



# DOBCROSS VILLAGE STORE

Real bread to  
order and collect here



## Wildfarmed Sourdough Baguette

A traditional French baguette  
made with wildfarmed flour



## New York Rye Sourdough

A traditional sourdough made with  
a blend of white, wholemeal,  
and rye flour and caraway seeds



## White Sourdough

A traditional sourdough made with  
85% white flour and 15% wholemeal flour



## Wildfarmed Country Sourdough

A traditional sourdough made with  
wildfarmed wholemeal flour



## Seeded Malthouse

An 18-hour proved loaf made with white  
Shipton Mill organic wholemeal wildfarmed flour  
with a blend of seeds



## Wildfarmed White

An 18-hour proved loaf  
made with wildfarmed flour



## White Sandwich Tin

Roger's softest loaf, ideal for sandwiches  
and toasting (400g or 800g)



## Light Brown Sandwich Tin

Roger's white tin loaf with added seeded  
malthouse dough for a lovely nutty flavour,  
ideal for sandwiches and toasting (400g or 800g)

Made by hand by a small team of artisan bakers in Marsden, West Yorkshire

## Fruit Loaf

A soft white tin loaf with added moist sultanas, cinnamon, nutmeg, allspice, ginger and cloves (small or large).



## Focaccia

An open textured focaccia made with wild farmed flour, with added extra virgin olive oil and various toppings



### 400g Slice

Rosemary & Sea Salt  
Onion & Rosemary  
Tomato & Herb  
Cheese & Chilli  
Cheese & Marmite



## Croissants - Pastries

Croissant	Almond Croissant
Pain au Chocolat	Pain au Raisin
Cinnamon Bun	Danish Pastry - Vanilla



Order by Friday  
for **MONDAY\***

\*White Sourdough and  
Seeded Malthouse only

Order by Tuesday  
for **THURSDAY**

Order by Thursday  
for **SATURDAY**

*... order and collect in store ...*



Real bread made by hand  
by a small team of artisan bakers  
in Marsden, West Yorkshire

By supporting regenerative agriculture, we can contribute  
to the restoration of a more sustainable food system