ginger, creating a moist, flavourful cake that's both refreshing and comforting.



## Pistachio, Rose & Semolina

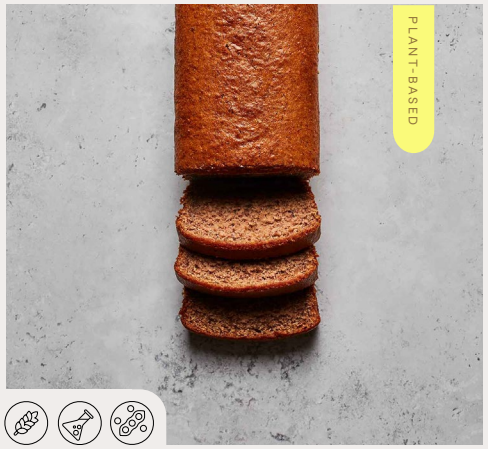
A fragrant and indulgent treat, this pistachio and semolina cake is delicately topped with rose petals, offering a perfect balance of nutty richness and floral sweetness. It's a beautifully textured cake that delights the senses with every bite.




## Lemon & Poppyseed Drizzle

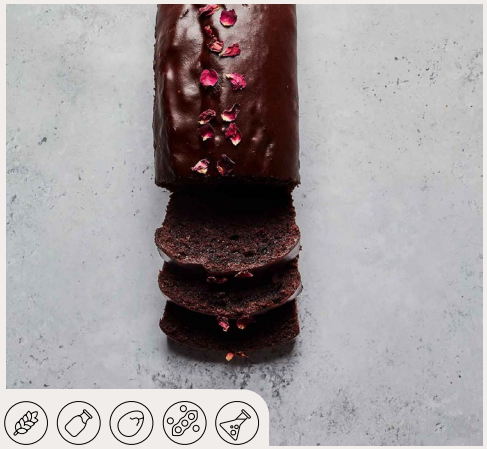
Sweet and tangy in perfect harmony, this fragrant lemon sponge melts in the mouth, leaving behind a subtle, nutty poppyseed finish balanced with the aromas of lemon zest.

# Tin Cakes



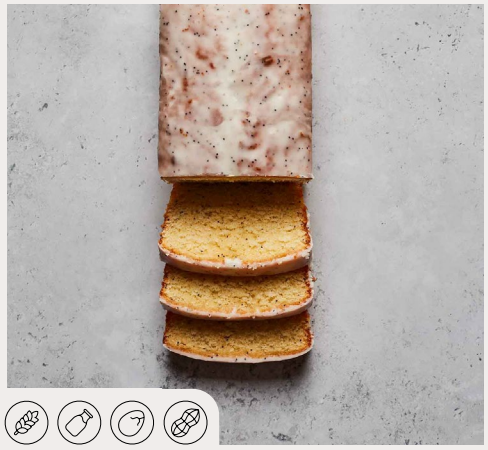

## Banana Bread

A simple classic, made better. Mashed banana keeps it soft and moist, while bramley apple, wholemeal spelt, and flaxseed add depth and texture. A hint of vanilla and cinnamon brings warmth to every slice. Try toasting it too...



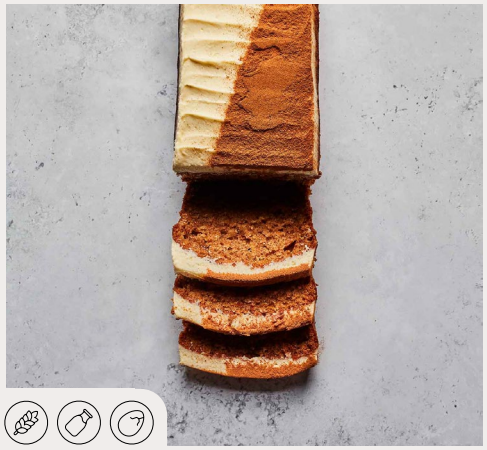
## Chocolate

The dark chocolate is enhanced by the moist and earthy beetroot leaving a multitude of flavours in your mouth. With a sweet deep chocolate taste and a soft and spongy texture, topped with rose petals.



