

Do you prefer sliced bread?

Let us know and we'll get Roger to slice it* for you!
*available for selected loaves. Please see our bread order form.



Sourdough Baguette

A traditional French baguette made with wildfarmed flour



White Sourdough

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



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



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



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



A traditional sourdough made with wildfarmed wholemeal flour



The nutty sweetness of wholemeal spelt flour mingles with the creaminess of the oats.



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)

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, Garlic & Thyme
Cheese & Chilli
Black Grape, Rosemary & Agave



Croissants - Pastries

Croissant Almond Croissant
Pain au Chocolat Pain au Raisin

Cinnamon Bun Danis

Danish Pastry: Vanilla (2-pack)

Pain Suisse



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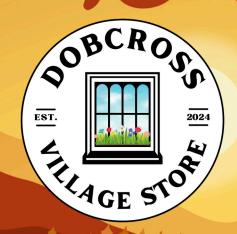
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Order by Thursday for **SATURDAY**

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