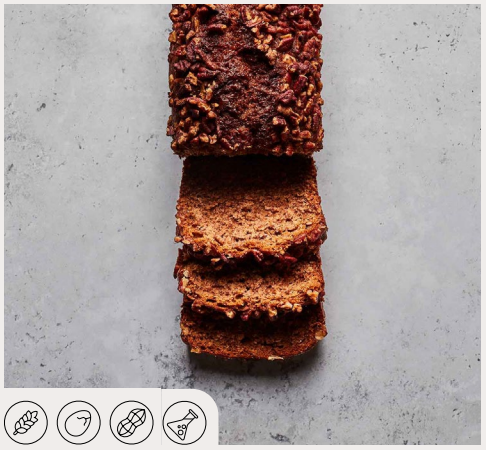
## Lemon & Poppyseed

Sweet and tart at the same time — this fragrant sponge melts in the mouth.



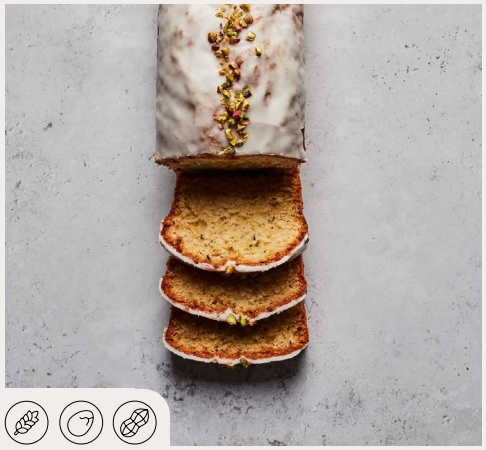
## Carrot, Spelt & Cinnamon

An old favourite with a twist — we've added spelt flour and dusted with cinnamon.



## Banana, Honey & Pecan

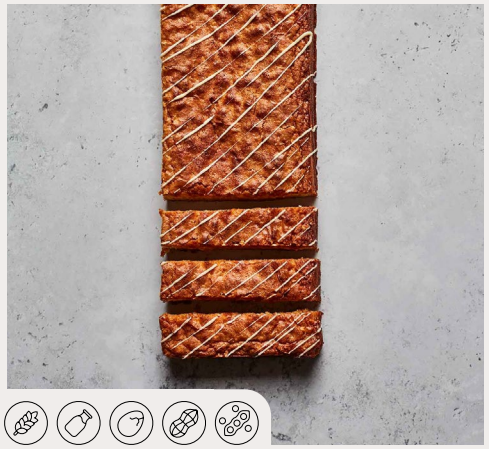
Elevated banana cake combined with the warming flavours of honey and topped with roasted pecans for an extra layer of crunch.



## Courgette, Lemon & Pistachio

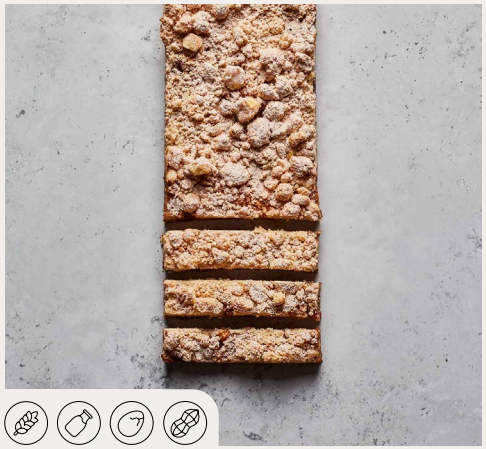
Imagine a carrot cake but for springtime. Grated courgette keeps this lemon cake moist and fresh. Topped with a lemon icing and pistachios.

# Traybakes



## Miso & White Chocolate Blondie

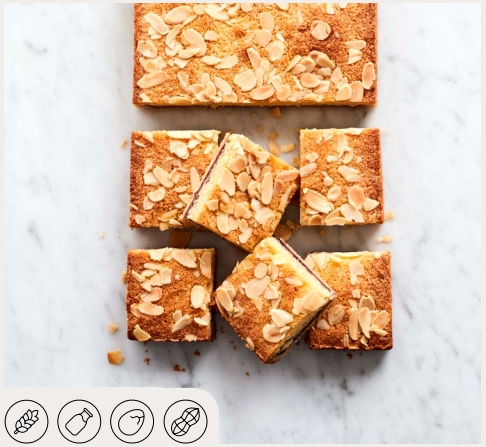
The combination of sweet and salty is what makes this so delicious. Slightly crispy on top and spongy on the inside, this traybake will soon become the star of all counters.



## Apple Crumble

A delicious spiced apple crumble that layers pecan, cranberry and oat biscuit with a sweet apple and cinnamon compote. All with a homemade crumble on top.





## Raspberry & Almond Bakewell

A British classic: a shortcrust base spread with raspberry jam, topped with a layer of soft almond sponge & toasted almond flakes.




## Chocolate Brownie

The classic brownie: sweet and dark cocoa flavours in a crumbly and soft wheatfree traybake. Perfect for an afternoon pick me up.

# Cookies




## Sour Cherries & Oat

Soft and chewy golden oats with generous chunks of dried cherries for the perfect sweet and sour flavour.



## Chocolate Chip

A chewy, moist-centered cookie with barely crisp edges, flecked with semi-sweet chocolate chips.






## Oat & Chocolate Chip

Sweet and chewy oats with chunks of dark chocolate, mixed with cocoa powder to make it even more chocolatey.



## Chocolate, Rye & Sea Salt

The ultimate gooey cookie - combining the malty tang of rye flour with our dark, rich chocolate cookie. Topped with pecans and flakes of sea salt.

# Desserts




## Sourdough Treacle Tart

A classic with a twist. Made with rich, golden syrup and a touch of lemon for the perfect balance of sweetness and zing. Crafted using our Borough Brown sourdough breadcrumbs for a deeper, more complex flavour.







## Sticky Toffee Pudding

A rich and comforting classic, made with 100% Wildfarmed flour and sweet, sticky dates for a deep, indulgent flavour. The muscovado sugar in the toffee sauce adds a rich, caramelised depth.

# Mini Cakes




## Chocolate & Hazelnut Rocher

An indulgent mini chocolate cake inspired by classic praline flavours, combining rich cocoa, milk chocolate and roasted hazelnuts for a deeply chocolatey, nutty finish. Made with Soil Positive flour.





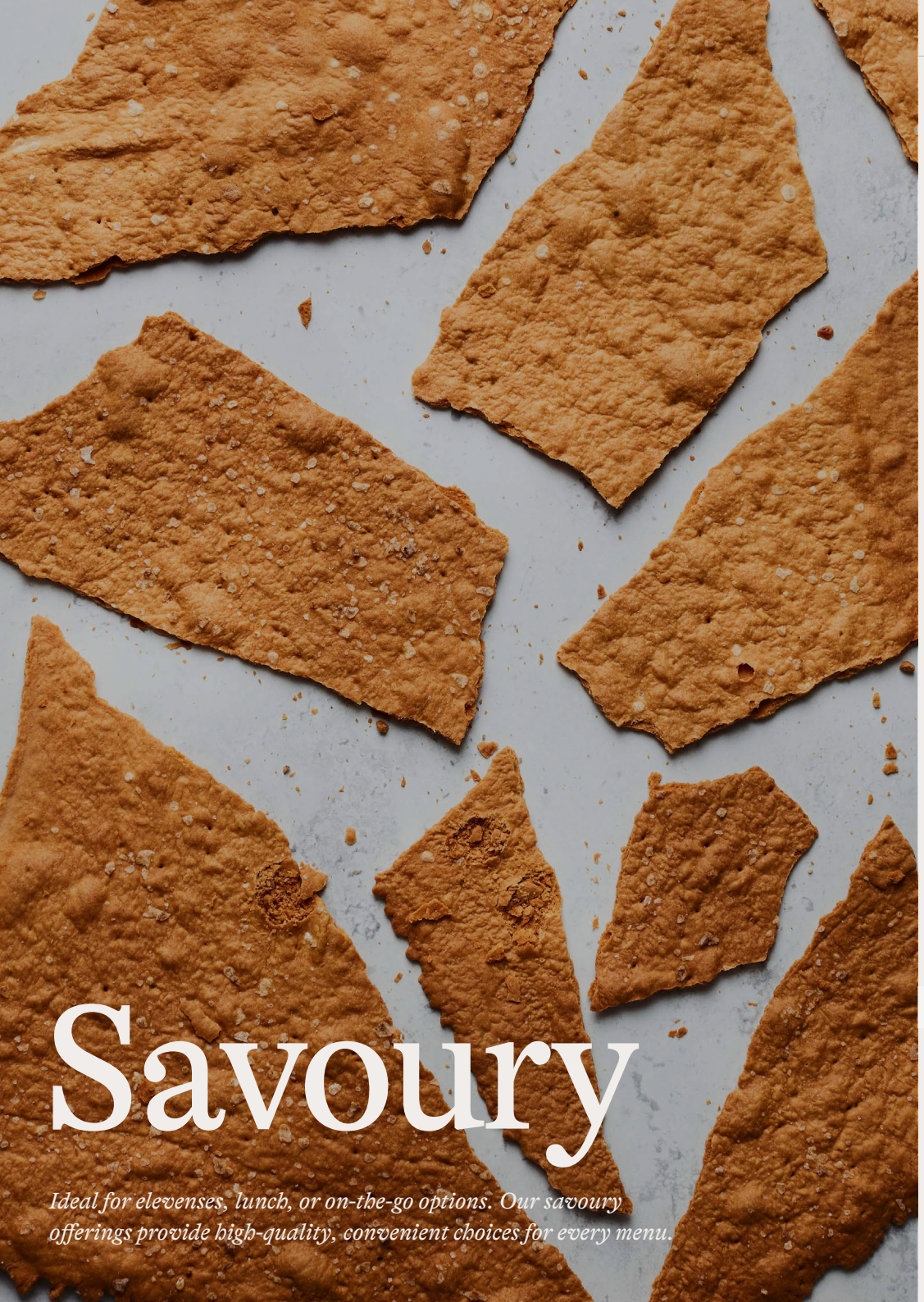

## Dark Chocolate & Tahini

A rich, plant-based mini cake combining dark chocolate with creamy tahini and toasted sesame for a deep cocoa flavour with a gently savoury, nutty finish. Made with Soil Positive flour.




## Matcha

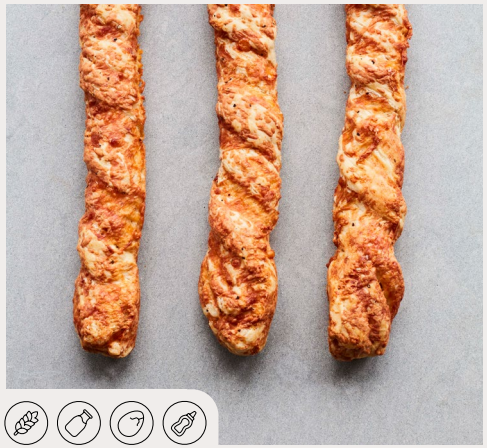
Made with stone-ground Japanese matcha, sourced from Kagoshima and Shizuoka. The matcha brings a deep umami sweetness and creamy character, balanced with sour cream, vanilla and bright notes of orange. Made with Soil Positive flour.



# Savoury

*Ideal for elevenses, lunch, or on-the-go options. Our savoury offerings provide high-quality, convenient choices for every menu.*

| PRODUCT NAME | MULTIPLES | WEIGHT |
|---|---|---|
| **SAVOURY** | | |
| CHEESE STRAW | x5 | 60g |
| JALAPEÑO CORNBREAD | x5 | 85g |
| SPINACH & FETA PASTRY | x4 | 60g |
| SEEDED CRACKER | x1 | 1kg |
| SEA SALT CRACKER | x1 | 1kg |



## Cheese Straw

Flaky pastry filled with cheddar cheese, with a hint of mustard for a savoury kick and plenty of butter to give it that perfect melt-in-the-mouth texture, twizzled into a convenient, tasty snack.



## Jalapeño Cornbread

The corn gives this spongy savoury muffin a vibrant yellow colour, filled with spicy jalapeños and topped with cheddar.




## Seeded Cracker

Fragrant, buttermilk crackers scattered with sea salt and seven seeds: sesame, yellow and brown linseeds, fennel, poppy, caraway and black onion seeds.



## Sea Salt Cracker

Buttery, crispy and crunchy crackers with sprinkled sea salt on top.



## Spinach & Feta Pastry

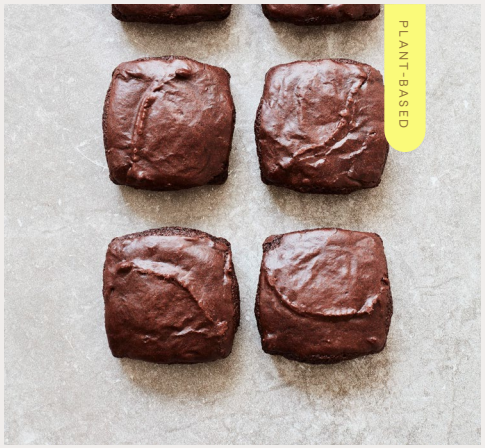
A vibrant pastry filled with spinach, creamy feta, and mature cheddar for a rich, savoury bite. Finished with black onion seeds and thyme, it's packed with flavour and a fresh twist on a classic combination.



# Gluten free

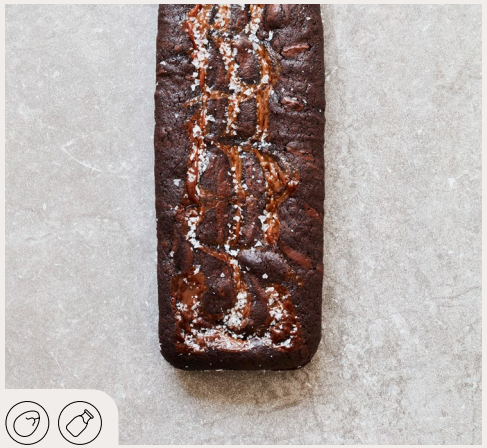
*Our bakers, artisanal methods, and use of carefully selected alternatives to wheat flour form the foundation of our gluten-free and plant-based range of breads, cakes and buns. Baked with a blend of potato, tapioca, maize, buckwheat and rice flours, they offer a moist, tender crumb and great texture in their own right. This range is made and packed in a dedicated gluten-free bakery.*

| PRODUCT NAME | MULTIPLE | WEIGHT | SLICING |
|---|---|---|---|
| **CAKES** | | | |
| CHOCOLATE BROWNIE | x6 | 95g | - |
| SALTED CARAMEL BROWNIE | x1 | 450g | - |
| **BREADS** | | | |
| SOURDOUGH | x1 | 350g | Unsliced |
| DARK CARAWAY TIN | x1 | 570g | Unsliced, Sliced, Lateral |
| SEEDED TIN | x1 | 640g | Unsliced, Sliced. Lateral |
| WHITE TIN | x1 | 550g | Unsliced, Sliced, Lateral |
| BURGER BUN | x5 | 110g | - |
| WHITE DINNER ROLLS | x36 | 110g | - |



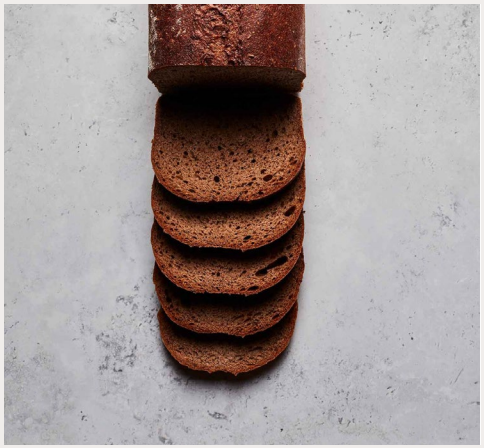

## Gluten Free Chocolate Brownie

Gluten free and plant-based. A rich cocoa flavour in a crumbly, soft square that come individually baked.



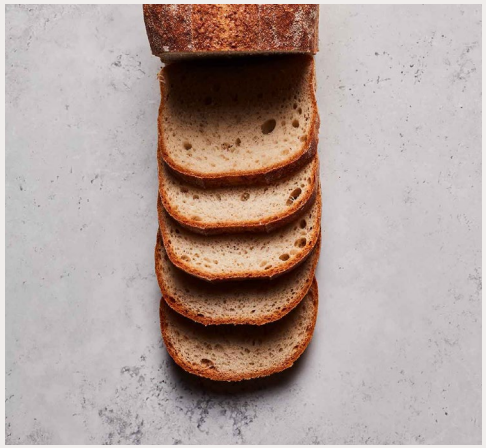
## Gluten Free Salted Caramel Brownie

Rich, dark and soft gluten free brownie filled with soft and sweet caramel. Topped with flakes of sea salt to offset the richness.



## Gluten Free Dark Caraway Tin

This caraway bread is made with a combination of our house flour blend, caraway seeds and yeast. This loaf has a perfect crust and fluffy interior and all the rich rye flavour that you would expect from a traditional rye bread.



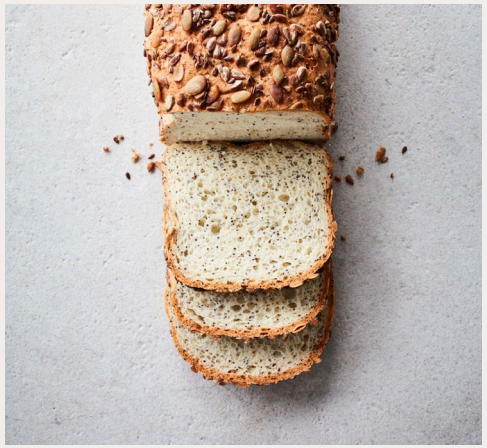
## Gluten Free White Tin

Crusty on the outside and soft on the inside our white tin loaf is made with our house blend and baker's yeast. A doughy, fluffy and squidgy loaf which comes in different slice options.




## Gluten Free Sourdough

Our classic sourdough made gluten free using tapioca, brown rice, chickpea and brown teff flour, with a soft, chewy texture.



## Gluten Free Seeded Tin

The soft white crumb of a classic tin loaf, studded with pumpkin, sunflower, poppy and linseeds.




## Gluten Free Burger Bun

Gluten free but rich in flavour and texture. These burger buns are made to hold juicy and saucy burgers. With top of rich, burnished bronze.



## Gluten Free Dinner Rolls

A white round dinner roll perfectly suited to soup or a gluten-free-friendly bread basket.

THE BREAD FACTORY™
EST. 1993

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